

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations		2	Date	1/26/2026
		Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:55 AM
Establishment		Michael's Italian Feast		Phone	(309) 467-6000	
Address		1902 S. Main Street		City/State	Eureka, IL	
License/Permit #		26 092		Permit Holder	Michael's Italian Feast LLC	
Purpose of Inspection		Routine		Risk Category	I	
Email		michaels.eureka@gmail.com				
ZIP Code		61530				

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
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		
2	IN	Certified Food Protection Manager (CFPM).		
Employee Health				
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		
4	IN	Proper use of restriction and exclusion.		
5	IN	Procedures for responding to vomiting and diarrhea events.		
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, or tobacco product use.		
7	IN	No discharge from eyes, nose, and mouth.		
Preventing Contamination by Hands				
8	IN	Hands clean and properly washed.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.		
Approved Source				
11	IN	Food obtained from an approved source.		
12	N/O	Food received at the proper temperature.		
13	IN	Food in good condition, safe, and unadulterated.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		

#	Compliance Status		COS	R
Protection from Contamination				
15	IN	Food is separated and protected.		
16	OUT	Food-contact surfaces; cleaned and sanitized.	X	
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
Time/Temperature Control for Safety				
18	IN	Proper cooking time and temperatures.		
19	N/O	Proper reheating procedures for hot holding.		
20	IN	Proper cooling time and temperature.		
21	OUT	Proper hot holding temperatures.	X	
22	IN	Proper cold holding temperatures.		
23	IN	Proper date marking and disposition.		
24	N/A	Time as a Public Health Control; procedures and records.		
Consumer Advisory				
25	N/A	Consumer advisory is provided for raw/undercooked food.		
Highly Susceptible Populations				
26	N/A	Pasteurized foods are used; prohibited foods are not offered.		
Food/Color Additives and Toxic Substances				
27	N/A	Food additives: approved and properly used.		
28	IN	Toxic substances are properly identified, stored and used.		
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
Safe Food and Water				
30		Pasteurized eggs are used where required.		
31		Water and Ice from an approved source.		
32		Variance obtained for specialized processing methods.		
Food Temperature Control				
33		Proper cooling methods are used; adequate equipment for temperature control.		
34		Plant food properly cooked for hot holding.		
35		Approved thawing methods used.		
36		Thermometers are provided and accurate.		
Food Identification				
37	X	Food properly labeled; original container.		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present.		
39		Contamination is prevented during food preparation, storage, and display.		
40		Personal cleanliness.		
41		Wiping cloths: properly used and stored.		
42		Washing fruits, vegetables, and other plant food.		
Proper Use of Utensils				
43		In-use utensils: properly stored.		

#	X	Compliance Status	COS	R
Proper Use of Utensils (continued)				
44		Utensils, equipment, and linens: properly stored, dried, and handled.		
45		Single use/single service articles are properly stored and used.		
46		Gloves used properly.		
Utensils, Equipment, and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
48		Warewashing facilities: installed, maintained, and used; test strips.		
49		Non-food contact surfaces are clean.		
Physical Facilities				
50		Hot and cold water available; adequate pressure.		
51		Plumbing installed; proper backflow devices.		
52		Sewage and wastewater properly disposed.		
53		Toilet facilities: properly constructed, supplied, and cleaned.		
54		Garbage and refuse are properly disposed; facilities are maintained.		
55	X	Physical facilities installed, maintained, and cleaned.		
56		Adequate ventilation and lighting; designated areas used.		
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) *Shelly R* Date: 1/26/2026

Inspector (Signature) *Paul Wilkins* *EL* Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

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Page 2 of 3

Establishment: Michael's Italian Feast

Establishment #: 26 092

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	160	Shredded cheese/RIC prep	39	Turkey/RIC prep	38
Au jus/steam well	143	Diced chicken/RIC prep	38	Ham/RIC prep	35
Spaghetti meat sauce/steam well	128	Ham/RIC prep	39	Roast beef/RIC prep	37
Spaghetti meat sauces/stove burner	165	Sausage/RIC prep	38	Sliced cheese/RIC prep	36
Tortellini/stove burner	185	Lasagna/RIC	33	Cut lettuce/RIC prep	40
		Alfredo sauce/RIC	40	Housemade ranch dressing/RIC	40
		Diced chicken/RIC prep	37	Shredded cheese/WIC	39
		Peeled hard boiled eggs/RIC prep	36	Peeled hard boiled eggs/WIC	37

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#): Shiloh Brown

Shiloh Brown
L2SC-3-026347 - Learn 2 Serve
Exp. 1/2029

Maddie Arbuckle
12fbb4-j62hg5e-State Food Safety
Exp. 6/2027

Ryan Muray
2128eg-k955bgj - State Food Safety
Exp. 7/2030

Stephanie Couri
1c91k4-jil6i80 -State Food Safety
Exp. 1/2029

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 hard water deposits. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice deflecting flap cleaned and sanitized by food employee during inspection.
21	3-501.16 (P) Observed in steam well internal temperature of spaghetti meat sauce measured initially at 115° F and after stirring measured 128° F using a food temperature measuring device with metal-stem. Using metal-stem provided at establishment, internal temperature of spaghetti meat sauce measured 127° F. Time/Temperature Control for Safety Food shall be maintained

Page 3 of 3

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[illegible]