

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	7/29/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:15 AM

Establishment	Subway #21451	Phone (309) 432-3636	Email
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Address	1311 N. Carolyn Drive #B	City/State	Minonk, IL	ZIP Code	61760
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License/Permit #	25 129	Permit Holder	Road Ranger LLC	Purpose of Inspection	Routine	Risk Category	II
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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

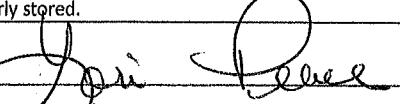
COS: corrected on-site during inspection

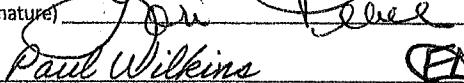
R: repeat violation

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											
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).		16	IN	Food-contact surfaces; cleaned and sanitized.					
Employee Health											
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.		Time/Temperature Control for Safety							
5	IN	Procedures for responding to vomiting and diarrheal events.		18	IN	Proper cooking time and temperatures.					
Good Hygienic Practices				19	N/A	Proper reheating procedures for hot holding.					
6	IN	Proper eating, tasting, drinking, or tobacco product use.		20	N/A	Proper cooling time and temperature.					
7	IN	No discharge from eyes, nose, and mouth.		21	IN	Proper hot holding temperatures.					
Preventing Contamination by Hands				22	IN	Proper cold holding temperatures.					
8	IN	Hands clean and properly washed.		23	IN	Proper date marking and disposition.					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		24	N/A	Time as a Public Health Control; procedures and records.					
10	IN	Adequate handwashing sinks are properly supplied and accessible.		Consumer Advisory							
Approved Source											
11	IN	Food obtained from an approved source.		25	N/A	Consumer advisory is provided for raw/undercooked food.					
12	N/O	Food received at the proper temperature.		Highly Susceptible Populations							
13	IN	Food in good condition, safe, and unadulterated.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Food/Color Additives and Toxic Substances							
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				Mark "X" in the appropriate box							
is not in compliance				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	X	Single use/single service articles are properly stored and used.					
32		Variance obtained for specialized processing methods.		46		Gloves used properly.					
Food Temperature Control											
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											
37		Food properly labeled; original container.		50		Hot and cold water available; adequate pressure.					
Prevention of Food Contamination				51		Plumbing installed; proper backflow devices.					
38		Insects, rodents, and animals not present.		52		Sewage and wastewater properly disposed.					
39		Contamination is prevented during food preparation, storage, and display.		53		Toilet facilities: properly constructed, supplied, and cleaned.					
40		Personal cleanliness.		54		Garbage and refuse are properly disposed; facilities are maintained.					
41		Wiping cloths: properly used and stored.		55		Physical facilities installed, maintained, and cleaned.					
42		Washing fruits, vegetables, and other plant food.		56		Adequate ventilation and lighting; designated areas used.					
Proper Use of Utensils											
43		In-use utensils: properly stored.		Food Handler and Allergen Awareness							
57											
Food handler training 410 ILCS 625/3.06.											
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)  Date: 7/29/2025

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

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Establishment: **Subway #21451**

Establishment #: **25 129**

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	143	Turkey/front line cold holding	34	Sliced cheese/front line cold holding	38
		Salami/front line cold holding	38	Cut spinach/front line cold holding	41
		Pepperoni/front line cold holding	38	Cut lettuce/front line cold holding	38
		Steak/front line cold holding	37	Sliced tomatoes/front line cold holding	36
		Rotisserie chicken/front line cold holding	33	Sliced tomatoes/WIC	40
Shredded cheese/WIC	39	Roast beef/front line cold holding	36	Cut lettuce/WIC	40
Sliced cheese/WIC	39	Diced chicken/front line cold holding	37	Rotisserie chicken/WIC	37
Tuna salad/WIC	37	Tuna salad/front line cold holding	33	Steak/WIC	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 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#): Lori Peace

Jessica Hess
23334695 - ServSafe
Exp. 2/2028

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 one (1) food employee has 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.
45	4-903.11 (C) Observed in storage area boxes of napkins and deli paper stored directly on the floor. Single-service and

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