

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 1		Date 10/29/2024
Establishment Subway #21451		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:50 AM
Street Address 1311 N. Carolyn Drive #B		Permit Holder Road Ranger LLC		Time Out 2:30 PM
City/State Minonk, IL		Risk Category II		
		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	N/O	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	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	Out	Proper cold holding temperatures		X
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	Varlance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used			
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	Non-food contact surfaces clean			
Food Identification					Physical Facilities				
37	Food properly labeled; original container		X		50	Hot and cold water available; adequate pressure			
Prevention of Food Contamination					51	Plumbing installed; proper backflow devices			
38	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	Wiping cloths: properly used and stored				55	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	Allergen training as required			

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Establishment: Subway #21451

Establishment #: 24 061

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/hot-holding	187	Ham/WIC	39	Tuna salad-cooling/RIC food prep	56
		Turkey/WIC	40	Chicken salad-cooling/RIC food	53
		Steak/WIC	41	Bologna/RIC food prep	39
		Sliced cheese/WIC	41	Ham/RIC food prep	38
		Roast beef/WIC	40	Salami/RIC food prep	40
		Chicken/RIC food prep	37	Sliced cheese/RIC food prep	41
Pepperoni/RIC front line	54	Roast beef/RIC food prep	40	Sliced tomatoes-cooling/RIC food	46
Salami/RIC front line	54	Diced chicken/RIC food prep	33	Cut spinach/RIC food prep	41
Roast beef/RIC front line	53	Steak-cooling/RIC food prep	47	Cut lettuce/RIC food	40

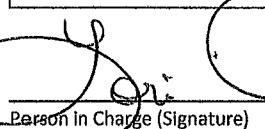
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed in RIC (2-door) along front line food prep package temperatures of TCS foods measured greater than 41°F using a food temperature measuring device with metal-stem. Using thermocouple provided at establishment, package temperatures measured greater than 41° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with food employee and person-in-charge during inspection. TCS foods discarded by food employee during inspection.
37	3-302.12 (C) Observed along front line food prep two (2) squeeze containers of liquid food substances and two (2) shake-style containers of dry food substances without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Liquid food substances were olive oil & red wine vinegar, and dry food substances were salt & pepper, according to food employee, and labeled by food employee during inspection.
47	4-501.11 (C) Observed along front line food prep RIC (2-door) right door gasket coming unattached and not maintained in good repair. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please correct this violation within 90 days or at least by next routine inspection.
47	4-501.12 (C) Observed along front line food prep cutting boards with crevices, knife grooves, and not maintained in good repair. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be

CFPM Verification (name, expiration date, ID#): Lori Peace

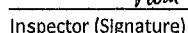
Lori Peace L2SC-3-142788 - Learn 2 Serve Exp. 4/2025	Desiree Hakes 1955764 - Always Food Safe Exp. 1/2028	Tina Carey 23538968 - ServSafe Exp. 3/2028	Sabrina Morey 24064019 - ServSafe Exp. 5/2028
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements


Person in Charge (Signature)

Oct 29, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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