

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	4	Date	10/25/2018
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:25 AM
Establishment Subway #11944	License/Permit # 18 130	Permit Holder Ackerman Family Inc	Risk Category II		
Street Address 601 W. Center Street		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	ZIP Code 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	Out	Person in charge present, demonstrates knowledge, and performs duties	X	15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
Employee Health							
3	Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting	X	17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		Time/Temperature Control for Safety			
5	Out	Procedures for responding to vomiting and diarrheal events	X	18	In	Proper cooking time and temperatures	
Good Hygienic Practices							
6	In	Proper eating, tasting, drinking, or tobacco use		19	N/O	Proper reheating procedures for hot holding	
7	In	No discharge from eyes, nose, and mouth		20	N/O	Proper cooling time and temperature	
Preventing Contamination by Hands							
8	In	Hands clean and properly washed		21	In	Proper hot holding temperatures	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		22	In	Proper cold holding temperatures	
10	Out	Adequate handwashing sinks properly supplied and accessible	X	23	In	Proper date marking and disposition	
Approved Source							
11	In	Food obtained from approved source		24	N/A	Time as a Public Health Control; procedures & records	
12	N/O	Food received at proper temperature		Consumer Advisory			
13	In	Food in good condition, safe, and unadulterated		25	N/A	Consumer advisory provided for raw/undercooked food	
14	N/A	Required records available: shellstock tags, parasite destruction		Highly Susceptible Populations			
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	X	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	X	Thermometers provided & accurate		47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
Food Identification							
37		Food properly labeled; original container		48		Warewashing facilities: installed, maintained, & used; test strips	
Prevention of Food Contamination							
38		Insects, rodents, and animals not present		49	X	Non-food contact surfaces clean	X
39	X	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		Plumbing installed; proper backflow devices	
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		Garbage & refuse properly disposed; facilities maintained		55		Physical facilities installed, maintained, and clean	
55		Physical facilities installed, maintained, and clean		56		Adequate ventilation and lighting; designated areas used	
56		Adequate ventilation and lighting; designated areas used		Employee Training			
57	X	All food employees have food handler training		57	X	All food employees have food handler training	X
58		Allergen training as required		58		Allergen training as required	

Food Establishment Inspection Report

Establishment: Subway #11944

Establishment #: 18 130

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/front line	140	Eggs/WIC	38	Eggs/RIC	40
Broccoli cheese soup/front line	146	Chicken breast/WIC	40	Pizza/RIC	40
		Pizza/WIC	35		
		Diced chicken/WIC	38		
		Tuna salad/front line	40		
		Ham/front line	39		
		Turkey/front line	39		
		Roast beef/front line	40		
		Sliced tomatoes/front line	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed female person-in-charge did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection.
3	2-102.11 (Pf) Observed female person-in-charge and food employees did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge and food employees during inspection.
5	2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
10	6-301.14 (C) Observed at hand sink by WIC and 3-compartment sink a sign or poster that notifies food employees to wash their hands not provided. Hand washing signs provided during inspection.
36	4-204.112 (C) Observed temperature measuring device accurate to $\pm 3^\circ$ F not provided in RIC (front line, pizza, eggs). Please correct this violation within 90 days or at least by next routine inspection.
39	3-307.11 (C) Observed in WIC black plastic container of eggs stored uncovered on slotted shelf. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Barbara Tracy

Alicia Holligan 11079671 - ServSafe Exp. 5/2019			
---	--	--	--

HACCP Topic: employee health requirements, TCS food hot-holding and cold-holding requirements

Person in Charge (Signature)

Oct 25, 2018
Date

Inspector (Signature)

Follow-up: Yes No (Check one)

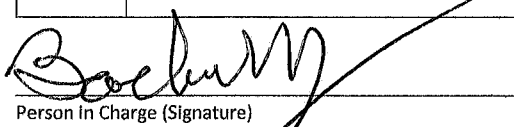
Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Subway #11944

Establishment #: 18 130


OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
43	3-304.12 (C) Observed in ice bin at drive-thru beverage dispensing unit clear plastic scoop with handle in direct contact with ice. Ice scoop removed and placed back into ice bin with handle of scoop above ice during inspection.
47	4-501.12 (C) Observed along front line food prep cutting board with crevices and knife grooves. Please correct this violation within 90 days or at least by next routine inspection.
47	4-202.11 (Pf) Observed along front line food prep clear plastic lids covered food with cracks in surface, corners damaged, and not maintained in good repair. Clear plastic lids removed from service by female person-in-charge during inspection.
49	4-602.13 (C) Observed in front line RIC standing water on bottom shelf. Water cleaned up by female person-in-charge during inspection.
57	750.570 (C) Observed no documentation that any food employees have current food handler certification. According to female person-in-charge, all but one (1) food employees are within 30 days for hire. One (1) food employee has expired food handler certification (expiration date of 9/2017 on certificate). Please correct this violation within 90 days or at least by next routine inspection.
Please correct any violations noted above ASAP, but at least by next routine inspection.	
Please note 1 repeat violation (item #57) was 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 Fall/Winter 2017 newsletter	
Facility is still classified as a Category II food establishment	
Please note that as of January 1, 2019, the person-in-charge must have CFPM or IL FSSMC 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.	
WCHD provides free food safety in-services to establishments & their staff	
Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2019	
Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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.	


 Person In Charge (Signature)

Oct 25, 2018
 Date

Follow-up: Yes No (Check one)

Follow-up Date: _____


 Inspector (Signature)