

# 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 <b>2</b>	Date <b>01/16/2019</b>
Establishment Michael's Italian Feast		License/Permit # 19 036	Time In 12:25 PM
Street Address 605 Upper Ten Mile Creek Road		Permit Holder Michael's Italian Feast LLC	Time Out 2:45 PM
City/State Germantown Hills, IL		ZIP Code 61548	Risk Category 1
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.	
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Compliance Status	COS	R	Compliance Status	COS	R
<b>Supervision</b>					
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		
<b>Employee Health</b>					
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			<b>Time/Temperature Control for Safety</b>		
5	In		18	In	
Procedures for responding to vomiting and diarrheal events			Proper cooking time and temperatures		
<b>Good Hygienic Practices</b>					
6	In		19	In	
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		
<b>Preventing Contamination by Hands</b>					
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	Out		23	In	
Adequate handwashing sinks properly supplied and accessible			Proper date marking and disposition		
<b>Approved Source</b>					
11	In		24	N/A	
Food obtained from approved source			Time as a Public Health Control; procedures & records		
12	N/O		<b>Consumer Advisory</b>		
Food received at proper temperature			25 N/A Consumer advisory provided for raw/undercooked food		
13	In		<b>Highly Susceptible Populations</b>		
Food in good condition, safe, and unadulterated			26 N/A Pasteurized foods used; prohibited foods not offered		
14	N/A		<b>Food/Color Additives and Toxic Substances</b>		
Required records available: shellstock tags, parasite destruction			27 N/A Food additives: approved and properly used		
<b>GOOD RETAIL PRACTICES</b>					
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	Compliance Status	COS	R
<b>Safe Food and Water</b>					
30			<b>Proper Use of Utensils</b>		
Pasturized eggs used where required			43 In-use utensils: properly stored		
31			44 Utensils, equipment & linens: properly stored, dried, & handled		
Water and ice from approved source			45 Single-use/single-service articles: properly stored and used		
32			46 Gloves used properly		
Variance obtained for specialized processing methods			<b>Utensils, Equipment and Vending</b>		
<b>Food Temperature Control</b>					
33			47 X Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Proper cooling methods used; adequate equipment for temperature control			48 X Warewashing facilities: installed, maintained, & used; test strips		
34			49 Non-food contact surfaces clean		
Plant food properly cooked for hot holding			<b>Physical Facilities</b>		
35			50 Hot and cold water available; adequate pressure		
Approved thawing methods used			51 X Plumbing installed; proper backflow devices		
36			52 Sewage and waste water properly disposed		
Thermometers provided & accurate			53 Toilet facilities: properly constructed, supplied, & cleaned		
<b>Food Identification</b>					
37	X		54 Garbage & refuse properly disposed; facilities maintained		
Food properly labeled; original container			55 X Physical facilities installed, maintained, and clean		
<b>Prevention of Food Contamination</b>					
38			56 Adequate ventilation and lighting; designated areas used		
Insects, rodents, and animals not present			<b>Employee Training</b>		
39			57 X All food employees have food handler training		
Contamination prevented during food preparation, storage and display			58 Allergen training as required		
40					
Personal cleanliness					
41					
Wiping cloths: properly used and stored					
42					
Washing fruits and vegetables					

# Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 19 036

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Au jus/steam unit	146	Peeled hard-boiled eggs/RIC	40	Lasagna/RIC	37
Meatballs/steam unit	143	Sliced ham/RIC	41	Housemade ranch dressing/RIC	41
Spaghetti meat sauce/steam unit	149	Roast beef/RIC	41		
Tortellini/plate	144	Turkey/RIC	41		
		Sliced cheese/RIC	41		
		Cut lettuce/RIC	41		
		Milk/RIC	40		
		Shredded cheese/pizza prep	41		
		Sliced ham/pizza prep	39		

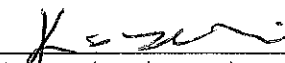
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands not provided at handwashing sinks in men's restroom and women's restroom. Handwashing signs provided by male person-in-charge during inspection.
28	7-201.11 (P) Observed in exterior WIC plastic container of mineral oil stored above food products. Mineral oil removed from exterior WIC by male person-in-charge during inspection.
37	3-302.12 (C) Observed on food prep counter above RIF clear plastic shake-style container of dry green food substance without name identifying contents on container. Dry green food substance was parsley, according to male person-in-charge, and labeled by male person-in-charge during inspection.
47	4-202.16 (C) Observed in customer dining area two (2) seating booths (green) along wall under TV and by hallway to dining room damaged and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
48	4-501.14 (C) Observed top of mechanical warewashing machine soiled with accumulated debris and hard water deposits. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed food prep sink faucet by hand sink in dough prep area leaking when water turned off. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in dough prep area ceiling tiles around HVAC supply vent soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kevin Millard

Kevin Millard 20959965 - NRFSP Exp. 3/2019	Cathy Scheirer 21441109 - NRFSP Exp. 3/2023	Jewelle McCray-Lane 21441095 - NRFSP Exp/ 3/2023
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HACCP Topic: TCS food cold-holding date requirements, employee health policy requirements

  
 Person in Charge (Signature)

Jan 16, 2019  
 Date

   
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

