

# Food Establishment Inspection Report

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|  |  |  |   |                               |                               |   |   |                     |   |
|--|--|--|---|-------------------------------|-------------------------------|---|---|---------------------|---|
| Local Health Department and Address Woodford County Health Department<br>1831 S. Main Street<br>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   |                     |   |
| 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                                    |   |                     |   |
| <b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>  |  |  |   |                               |                               |   |   |                     |   |
| 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  | OUT                                      | Certified Food Protection Manager (CFPM).  | X   |                               | 16                            | IN  | 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  | Proper cooking time and temperatures.   |                     |   |
| 4  | IN                                       | Proper use of restriction and exclusion.   |   |                               | 19                            | N/A   | Proper reheating procedures for hot holding.  |                     |   |
| 5  | IN                                       | Procedures for responding to vomiting and diarrheal events.                                      |   |                               | 20                            | IN  | Proper cooling time and temperature.  |                     |   |
|  | <b>Good Hygienic Practices</b>           |  |   |                               | 21                            | IN  | Proper hot holding temperatures.  |                     |   |
| 6  | IN                                       | Proper eating, tasting, drinking, or tobacco product use.  |   |                               | 22                            | IN  | Proper cold holding temperatures.   |                     |   |
| 7  | IN                                       | No discharge from eyes, nose, and mouth.   |   |                               | 23                            | IN  | Proper date marking and disposition.  |                     |   |
|  | <b>Preventing Contamination by Hands</b> |  |   |                               | 24                            | N/A   | Time as a Public Health Control; procedures and records.                                |                     |   |
| 8  | IN                                       | Hands clean and properly washed.   |   |                               |                               | <b>Consumer Advisory</b>                            |   |                     |   |
| 9  | IN                                       | No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.     |   |                               | 25                            | N/A   | Consumer advisory is provided for raw/undercooked food.                                 |                     |   |
| 10   | IN                                       | Adequate handwashing sinks are properly supplied and accessible.                                 |   |                               |                               | <b>Highly Susceptible Populations</b>               |   |                     |   |
|  | <b>Approved Source</b>                   |  |   |                               | 26                            | N/A   | Pasteurized foods are used; prohibited foods are not offered.                           |                     |   |
| 11   | IN                                       | Food obtained from an approved source.   |   |                               | 27                            | N/A   | Food additives: approved and properly used.   |                     |   |
| 12   | N/O                                      | Food received at the proper temperature.   |   |                               | 28                            | IN  | Toxic substances are properly identified, stored and used.                              |                     |   |
| 13   | IN                                       | Food in good condition, safe, and unadulterated.   |   |                               | 29                            | N/A   | Conformance with Approved Procedures  |                     |   |
| 14   | N/A                                      | Required records available: molluscan shellfish identification, and parasite destruction.        |   |                               |                               | Compliance with variance/specialized process/HACCP. |   |                     |   |
| <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  |   |                               |                               | 44  | Utensils, equipment, and linens: properly stored, dried, and handled.                   |                     |   |
| 31   |  | Safe Food and Water  |   |                               |                               | 45  | Single use/single service articles are properly stored and used.                        |                     |   |
| 32   |  | Safe Food and Water  |   |                               |                               | 46  | Gloves used properly.   |                     |   |
|  | <b>Food Temperature Control</b>          |  |   |                               |                               | <b>Utensils, Equipment, and Vending</b>             |   |                     |   |
| 33   |  | Food Temperature Control   |   |                               |                               | 47  | Food and non-food contact surfaces cleanable, properly designed, constructed, and used. |                     |   |
| 34   |  | Food Temperature Control   |   |                               |                               | 48  | Warewashing facilities: installed, maintained, and used; test strips.                   |                     |   |
| 35   |  | Food Temperature Control   |   |                               |                               | 49  | Non-food contact surfaces are clean.  |                     |   |
| 36   |  | Food Temperature Control   |   |                               |                               |   | <b>Physical Facilities</b>  |                     |   |
|  | <b>Food Identification</b>               |  |   |                               |                               | 50  | Hot and cold water available; adequate pressure.  |                     |   |
| 37   | X  | Food Identification  |   |                               |                               | 51  | Plumbing installed; proper backflow devices.  |                     |   |
|  | <b>Prevention of Food Contamination</b>  |  |   |                               | 52                            | Sewage and wastewater properly disposed.            |   |                     |   |
| 38   |  | Prevention of Food Contamination   |   |                               |                               | 53  | Toilet facilities: properly constructed, supplied, and cleaned.                         |                     |   |
| 39   |  | Prevention of Food Contamination   |   |                               |                               | 54  | Garbage and refuse are properly disposed; facilities are maintained.                    |                     |   |
| 40   |  | Prevention of Food Contamination   |   |                               |                               | 55  | X Physical facilities installed, maintained, and cleaned.                               |                     |   |
| 41   |  | Prevention of Food Contamination   |   |                               |                               | 56  | X Adequate ventilation and lighting; designated areas used.                             | X                   |   |
| 42   |  | Prevention of Food Contamination   |   |                               |                               |   | <b>Food Handler and Allergen Awareness</b>  |                     |   |
|  | <b>Proper Use of Utensils</b>            |  |   |                               |                               | 57  | Food handler training 410 ILCS 625/3.06.  |                     |   |
| 43   |  | Proper Use of Utensils   |   |                               |                               | 58  | Allergen awareness training for CFPN 410 ILCS 625/3.07 (rest. only).                    |                     |   |
|  | <b>Proper Use of Utensils</b>            |  |   |                               |                               | 59  | Allergen awareness notice 410 ILCS 625/3.08 (rest. only).                               |                     |   |

Person in Charge (Signature) *Adrienne Annes* Date: 7/21/2025

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

(1)

# Food Establishment Inspection Report

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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 | 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   |

# Food Establishment Inspection Report

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Establishment: Subway #11944

Establishment #: 25 022

| <b>OBSERVATIONS AND CORRECTIVE ACTIONS</b> |   |
|--|---|
| 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.  |
|  | <b>Please correct this violation within 90 days or at least by next routine inspection.</b>   |
| 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.  |
|  | <b>Please correct this violation within 90 days or at least by next routine inspection.</b>   |
| 51   | 5-205.15 (C) Observed in women's restroom hand sink with slow drain of more than 30 seconds after running water for 20 seconds. A plumbing system shall be maintained in good repair according to the IL Plumbing Code.   |
|  | <b>Please correct this violation within 90 days or at least by next routine inspection.</b>   |
| 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.  |