

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	1	Date	12/14/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:30 AM
Establishment Subway #21451	License/Permit # 20 069	Permit Holder Road Ranger LLC	Risk Category II		
Street Address 1311 N. Carolyn Drive #B		Purpose of Inspection Routine Inspection			
City/State Minonk, IL	ZIP Code 61760				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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 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			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	Out			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/A		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/A		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
				29	N/A		
				Compliance with variance/specialized process/HACCP			

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and ice from approved source			44	X Utensils, equipment & linens: properly stored, dried, & handled	X	
32	Variance obtained for specialized processing methods			45	X Single-use/single-service articles: properly stored and used	X	
Food Temperature Control				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding			47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	X Food properly labeled; original container		X	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 waste water properly disposed		
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used and stored			55	X Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used		
GOOD RETAIL PRACTICES				Employee Training			
				57	All food employees have food handler training		
				58	Allergen training as required		

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Establishment: Subway #21451

Establishment #: 20 069

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	137	Diced chicken/RIC food prep	37	Shredded cheese/RIC food prep	38
Potato & bacon soup/hot-holding	167	Steak/RIC food prep	37	Cut lettuce/RIC food prep	38
Broccoli & cheddar soup/hot-hold	172	Ham/RIC food prep	35	Cut spinach/RIC food prep	38
		Turkey/RIC food prep	38	Sliced tomatoes/RIC food prep	37
		Chicken breast/RIC food prep	37	Vegetable patty/RIC food prep	41
		Guacamole/RIC food prep	38	Pizza/WIC	37
		Tuna salad/RIC food prep	36	Tuna salad/WIC	37
		Eggs/RIC food prep	38	Turkey/WIC	38
		Sliced cheese/RIC food prep	38	Eggs/WIC	36

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 two (2) food employees have current CFPM or IL FSSM certification. This facility is classified as a Category II food establishment, and the person-in-charge must have current CFPM 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 and one (1) pour-style container of food substances without name identifying contents on containers. Identify food storage containers with common name of the food. Squeeze containers were olive oil & red wine vinegar and pour-style container was herb garlic oil, according to female food employee, and labeled by female food employee during inspection.
44	4-903.12 (C) Observed along front line food prep clean multi-colored handled knives stored in stainless steel container directly under wall-mounted hand sanitizer unit. Clean utensils may not be stored in under sources of contamination. Container of knives moved away from below the hand sanitizer unit by female food employee during inspection.
45	4-903.11 (C) Observed in back storage area clear lids stored in "up" position on slotted shelf. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Clear plastic lids inverted on shelf by female food employee during inspection.

CFPM Verification (name, expiration date, ID#): Stacy Andersen

Stacy Andersen 21638696 - NRFSP Exp. 10/2024	Jimmie Bradley 21506836 - NRFSP Exp. 9/2023		
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

S. Andersen
 Person in Charge (Signature)

Dec 14, 2020
 Date

Paul Walker
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
47	<p>4-501.12 (C) Observed along front food prep line cutting boards used for sandwich preparation with crevices & knife grooves in surface and in back food prep area large cutting board by table-mounted slicer unit with crevices & knife grooves in surface.</p> <p>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.</p>
55	<p>6-201.11 (C) Observed large window to the right of the entrance door cracked, temporarily repaired with tape, and not maintained in good repair. Windows shall be designed, constructed, and installed so they are smooth and easily cleanable. A work order has been submitted according to female food employee. Please correct this violation within 90 days or at least by next routine inspection.</p>
	<p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</p> <p>Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information</p> <p>Facility is still classified as a Category II food establishment</p> <p>The person-in-charge must have CFPM or IL FSSM certification and be on the premises during all hours of operation</p> <p>Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.</p> <p>Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.</p> <p>WCHD provides free food safety in-services to establishments & their staff</p> <p>Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2021</p> <p>Food handler certification is required for all food employees who do not already have CFPM or IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees and valid for three (3) years from date of issuance.</p> <p>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 vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.</p> <p>Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.</p> <p>All food employees wearing masks and social distancing at time of inspection; no indoor dining observed at time of inspection.</p>

S. Amy Anderson

Person in Charge (Signature)

Dec 14, 2020

Date

Paul Wilkins

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____