

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 0	Date 04/03/2019
Establishment Michael's Italian Feast		License/Permit # 19 105	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 1902 S. Main Street		Permit Holder Michael's Italian Feast LLC	Risk Category I
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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In		
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	In		
Proper reheating procedures for hot holding			
20	N/O		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
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

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided & accurate			
Food Identification			
37			
Food properly labeled; original container			
Prevention of Food Contamination			
38			
Insects, rodents, and animals not present			
39			
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		X
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55	X		
Physical facilities installed, maintained, and clean			
56	X		
Adequate ventilation and lighting; designated areas used			
Employee Training			
57			
All food employees have food handler training			
58	X		
Allergen training as required			

Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 19 105

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam table	178	Roast beef/RIC	41	Housemade ranch dressing/RIC	32
Au jus/steam table	194	Ham/RIC	41	Housmade Italian dressing/RIC	33
Spaghetti meat sauce/steam table	155	Sausage crumbles/RIC	40	Corn/cold-holding unit	38
		Cut lettuce/RIC	41	Peeled hard-boiled eggs/cold unit	38
		Turkey/RIC	37		
		Roast beef/RIC	34		
		Cut lettuce/RIC	41		
		Shredded cheese/RIC	38		
		Sliced cheese/RIC	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
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	6-501.11 (C) Observed in women's restroom ceiling tile above hand sink with water stain and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in basement WIC wall trim piece on lower right side (interior) of door missing and not attached. Please correct this violation within 90 days or at least by next routine inspection.
56	6-501.14 (C) Observed in kitchen above food prep cooler HVAC return air vent cover soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.
56	6-501.14 (C) Observed in kitchen above mechanical warewashing machine wall-mounted AC unit with front grill cover soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.
56	6-501.14 (C) Observed in dough prep room on wall by door HVAC return air vent cover soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILS 625 (C) Observed documentation that only one (1) food employee with CFPM certification has food allergy awareness training as required. 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	Merrich Keller 21360798 - NRFSP Exp. 6/2022	
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HACCP Topic: TCS food temperature requirements

Apr 3, 2019
 Date

Follow-up: Yes No (Check one)

Follow-up Date: _____

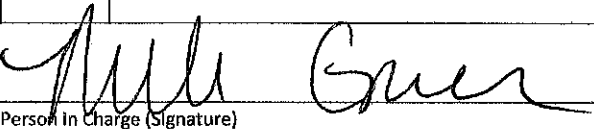
Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 19 105

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 1 repeat violation (item #49) 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 I food establishment
	Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers
	WCHD provides free food safety in-services to establishments & their staff
	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.
	Next certified food protection manager 8-hour class & exam offered @ WCHD: June 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 must be 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)

Apr 3, 2019

 Date

 _____
 Inspector (Signature)

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