

# 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 Number of Repeat Risk Factor/ Intervention Violations	1 0	Date Time In Time Out	7/7/2025 11:10 AM 1:25 PM
Establishment	Michael's Italian Feast		Phone (309) 467-6000	Email	michaels.eureka@gmail.com	
Address		1902 S. Main Street	City/State	Eureka, IL	ZIP Code 61530	
License/Permit #		25 138	Permit Holder	Michael's Italian Feast LLC	Purpose of Inspection	Routine
					Risk Category	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in the appropriate box for COS and/or R

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
<b>Supervision</b>				<b>Protection from Contamination</b>			
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>				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	IN	Time/Temperature Control for Safety	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	IN	Proper reheating procedures for hot holding.	
<b>Good Hygienic Practices</b>				21	IN	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper cold holding temperatures.	
<b>Preventing Contamination by Hands</b>				24	N/A	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.		25	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.		<b>Consumer Advisory</b>			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		26	N/A	Consumer advisory is provided for raw/undercooked food.	
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	IN	Food obtained from an approved source.		27	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.		28	IN	Food/Color Additives and Toxic Substances	
13	IN	Food in good condition, safe, and unadulterated.		29	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		30	IN	Toxic substances are 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 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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils (continued)</b>					
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.			
<b>Food Temperature Control</b>				<b>Utensils, Equipment, and Vending</b>					
33		Proper cooling methods are used; adequate equipment for temperature control.		47	X	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.		<b>Physical Facilities</b>					
<b>Food Identification</b>				50		Hot and cold water available; adequate pressure.			
37		Food properly labeled; original container.		51		Plumbing installed; proper backflow devices.			
<b>Prevention of Food Contamination</b>				52		Sewage and wastewater properly disposed.			
38	X	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	X	Physical facilities installed, maintained, and cleaned.			
41		Wiping cloths: properly used and stored.		56	X	Adequate ventilation and lighting; designated areas used.			
42		Washing fruits, vegetables, and other plant food.		<b>Food Handler and Allergen Awareness</b>					
<b>Proper Use of Utensils</b>				57		Food handler training 410 ILCS 625/3.06.			
43		In-use utensils: properly stored.		58	X	Allergen awareness training for CFFPM 410 ILCS 625/3.07 (rest. only).			
				59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature)

*Healy Wilkins*

Date:

7/7/2025

Inspector (Signature)

*Paul Wilkins*



Follow-up:  YES  NO (Check one) Follow-up Date:

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Establishment: Michael's Italian Feast

Establishment #: 25 138

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/25-49

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam well	164	Ham/RIC prep	40	Diced chicken/RIC prep	37
Au jus/steam well	167	Sausage/RIC prep	40	Peeled hard boiled eggs/RIC prep	35
Spaghetti meat sauce/steam well	158	Sliced cheese/RIC prep	36	Sliced tomatoes-cooling/RIC prep	44
Spaghetti pasta/prep	175	Shredded cheese/RIC prep	40	Cut spring greens salad-cooling/RIC prep	43
Spaghetti meat sauce/stove burner	161	Ham/RIC prep	40	Sliced cheese/WIC	36
		Salami/RIC prep	40	Spaghetti pasta/WIC	37
		Turkey/RIC prep	37	Lasagna/RIC	40
		Roast beef/RIC prep	37	Alfredo sauce/RIC	41

## 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

Allergy awareness training certification is required for all certified food protection managers

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#): Holly Kling

Holly Kling L2SC-3-004039 - Learn 2 Serve Exp. 8/2025	Maddie Arbuckle 12fhb4-j62hg5e-State Food Safety Exp. 6/2027	Ashley Day 1cedh0-jj417i2 - State Food Safety Exp. 2/2029	Stephanie Couri 1c91k4-jj16i80 -State Food Safety Exp. 1/2029
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HACCP Topic: TCS food date marking/temperature/cooling down requirements, 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	4-601.11 (C) Observed in basement front edge of white plastic ice deflecting flap inside ice machine (Manitowoc) soiled with accumulated debris and yellow substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice deflecting flap cleaned and sanitized by person-in-charge during inspection.
38	6-501.111 (C) Observed in back storage room rodent droppings on floor behind large mixers. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: (A) Routinely inspecting incoming shipments of food and supplies; (B) Routinely inspecting

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Establishment: **Michael's Italian Feast**

Establishment #: **25 138**

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	the premises for evidence of pests. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in dining room across from drink station customer booth seat surface torn, damaged, and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.  Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in warewashing area hole in ceiling tile above shelf. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in kitchen above food prep cooler HVAC return air vent grill cover soiled with accumulated debris and dust and by back door exhaust fan grill cover soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils.  Please correct this violation within 90 days or at least by next routine inspection.
56	6-403.11 (C) Observed on white shelf personal employee drink with straw stored above food and foil sheets. Areas designated for employees to eat and drink shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Employee cup removed from shelf by person-in-charge during inspection.
58	410 ILCS 625 (C) Observed no documentation that food employees with CFPM certification also have current food allergy awareness training certification 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.  Observed basement storage room and new outdoor cooking trailer
	2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties. Food allergy awareness includes describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction.
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.
	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.