

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	5	Date	09/08/2022
Establishment Subway #13708		License/Permit #	22 112	No. of Repeat Risk Factor/Intervention Violations	1
Street Address 670 W. Main Street		Permit Holder	SW3 LLC		
City/State El Paso, IL		ZIP Code	61738		
		Purpose of Inspection	Routine Inspection		
		Risk Category	II		

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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager (CFPM)	X
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	X
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
Protection from Contamination			
15	In	Food separated and protected	
16	Out	Food-contact surfaces; cleaned and sanitized	X
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	N/O	Proper cooking time and temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	N/A	Proper cooling time and temperature	
21	Out	Proper hot holding temperatures	X
22	Out	Proper cold holding temperatures	X
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
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 Food properly labeled; original container	X	
Prevention of Food Contamination			
38	X Insects, rodents, and animals not present		X
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
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	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	X 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 #13708

Establishment #: 22 112

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 400/100

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Meatballs/steam table	104		Turkey/RIC front line food prep	40		Roast beef/front line food prep	40
Meatballs/microwave	175		Ham/front line food prep	41		Sliced cheese/front line food prep	48
			Steak/front line food prep	35		Fresh mozzarella/front line food	46
Pepperoni/front line food prep	39		Diced chicken/front line food	48		Bologna/front line food prep	44
Salami/front line food prep	38		Diced chicken/WIC	37		Sliced tomatoes/front line food	40
Sliced cheese/WIC	37		Rotisserie chicken/front line food	37		Sliced tomatoes/front line food	40
Fresh mozzarella/WIC	36		Tuna salad/front line food prep	40		Cut lettuce/front line food prep	38
Bologna/WIC	38		Guacamole/front line food prep	40		Cut lettuce/front line food prep	38
Pizza/WIC	33		Eggs/front line food prep	35		Cut spinach/front line food prep	39

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 no documentation that person-in-charge has current certified food protection manager certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPM certification 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.
10	6-301.12 (Pf) Observed at hand sink disposable paper towels not provided. Provide disposable paper towels at handwashing sinks. Paper towels provided by person-in-charge during inspection
16	4-601.11 (Pf) Observed in customer dining area at beverage dispensing unit ice dispensing spout rear edge soiled with accumulated debris and pink & black substance. Wash, rinse, and sanitize food-contact surfaces routinely. Ice dispensing spout cleaned and sanitized by food employee during inspection.
21	3-501.16 (P) Observed along front line food prep internal temperature of meatballs in hot-holding unit indicated 104° F using a food temperature measuring device with metal stem. Using metal-stem thermometer provided at establishment, internal temperature of meatballs indicated 106° F. Time/Temperature Control for Safety food shall be maintained at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with person-in-charge during inspection. Meatballs were in hot-holding unit less than 1 hour, according to person-in-charge, and rapidly reheated in microwave by person-in-charge during inspection. Recheck = 175° F - OK.

CFPM Verification (name, expiration date, ID#): Michael Phelps

Amanda Hoult 16902580 - ServSafe Exp. 8/2023	Ross Webb 16281547 - ServSafe Exp. 3/2023		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

(Handwritten Signature)

Sep 8, 2022

Person in Charge (Signature)

Date

(Handwritten Signature)



Follow-up: Yes No (Check one)

Follow-up Date: _____

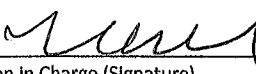
Inspector (Signature)

Food Establishment Inspection Report

Establishment: Subway #13708

Establishment #: 22 112


OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed along front line food prep internal temperatures of various TCS foods in center of cold-holding unit (right-side center) indicated temperature greater than 41° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperatures of various TCS food also indicated greater than 41° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding requirements and discussed HACCP concept with person-in-charge during inspection. Various TCS foods were in cold-holding unit less than 1 hour, according to person-in-charge, removed to WIC for rapid cooling, and replaced with new food items during inspection.
37	3-302.12 (C) Observed along front line food prep three (3) dry food substance in shake-style containers and two (2) liquid food substances in squeeze containers without name identifying contents on container. Identify food storage containers with common name of the food. Dry food substances were various seasonings (oregano, pepper, salt) and liquid food substances were olive oil and red wine vinegar, according to person-in-charge, and labeled by person-in-charge during inspection.
38	6-202.15 (C) Observed exterior outer-opening back door with bottom of door jamb threshold allowing light and air to penetrate. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.16 (C) Observed in back storage area by WIF & ice machine ceiling tiles missing and not attached. Ceiling covering materials shall be attached so that they are easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 2 repeat violations (item #2 & #38) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	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 shall have CFPM 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, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Fall 2022
	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.
	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.



 Person in Charge (Signature)

Sep 8, 2022

 Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____