

# 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	02/14/2019
				Time In	1:15 PM
Establishment Subway #13708		License/Permit #	0		
				Time Out	3:00 PM
Street Address 670 W. Main Street		Permit Holder	Risk Category		
City/State El Paso, IL		SW3 LLC	II		
ZIP Code 61738		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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In			15	N/O		
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			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
4	In			18	N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/A		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	N/A		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	Out		X
<b>Preventing Contamination by Hands</b>				23	In		
8	In			Proper cold holding temperatures			
Hands clean and properly washed				24	N/A		
9	In			Time as a Public Health Control; procedures & records			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				<b>Consumer Advisory</b>			
10	In			25	N/A		
Adequate handwashing sinks properly supplied and accessible				Consumer advisory provided for raw/undercooked food			
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	In			26	N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	N/O			<b>Food/Color Additives and Toxic Substances</b>			
Food received at proper temperature				27	N/A		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				<b>Conformance with Approved Procedures</b>			
				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

		COS	R			COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	In-use utensils; properly stored		
31	Water and ice from approved source			44	Utensils, equipment & linens; properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	X Single-use/single-service articles; properly stored and used		X
<b>Food Temperature Control</b>				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used			48	Warewashing facilities; installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	X Non-food contact surfaces clean		
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities; properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths; properly used and stored			55	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	X Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>				<b>Employee Training</b>			
57	All food employees have food handler training			57	All food employees have food handler training		
58	Allergen training as required			58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Subway #13708

Establishment #: 19 122

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/steam table	161	Turkey/front line	36	Chicken breast/WIC	28
Loaded baked potato soup/front	168	Ham/front line	40	Diced chicken/WIC	33
Broccoli & cheddar soup/steam	165	Cut lettuce/front line	38	Cut lettuce/WIC	39
		Tuna salad/front line	41	Sliced tomatoes/WIC	38
		Steak/front line	40	Tuna salad/WIC	38
		Sliced tomatoes/front line	40	Breakfast sausage/RIC front line	22
		Cut spinach leaves/front line	40	Eggs/RIC front line	32
		Chicken breast/front line	50	Rotisserie chicken/food prep	36
		Tuna salad/front line	41		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of chicken breast indicated 50° F in front line food prep cooler. Using thermocouple food temperature measuring device provided at food establishment, internal temperature of chicken breast indicated 49° F. Container of chicken breast had date of preparation of 2-12-19. Container of chicken breast removed from front line prep cooler and discarded by female food employee during inspection. Reviewed cold-holding temperature requirements and discussed HACCP concept with person-in-charge and food employees during inspection.
45	4-903.11 (C) Observed in back food prep area on slotted shelf cardboard portion containers stored incorrectly in "up" position. Cardboard portion containers removed and placed inverted on slotted shelf by female food employee during inspection.
49	4-602.13 (C) Observed in back food prep area WindMachine fan and in front line food prep area black round fan soiled with accumulated dust and debris on front grill cover of fans. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in dining area HVAC supply vents soiled with accumulated dust and debris. Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Mary Hinthorne

Mary Hinthorne 15119131 - ServSafe Exp. 5/2022	Amanda Hoult 16902580 - ServSafe Exp. 8/2023	Ross Webb 16281547 - ServSafe Exp. 3/2023	
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HACCP Topic: TCS food cold-holding temperature requirements, employee health policy requirements

Mary M. Hinthorne  
 Person in Charge (Signature)

Feb 14, 2019  
 Date

Paul Wilkin Waco (EL)  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

