

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	7/21/2025
		Number of Repeat Risk Factor/ Intervention Violations	1	Time In	1:35 PM
				Time Out	3:15 PM
Establishment Subway #11944		Phone (309) 304-1062	Email		
Address 601 W. Center Street		City/State Eureka, IL	ZIP Code 61530		
License/Permit # 25 022	Permit Holder Dust Investments Group 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				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
Supervision					Protection from Contamination			
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			15	IN		
2	OUT	Certified Food Protection Manager (CFPM).		X	16	IN		
Employee Health					17	IN		
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		
5	IN	Procedures for responding to vomiting and diarrheal events.			19	N/A		
Good Hygienic Practices					20	IN		
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	IN		
7	IN	No discharge from eyes, nose, and mouth.			22	IN		
Preventing Contamination by Hands					23	IN		
8	IN	Hands clean and properly washed.			24	N/A		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			Consumer Advisory			
10	IN	Adequate handwashing sinks are properly supplied and accessible.			25	N/A		
Approved Source					Highly Susceptible Populations			
11	IN	Food obtained from an approved source.			26	N/A		
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		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			28	IN		
					Conformance with Approved Procedures			
					29	N/A		
					Compliance with variance/specialized process/HACCP.			

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
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	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.			Physical Facilities				
Food Identification					50		Hot and cold water available; adequate pressure.		
37	X	Food properly labeled; original container.			51		Plumbing installed; proper backflow devices.		
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	X	Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			56	X	Adequate ventilation and lighting; designated areas used.		X
42		Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness				
Proper Use of Utensils					57		Food handler training 410 ILCS 625/ 3.06.		
43		In-use utensils: properly stored.			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) *Adriana Amador*

Date: 7/21/2025

Inspector (Signature) *Paul Wilkins*

(EL)

Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

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Establishment: Subway #11944

Establishment #: 25 022

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	141	Sliced tomatoes/front line cold holding	40	Turkey/front line cold holding	36
		Cut lettuce/front line cold holding	37	Ham/front line cold holding	36
		Tuna salad/front line cold holding	37	Bologna/front line cold holding	36
		Diced chicken/front line cold holding	36	Sliced cheese/front line cold holding	34
		Rotisserie chicken/front line cold holding	36	Pizza/WIF	31
Milk/RIC	40	Salami/front line cold holding	36	Tuna-cooling/WIC	42
Egg patties/WIC	37	Pepperoni/front line cold holding	36	Diced chicken/WIC	36
Rotisserie chicken-cooling/WIC	44	Steak/front line cold holding	36	Roast beef/WIC	38

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. If facility chooses to cool down and/or reheat more than two (2)

TCS food items with approved procedures, this facility will be re-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.

CFPM Verification (name, expiration date, ID#): Adrianna Arnold

Adrianna Arnold
27368769 - ServSafe
Exp. 5/2030

Justin Johnson
25759785 - ServSafe
Exp. 6/2029

Hannah Schumacher
22798100 - ServSafe
Exp. 10/2027

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.
2	2-102.12 (C) Observed documentation that only three (3) food employees have current ANSI-approved CFPM certification as required.
	This facility is categorized as a Category II food establishment, and the person-in-charge shall have CFPM certification and
	be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification
	to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation.
	Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed along front line food prep two (2) squeeze containers of red liquid food substance and yellow liquid food

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	substance without name identifying contents on containers and along front line food prep shake-style containers of dry white food
	and dry black 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. Red liquid food substance was red wine vinegar, yellow
	liquid food substance was olive oil, and dry white food substance was salt, and black food substance was pepper according to person-in-charge.
	Food containers had labels on them since last inspection, but labels came off after warewashing containers, according to person-in-charge.
	Please correct this violation within 90 days or at least by next routine inspection.
47	4-501.11 (C) Observed door seal by lower hinge of WIF damaged 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 white plastic cutting boards with crevices and knife grooves.
	Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if
	they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
	Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in women's restroom hand sink with slow drain of more than 30 seconds after running water for
	for 20 seconds. A plumbing system shall be maintained in good repair according to the IL Plumbing Code.
	Please correct this violation within 90 days or at least by next routine inspection.
56	6-501.110 (C) Observed on wire rack slotted shelf by large prep table employee personal care items stored above
	single-use articles. Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and
	other possessions. Employee personal care items removed to office by person-in-charge during inspection.
	Please note 1 repeat violation (item #2) was observed during this inspection and a repeat violation fee
	of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	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 include 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.