

Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 0	Date 10/07/2024
Establishment Michael's Italian Feast		No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:20 PM
		Permit Holder Michael's Italian Feast LLC	Time Out 2:30 PM
Street Address 605 Upper Ten Mile Creek Road		Risk Category I	
City/State Germantown Hills, IL		Purpose of Inspection Routine Inspection	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status			COS	R	Compliance Status			COS	R
Supervision					Protection from Contamination				
1	IN	Person in charge present, demonstrates knowledge, and performs duties			15	IN	Food separated and protected		
2	IN	Certified Food Protection Manager (CFPM)			16	IN	Food-contact surfaces; cleaned and sanitized		
Employee Health					17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food		
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety				
4	IN	Proper use of restriction and exclusion			18	IN	Proper cooking time and temperatures		
5	IN	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding		
Good Hygienic Practices					20	IN	Proper cooling time and temperature		
6	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper hot holding temperatures		
7	IN	No discharge from eyes, nose, and mouth			22	IN	Proper cold holding temperatures		
Preventing Contamination by Hands					23	IN	Proper date marking and disposition		
8	IN	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory				
10	IN	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food		
Approved Source					Highly Susceptible Populations				
11	IN	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances				
13	IN	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used		
14	N/A	Required records available: shellstock tags, parasite destruction			28	IN	Toxic substances properly identified, stored, and used		
GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation									
Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
30	Pasteurized eggs used where required				43	IN-use utensils: properly stored			
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled			
32	Variance obtained for specialized processing methods				45	X Single-use/single-service articles: properly stored and used			X
Food Temperature Control					46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending				
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips			
36	Thermometers provided & accurate				49	X Non-food contact surfaces clean			
Food Identification					Physical Facilities				
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure			
Prevention of Food Contamination					51	Plumbing installed; proper backflow devices			
38	X	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed			
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned			
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained			
41	X	Wiping cloths: properly used and stored	X		55	X Physical facilities installed, maintained, and clean			
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used			
Employee Training					Employee Training				
57	All food employees have food handler training				58	X Allergen training as required			

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Establishment: Michael's Italian Feast

Establishment #: 24 044

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 25/50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam unit	185	Meat sauce/WIC	41	Sliced ham/RIC	37
Au jus/steam unit	187	Lasagna noodles/WIC	41	Lasagna/RIC	38
Spaghetti meat sauce/steam unit	168	Ham/cold-holding unit	38	Sliced cheese-cooling/RIC	45
		Salami/cold-holding unit	31	Shredded cheese/RIC pizza prep	39
		Roast beef/cold-holding unit	35	Diced ham/RIC pizza prep	38
		Turkey/cold-holding unit	38	Sausage/RIC pizza prep	39
		Sliced cheese/cold-holding unit	38		
		Diced chicken/RIC prep	40		
		Corn/RIC prep	35		

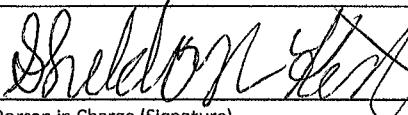
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
38	6-202.15 (C) Observed exterior WIC lower right interior corner of door jamb allowing air and light to penetrate. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Door jamb was repaired with weather stripping since last inspection according to person-in-charge during inspection. Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.13 (C) Observed new fly strip attached to ceiling over drainboard table next to mechanical warewashing machine and above clean utensils. Insect control devices shall be installed so that: (1) the devices are not located over a food preparation area; and (2) dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Please correct this violation within 90 days or at least by next routine inspection.
41	3-304.14 (C) Observed with chlorine test kit concentration of chlorine sanitizing solution in wiping cloth white bucket by RIC (pizza prep) measured 25 ppm and water temperature measured 80° F. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and (2) laundered daily as specified under 14-802.11(D). A chemical sanitizer used in a chlorine sanitizing solution for a manual or mechanical operation at contact times specified under 14-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall have a concentration of 100 ppm when the water

CFPM Verification (name, expiration date, ID#): Sheldon Kent

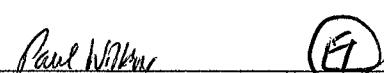
Sheldon Kent 19c4i3-jf34hcc - State Food Safety Exp. 8/2028	Kevin Millard 7fe773-k1g1a7j -State Food Safety Exp. 8/2029	Dana Fulk 19923053 - ServSafe Exp. 10/2025	
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

Oct 7, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

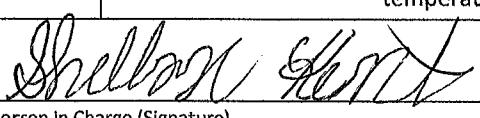
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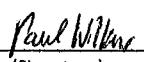
Establishment #: 24 044

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	temperature is 55° F - 74° F or 50-99 ppm when the water temperature is 75° F - 119° F. Additional chlorine added to sanitizing solution created by person-in-charge during inspection. Recheck = 50 ppm and water temperature 80° F - OK.
45	4-903.11 (C) Observed in upstairs storage room unpackaged, unfolded, flat catering boxes stored directly on floor. Single-service and single-use articles shall be stored: (1) in a clean, dry location; (2) where they are not exposed to splash, dust, or other contamination; and (3) at least 15 cm (6 inches) above the floor. Single-service and single-use articles shall be stored and kept in the original protective package or stored by using other means that afford protection from contamination until used. Flat catering boxes removed from floor by person-in-charge during inspection.
49	4-602.13 (C) Observed in kitchen exhaust hood filters and exhaust duct on oven soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed in women's restroom floor coving along wall behind toilet coming unattached and not maintained in good repair. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that three (3) food employees with CFPM certification also have current food allergy awareness training as required. All food employees with CFPM certification employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. Please correct this violation within 90 days or at least by next routine inspection. Please correct any core (C) violations noted above ASAP but at least by next routine inspection Please go to our social media/website to view/print food safety information Facility is still classified as a Category I food establishment At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection Allergy awareness training certification is required for all certified food protection managers Please note that if any changes (menu, equipment, remodeling, plumbing, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance. WCHD provides free food safety in-services to establishments & their staff Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance. Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure. Observed outdoor customer dining area, Frozen Spoon Dessert Café (ice cream) food prep area, and exterior WIC; temperature log sheets for monitoring temperatures of refrigeration and freezer units; temperature log sheets for internal TCS food temperatures; electronic remote monitoring of refrigeration and freezer units


Person in Charge (Signature)

Oct 7, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____