

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 12/26/2018
Establishment Michael's Italian Feast		License/Permit # 18 073	Time In 11:15 AM
Street Address 1902 S. Main Street		Permit Holder Michael's Italian Feast LLC	Time Out 1:10 PM
City/State Eureka, IL		ZIP Code 61530	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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
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	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				Consumer Advisory			
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			
Preventing Contamination by Hands				Highly Susceptible Populations			
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	Out		X	24	N/A		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
Approved Source				Food/Color Additives and Toxic Substances			
11	In			25	N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	N/O			Food/Color Additives and Toxic Substances			
Food received at proper temperature				26	N/A		
13	In			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				Food/Color Additives and Toxic Substances			
14	N/A			27	N/A		
Required records available: shellstock tags, parasite destruction				Food additives: approved and properly used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
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 "R" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation				Proper Use of Utensils			
		COS	R			COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				Utensils, Equipment and Vending			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Utensils, Equipment and Vending			
Plant food properly cooked for hot holding				47	X		
35				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Approved thawing methods used				48			
36				Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided & accurate				49	X		
Food Identification				Non-food contact surfaces clean			
37	X		X	Physical Facilities			
Food properly labeled; original container				50			
Prevention of Food Contamination				Hot and cold water available; adequate pressure			
38				51			
Insects, rodents, and animals not present				Plumbing installed; proper backflow devices			
39				52			
Contamination prevented during food preparation, storage and display				Sewage and waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities: properly constructed, supplied, & cleaned			
41				54			
Wiping cloths: properly used and stored				Garbage & refuse properly disposed; facilities maintained			
42				55	X		
Washing fruits and vegetables				Physical facilities installed, maintained, and clean			
Employee Training				56			
				Adequate ventilation and lighting; designated areas used			
57				Employee Training			
All food employees have food handler training				57			
58				Allergen training as required			

Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 18 073

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam table	163	Roast beef/RIC	38	Housemade ranch/RIC	41
Au jus/steam table	170	Ham/RIC	37		
Spaghetti meat sauce/steam table	163	Sausage crumbles/RIC	37		
		Cut lettuce/RIC	41		
		Peeled hard-boiled eggs/RIC	39		
		Roast beef/RIC	34		
		Cut lettuce/RIC	41		
		Shredded cheese/RIC	40		
		Sliced cheese/RIC	40		

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 in dough prep room a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees. Hand washing sign provided during inspection.
37	3-302.12 (C) Observed in kitchen clear liquid food substance in white plastic bucket without name identifying contents on container. Liquid food substance was water according to female person-in-charge and labeled by male owner during inspection.
47	4-101.19 (C) Observed in kitchen edge of white shelf above prep table along wall with rough edge and exposed wood. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in kitchen RIC (prep, pizza) condenser grill coils soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.
49	4-601.11 (C) Observed in back storage area by stairs RIF (2-door, Hobart) with accumulated condensation ice in middle of unit. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed by back door wall trim pieces missing and not attached around wall-mounted HVAC unit. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Nickole Gregoire

Nickole Gregoire 21441108 - NRFSP Exp. 3/2023	Kara Carter 21441085 - NRFSP Exp. 3/2023	
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HACCP Topic: TCS food storage requirements, employee health policy requirements

Nickole Gregoire
 Person in Charge (Signature)

Dec 26, 2018
 Date

Paul Wilkins
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

