

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		2	Date	6/4/2025								
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	1:50 PM								
Establishment Subway #29370		Phone (309) 367-2202		Email											
Address 106 W. Mt Vernon Street		City/State Metamora, IL		ZIP Code 61548											
License/Permit # 25 074		Permit Holder Deep Royal 21 LLC		Purpose of Inspection Routine		Risk Category II									
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 the 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 is separated and protected.								
2	IN	Certified Food Protection Manager (CFPM).			16	OUT	Food-contact surfaces; cleaned and sanitized.		X						
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	N/O	Proper cooling time and temperature.					
6	IN	Proper eating, tasting, drinking, or tobacco product 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 and records.								
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			Consumer Advisory										
10	OUT	Adequate handwashing sinks are properly supplied and accessible.	X		25	N/A	Consumer advisory is provided for raw/undercooked food.								
Approved Source								Highly Susceptible Populations							
11	IN	Food obtained from an approved source.			26	IN	Pasteurized foods are used; prohibited foods are not offered.								
12	N/O	Food received at the 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: molluscan shellfish identification, and parasite destruction.			28	IN	Toxic substances are properly identified, stored and used.								
GOOD RETAIL PRACTICES								Conformance with Approved Procedures							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								29	N/A	Compliance with variance/specialized process/HACCP.					
Mark "X" in the box if the numbered item is not in compliance				Mark "X" in the appropriate box for COS and/or R				COS: Corrected on-site during inspection				R: Repeat violation			
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R						
Safe Food and Water								Proper Use of Utensils (continued)							
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.								
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.								
32		Variance obtained for specialized processing methods.			46		Gloves used properly.								
Food Temperature Control								Utensils, Equipment, and Vending							
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.								
34		Plant food properly cooked for hot holding.			48		Warewashing facilities: installed, maintained, and used; test strips.								
35		Approved thawing methods used.			49		Non-food contact surfaces are clean.								
36		Thermometers are provided and accurate.			Physical Facilities										
Food Identification								50		Hot and cold water available; adequate pressure.					
37		Food properly labeled; original container.			51	X	Plumbing installed; proper backflow devices.		X						
Prevention of Food Contamination								52		Sewage and wastewater properly disposed.					
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.								
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.								
40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.								
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.								
42		Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness										
43		In-use utensils: properly stored.			57	X	Food handler training 410 ILCS 625/3.06.		X						
Proper Use of Utensils								58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).					
					59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).								

Person in Charge (Signature) Dee Royal Date: 6/4/2025

Inspector (Signature) Paul Wilkins Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: Subway #29370

Establishment #: 25 074

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/steam table	160	Diced chicken/cold-holding	40	Chicken salad/cold-holding	38
		Rotisserie chicken/cold-holding	39	Tuna salad/cold-holding	41
		Pepper diced chicken/cold-holding	39	Cut lettuce/cold-holding	40
Diced chicken/WIC	38	Turkey/cold-holding	39	Cut spinach/cold-holding	40
Cut spinach/WIC	39	Steak/cold-holding	40	Sliced tomatoes/cold-holding	41
Cut lettuce/WIC	40	Ham/cold-holding	37	Salami/WIC	39
Sliced tomatoes/WIC	38	Sliced cheese/cold-holding	40	Ham/WIC	35
Shredded cheese/WIC	39	Eggs/cold-holding	29	Sliced cheese/WIC	39

NOTES

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

Facility is still classified as a Category II 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.

CFPM Verification (name, expiration date, ID#): Brody Itschner

Brody Itschner 24807996 - ServSafe Exp. 1/2028	Haley Thomas 23805261 - ServSafe Exp. 4/2028	Sathya Yalamuri 2133743 - Prometric Exp. 10/2026	Jinal Patel 22157516 - ServSafe Exp. 5/2027
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HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

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.
10	6-301.14 (C) Observed in men's restroom a sign or poster that notifies food employees to wash their hands not provided at handwashing sink. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. Hand washing sign provided and posted during inspection.
16	4-601.11 (Pf) Observed at drive-thru white plastic ice deflecting flap in ice machine (Manitowoc) soiled with accumulated debris, black substance, and yellow slime. Equipment food-contact surfaces and utensils shall be clean to sight and touch.
	Ice machine to be drained, cleaned, and sanitized by food employees before placing back into operation.

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