

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	2	Date	08/11/2021
Establishment Subway #29370		License/Permit #	0	Time In	10:05 AM
Street Address 106 W. Mt Vernon Street		Permit Holder Fillsubs Inc	Risk Category	Time Out	11:55 AM
City/State Metamora, IL		ZIP Code 61548	Purpose of Inspection Routine Inspection		

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	Description
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 diarrheal events
Good Hygienic Practices			
6	In		Proper eating, tasting, drinking, or tobacco 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	Out		Adequate handwashing sinks properly supplied and accessible
Approved Source			
11	In		Food obtained from approved source
12	N/O		Food received at proper temperature
13	In		Food in good condition, safe, and unadulterated
14	N/A		Required records available: shellstock tags, parasite destruction

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

Compliance Status	COS	R	Description
Proper Use of Utensils			
43			In-use utensils: properly stored
44			Utensils, equipment & linens: properly stored, dried, & handled
45			Single-use/single-service articles: 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, & used; test strips
49			Non-food contact surfaces clean
Physical Facilities			
50	X	X	Hot and cold water available; adequate pressure
51			Plumbing installed; proper backflow devices
52			Sewage and waste water properly disposed
53			Toilet facilities: properly constructed, supplied, & cleaned
54			Garbage & refuse properly disposed; facilities maintained
55			Physical facilities installed, maintained, and clean
56			Adequate ventilation and lighting; designated areas used
Employee Training			
57			All food employees have food handler training
58			Allergen training as required

Food Establishment Inspection Report

Establishment: Subway #29370

Establishment #: 21 059

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: <150

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Meatballs/microwave	165		Turkey-cooling/RIC food prep	48	Sliced tomatoes/RIC food prep
			Pizza/RIC food prep	29	Cut lettuce/RIC food prep
			Ham-cooling/RIC food prep	57	Cut spinach/RIC food prep
			Rotisserie chicken-cooling/RIC	45	Steak-cooling/RIC food prep
			Salami/RIC food prep	41	Eggs/RIC food prep
			Roast beef-cooling/RIC food prep	46	Shredded cheese/WIC
			Sliced cheese/RIC food prep	41	Salami/WIC
			Tuna salad-cooling/RIC food prep	45	Ham/WIC
			Shredded cheese/RIC food prep	41	Cut lettuce/WIC

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees in men's restroom with urinal. Hand washing sign provided and posted during inspection.
16	4-501.114 (P) Observed in 3-compartment sink concentration of quaternary ammonium sanitizing solution indicated less than 150 ppm using a test kit. Using the test kit provided at establishment, concentration of the quaternary ammonium sanitizing solution also indicated less than 150 ppm. An issue with the wall-mounted automatic dispensing unit was observed, and food employees will manually make a quaternary ammonium sanitizing solution to maintain correct concentration of 150-400 ppm as indicated on manufacturer's label. New quaternary ammonium sanitizing solution created by female person-in-charge during inspection.
16	4-601.11 (Pf) Observed by drive-thru window Manitowoc ice machine white plastic ice flap soiled with accumulated black substance along front edge. Wash, rinse, and sanitize food-contact surfaces routinely. White plastic ice flap cleaned and sanitized by person-in-charge during inspection.
16	4-601.11 (Pf) Observed in customer dining area Coca-Cola ice dispensing spout soiled with accumulated black and black substance. Wash, rinse, and sanitize food-contact surfaces routinely. Ice dispensing spout cleaned and sanitized by person-in-charge during inspection.
37	3-302.12 (C) Observed along front line food prep spray bottle with clear liquid without name identifying contents on container. Identify food storage containers with common name of the food. Clear liquid in spray bottle was water according to person-in-charge and labeled by person-in-charge during inspection.

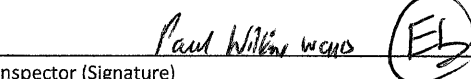
CFPM Verification (name, expiration date, ID#): Amanda Whitman

Amanda Whitman 17695599 - ServSafe Exp. 1/2024	Alaina Whitman 17695598 - ServSafe Exp. 1/2024	Hayla Peters 17695597 - ServSafe Exp. 1/2024	Heath Gerkin 17695594 - ServSafe Exp. 1/2024
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks


Person in Charge (Signature)

Aug 11, 2021
Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Subway #29370

Establishment #: 21 059

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
50	5-103.11 (Pf) Observed inadequate hot water supply available to all plumbing fixtures during inspection. Hot water system must have an adequate capacity to meet peak hot water demands throughout the facility at all times of operation. Water heater unit powered off and restarted by person-in-charge during inspection. Hot water supply available after restart of water heater unit. Hot water temperature = 120° F - OK.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category II food establishment
	The person-in-charge must have CFPM or IL FSSM certification and be on the premises during all hours of operation
	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.
	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.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2022
	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.
	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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection

Amanda V...

Person in Charge (Signature)

Aug 11, 2021

Date

Paul Wilkey w...

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____