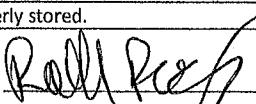
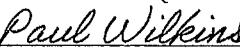


# Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations		1	Date	4/7/2025		
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	11:45 AM		
Establishment Michael's Italian Feast		Phone (309) 383-2777		Email					
Address 605 Upper Ten Mile Creek Road		City/State Germantown Hills, IL		ZIP Code 61548					
License/Permit # 25 047		Permit Holder Michael's Italian Feast LLC		Purpose of Inspection Routine		Risk Category			
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>									
<b>Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item</b> <b>Mark "X" in the appropriate box for COS and/or R</b>									
IN: In compliance      OUT: not in compliance      N/O: not observed      N/A: not applicable				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 is separated and protected.		
2	IN	Certified Food Protection Manager (CFPM).			16	OUT	Food-contact surfaces; cleaned and sanitized.	✓	
<b>Employee Health</b>									
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
4	IN	Proper use of restriction and exclusion.			<b>Time/Temperature Control for Safety</b>				
5	IN	Procedures for responding to vomiting and diarrheal events.			18	IN	Proper cooking time and temperatures.		
<b>Good Hygienic Practices</b>									
6	IN	Proper eating, tasting, drinking, or tobacco product use.			19	N/O	Proper reheating procedures for hot holding.		
7	IN	No discharge from eyes, nose, and mouth.			20	N/O	Proper cooling time and temperature.		
<b>Preventing Contamination by Hands</b>									
8	IN	Hands clean and properly washed.			21	IN	Proper hot holding temperatures.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			22	IN	Proper cold holding temperatures.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.			23	IN	Proper date marking and disposition.		
<b>Approved Source</b>									
11	IN	Food obtained from an approved source.			24	N/A	Time as a Public Health Control; procedures and records.		
12	N/O	Food received at the proper temperature.			<b>Consumer Advisory</b>				
13	IN	Food in good condition, safe, and unadulterated.			25	IN	Consumer advisory is provided for raw/undercooked food.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			<b>Highly Susceptible Populations</b>				
<b>GOOD RETAIL PRACTICES</b>									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
Mark "X" in the box if the numbered item is not in compliance				Mark "X" in the appropriate box		COS: Corrected on-site during inspection      R: Repeat violation			
#	X	Compliance Status		COS	R	Compliance Status		COS	R
		Safe Food and Water				Proper Use of Utensils (continued)			
30		Safe Food and Water		Utensils, equipment, and linens: properly stored, dried, and handled.					
31		Safe Food and Water		Single use/single service articles are properly stored and used.					
32		Safe Food and Water		Gloves used properly.					
<b>Food Temperature Control</b>									
33		Food Temperature Control		Utensils, Equipment, and Vending					
34		Food Temperature Control		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.					
35		Food Temperature Control		Warewashing facilities: installed, maintained, and used; test strips.					
36		Food Temperature Control		Non-food contact surfaces are clean.					
<b>Food Identification</b>									
37		Food Identification		Physical Facilities					
38		Food Identification		Hot and cold water available; adequate pressure.					
39		Food Identification		Plumbing installed; proper backflow devices.					
40		Food Identification		Sewage and wastewater properly disposed.					
41	✓	Food Identification		Toilet facilities: properly constructed, supplied, and cleaned.					
42		Food Identification		Garbage and refuse are properly disposed; facilities are maintained.					
<b>Prevention of Food Contamination</b>									
43		Prevention of Food Contamination		Physical facilities installed, maintained, and cleaned.					
44		Prevention of Food Contamination		Adequate ventilation and lighting; designated areas used.					
<b>Proper Use of Utensils</b>									
45		Proper Use of Utensils		<b>Food Handler and Allergen Awareness</b>					
46		Proper Use of Utensils		Food handler training 410 ILCS 625/3.06.					
47		Proper Use of Utensils		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).					
48		Proper Use of Utensils		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).					

Person in Charge (Signature)  Date: 4/7/2025

Inspector (Signature)  Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment: Michael's Italian Feast

Establishment #: 25 047

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: <50/<25

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meat sauce/steam unit	143	Roast beef/RIC prep	40	Sausage/RIC pizza prep	34
Au jus/steam unit	172	Turkey/RIC prep	40	Shredded cheese/RIC pizza prep	40
Meatballs/steam unit	162	Ham/RIC prep	37	Lasagna/RIC	36
Meat sauce/stove burner	139	Salami/RIC prep	37	Ham/RIC	36
		Sliced cheese/RIC prep	39	Meat sauce/WIC	41
		Diced chicken/RIC prep	35	Ham/WIC	41
		Peeled hard boiled eggs/RIC prep	35		
		Cut lettuce/RIC prep	40		

## NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category I food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

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

CFPM Verification (name, expiration date, ID#): Rachel Ramirez

Rachel Ramirez 1j6e34-k6489cg - State Food Safety Exp. 2/2029	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 temperatures, sanitizer concentration/temperatures, no bare hand contact with ready-to-eat food, employee health

Illinois Requirements:  Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10**.  
 Appropriate default beverage for children's meal **410 ILCS 620/21.5**.

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed at mechanical warewashing machine concentration of chlorine sanitizing rinse measured less than 25 ppm using a chlorine test kit and water temperature indicating at least 120° F. Using test kit provided at establishment, chlorine sanitizing rinse measured less than 25 ppm. A chlorine solution shall have a concentration of at least 25-49 ppm when the water temperature is at least 120° F or 50-99 ppm when the water temperature is at least 75°F.
	Standing water observed on top of chlorine sanitizing solution bucket which measured 200 ppm of chlorine. Food employees instructed to use 3-compartment sink for sanitizing equipment/utensils until the dishwasher is adjusted/repaired.

## Food Establishment Inspection Report

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Establishment: Michael's Italian Feast

Establishment #: 25 047