

# 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	12/08/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:15 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Michael's Italian Feast	21 133	Michael's Italian Feast LLC		I	
Street Address		Purpose of Inspection			
1902 S. Main Street		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	61530				

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

		COS	R			COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and Ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	X Single-use/single-service articles: properly stored and used		X
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			<b>Physical Facilities</b>			
35	Approved thawing methods used			50	Hot and cold water available; adequate pressure		
36	Thermometers provided & accurate			51	X Plumbing installed; proper backflow devices		
<b>Food Identification</b>				52	Sewage and waste water properly disposed		
37	X Food properly labeled; original container		X	53	Toilet facilities: properly constructed, supplied, & cleaned		
<b>Prevention of Food Contamination</b>				54	Garbage & refuse properly disposed; facilities maintained		
38	Insects, rodents, and animals not present			55	X Physical facilities installed, maintained, and clean		
39	Contamination prevented during food preparation, storage and display			56	X Adequate ventilation and lighting; designated areas used		X
40	Personal cleanliness			<b>Employee Training</b>			
41	Wiping cloths: properly used and stored			57	All food employees have food handler training		
42	Washing fruits and vegetables			58	Allergen training as required		

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Establishment: Michael's Italian Feast

Establishment #: 21 133

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam table	188	Shredded cheese/RIC pizza prep	39	Cut lettuce/RIC	39
Au jus/steam table	183	Diced ham/RIC pizza prep	37	Diced chicken/RIC	38
Spaghetti meat sauce/steam table	156	Diced chicken/RIC pizza prep	36	Corn/RIC	37
Hot ham & cheese/prep	136	Sausage/RIC pizza prep	38	Peeled hard-boiled eggs/RIC	39
		Sliced cheese/RIC pizza prep	38	Cheese/WIC	39
		Salami/RIC pizza prep	38	Lasagna/RIC	35
		Ham/RIC	36	Housemade ranch dressing/RIC	35
		Roast beef/RIC	36		
		Turkey/RIC	38		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in basement in ice machine (Manitowoc) front left edge of white plastic ice deflecting flap soiled with accumulated debris and yellow substance. Wash, rinse, and sanitize food-contact surfaces routinely. Ice deflecting flap cleaned and sanitized by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen food prep area shake-style container with dry green food substance without name identifying contents on container. Identify food storage working containers with common name of the food. Dry green food substance was parsley according to food employee and labeled by food employee during inspection.
45	4-903.11 (C) Observed in basement cardboard pizza boxes in shipping wrap stored directly on floor. 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. Cardboard pizza boxes removed to shelf by person-in-charge during inspection.
48	4-302.14 (Pf) Observed chlorine test kit or other devices not available for food employees to measure sanitizing solution concentration. Provide a test kit or other measuring device so the employees can measure concentrations and ensure proper sanitization. Avoid a concentration of sanitizer that is too high, which can be toxic. Test kit acquired by person-in-charge during inspection.
51	5-205.15 (C) Observed in kitchen hand sink by dough prep table hot water faucet leaking when water turned off. Plumbing shall be maintained in good repair in accordance with the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Tyler Haar

Tyler Haar 16910411 - ServSafe Exp. 9/2023	Michael Axelson 21576042 - NRFSP Exp. 4/2024	Holly Kling L2SC-3-004039 - Learn 2 Serve Exp. 8/2025	Grant Geick L2SC-3-002671 - Learn 2 Serve Exp. 6/2025
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, allergy signage, wearing masks

Tyler Haar      Dec 8, 2021  
 Person in Charge (Signature)      Date

Paul Walker      Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)      EL

# Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 21 133

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-501.12 (C) Observed in kitchen exhaust hoods above stove/oven soiled with accumulated dust and debris. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
56	6-305.11 (C) Observed in kitchen employee clothing (coats) stored incorrectly on top slotted shelf above bread in bags. Food establishments shall provide lockers or other suitable facilities for the orderly storage of employees' clothing and other possessions. Coats removed to basement by person-in-charge during inspection.
	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 I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Allergy awareness training certification is required for all certified food protection managers
	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 if any changes are planned in the future for this establishment (menu, equipment, physical layout, etc.), please contact WCHD prior to changes occurring for plan review and approval 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 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 must be 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.
	Make sure exterior WIC is kept locked at all times except when in use for food safety
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees not wearing masks at time of inspection

Tyler Hoon  
 Person In Charge (Signature)

Dec 8, 2021  
 Date

Paul Walker  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: