

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	Email michaels.eureka@gmail.com																																																																																																																																																																															
Address 1902 S. Main Street		City/State Eureka, IL	ZIP Code 61530																																																																																																																																																																																
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Person in Charge (Signature) Sheld R

Date: 1/26/2026

Inspector (Signature) Paul Wilkins

FL

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

Food Establishment Inspection Report

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 12fhb4-j62hg5e-State Food Safety Exp. 6/2027	Ryan Muray 2128eg-k955bj - State Food Safety Exp. 7/2030	Stephanie Couri 1c91k4-jli6i80 -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 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

Food Establishment Inspection Report

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Establishment: Michael's Italian Feast

Establishment #: 26 092