

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	04/18/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:10 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Michael's Italian Feast	22 083	Michael's Italian Feast LLC		1	
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
Supervision							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food separated and protected			
Employee Health							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized			
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Proper use of restriction and exclusion				Time/Temperature Control for Safety			
5	In			18	In		
Procedures for responding to vomiting and diarrheal events				Proper cooking time and temperatures			
Good Hygienic Practices							
6	In			19	N/O		
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding			
7	In			20	In		
No discharge from eyes, nose, and mouth				Proper cooling time and temperature			
Preventing Contamination by Hands							
8	In			21	In		
Hands clean and properly washed				Proper hot holding temperatures			
9	In			22	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures			
10	In			23	In		
Adequate handwashing sinks properly supplied and accessible				Proper date marking and disposition			
Approved Source							
11	In			24	N/A		
Food obtained from approved source				Time as a Public Health Control; procedures & records			
12	N/O			Consumer Advisory			
Food received at proper temperature				25	N/A		
13	In			Consumer advisory provided for raw/undercooked food			
Food in good condition, safe, and unadulterated				Highly Susceptible Populations			
14	N/A			26	N/A		
Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances							
				27	N/A		
				Food additives: approved and properly used			
				28	Out		X
				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

		COS	R			COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water and ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			Utensils, Equipment and Vending			
36	Thermometers provided & accurate			47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used		X
Food Identification							
37	X Food properly labeled; original container		X	48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display			Physical Facilities			
40	Personal cleanliness			50	Hot and cold water available; adequate pressure		
41	Wiping cloths: properly used and stored			51	X Plumbing installed; proper backflow devices		X
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed		
Employee Training							
53	Toilet facilities: properly constructed, supplied, & cleaned			54	Garbage & refuse properly disposed; facilities maintained		
54	All food employees have food handler training			55	X Physical facilities installed, maintained, and clean		
55	Allergen training as required			56	Adequate ventilation and lighting; designated areas used		
56				Employee Training			
57				57	All food employees have food handler training		
58				58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 22 083

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	176	Lasagna-preparation/prep table	56	Sliced cheese/RIC	40
Au jus/steam table	159	Cut lettuce-cooling/RIC	47	Peeled hard-boiled eggs/RIC	37
Spaghetti meat sauce/steam table	168	Diced chicken/RIC	38	Sliced ham/WIC	36
Tortellini/stove burner	186	Corn/RIC	37	Sliced cheese/WIC	36
		Black beans/RIC	37	Turkey/RIC	40
		Cut lettuce/RIC	40	Lasagna/RIC	40
		Sliced ham/RIC	36	Housemade ranch dressing/RIC	40
		Salami/RIC	36	Diced chicken/RIC pizza prep	39
		Roast beef/RIC	34	Shredded cheese/RIC pizza prep	39

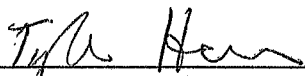
OBSERVATIONS AND CORRECTIVE ACTIONS

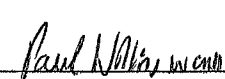

Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-102.11 (Pf) Observed in dishroom area blue liquid in spray bottle on slotted shelf without name identifying contents on container. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Blue liquid was window cleaner according to person-in-charge and labeled by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen dough prep area in black hanging basket liquid food substances in squeeze-style containers without name identifying contents on container. Identify food storage working containers with common name of the food. Liquid food substance was oil according to food employee and labeled by person-in-charge during inspection.
47	4-101.11 (P) Observed in kitchen in RIC cinnamon butter stored in re-used plastic container originally labeled sliced mushrooms. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (A) safe; (B) durable, corrosion-resistant, and nonabsorbent; (C) sufficient in weight and thickness to withstand repeated warewashing; (D) finished to have a smooth, easily cleanable surface; and (E) resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. Food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI) -accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this chapter. Cinnamon butter removed from re-used plastic container by person-in-charge during 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


 Person In Charge (Signature) Apr 18, 2022
Date

 
 Inspector (Signature) Follow-up: Yes No (Check one) Follow-up Date: _____

