

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 6	Date 01/15/2019
Establishment Subway #31193		License/Permit # 19 112	Time In 11:40 AM
Street Address 211 E. Peoria Street		Permit Holder Metro Rall Inc	Time Out 1:45 PM
City/State Goodfield, IL		ZIP Code 61742	Risk Category II
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									
1	Out	Person in charge present, demonstrates knowledge, and performs duties	X		15	In	Food separated and protected		
2	Out	Certified Food Protection Manager (CFPM)			16	Out	Food-contact surfaces; cleaned and sanitized	X	
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/A	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/A	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									

Compliance Status			COS	R	Compliance Status			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	X	Utensils, equipment & linens: properly stored, dried, & handled	X	
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		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		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		Plumbing installed; proper backflow devices		
42		Washing fruits and vegetables			52		Sewage and waste water properly disposed		
Employee Training									
57	X	All food employees have food handler training			53		Toilet facilities: properly constructed, supplied, & cleaned		
58		Allergen training as required			54		Garbage & refuse properly disposed; facilities maintained		

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Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam table	144	Diced chicken/cold-holding	40	Ham/RIC	40
Loaded baked potato soup/urn	175	Ham/cold-holding	41	Turkey/RIC	40
		Chicken breast/cold-holding	40	Cut lettuce/RIC	39
		Ham/cold-holding	41	Sausage/RIC	38
		Turkey/cold-holding	41	Roast beef/RIC	38
		Roast beef/cold-holding	41	Ham/RIC	38
		Shredded cheese/cold-holding	40	Steak/RIC	39
		Cut lettuce/cold-holding	40		
		Sliced tomatoes/cold-holding	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 foodborne disease and personal hygiene of food employees. Discussed related section of the food code with female person-in-charge during inspection.
2	2-102.12 (C) Observed female person-in-charge on-site during this inspection does not have certified food protection manager certification. This facility is categorized as a Category II food establishment, and the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation. This establishment has 90 days to provide documentation that the person-in-charge has CFPM or IL FSSMC certification and is on the premises during all hours of operation.
3	2-102.11 (Pf) Observed person-in-charge PIC 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.
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 sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees. Hand washing signs provided during inspection.
16	4-601.11 (Pf) Observed ice dispensing spout on ice machine in customer dining area w/ accumulated pink substance/black substance/slime/hard water deposits on interior plastic of unit (up-inside of unit). Ice dispensing spout cleaned and sanitized by female food employee during inspection.

CFPM Verification (name, expiration date, ID#): Sarah Linnemann

Ashley Gustafson 11834917 - ServSafe Exp. 12/2019			
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HACCP Topic: TCS food cold-holding temperature requirements, employee health policy requirements

Jan 15, 2019

 Person In Charge (Signature) Date

Inspector (Signature) Paul Watson WONG EL
Follow-up: Yes No (Check one)
Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
44	4-903.11 (C) Observed on front line food prep counter large clear plastic lids stored next to hand sink and below paper towel dispenser. Plastic lids removed to 3-compartment sink by female food employee during inspection.
47	4-501.12 (C) Observed cutting boards along front line food prep with crevices and knife grooves. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed documentation that all food employees except two (2) have current food handler certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. 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 #47) 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 WCHD Connection quarterly newsletter	
Facility is still classified as a Category II food establishment	
Effective 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 at WCHD: March 5 & 7, 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.	
Observed temperature log sheets for TCS food temperatures	

 Person in Charge (Signature)

Jan 15, 2019

 Date

 Inspector (Signature)

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