Food Establishment Inspection Report

													Pa	ge 1	of 3
Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL. 61530					No.	of R	isk F	actor/Interventio	n Violations	Α	Date	05/2	8/20:	19	
						No. of Mak ractory intervention violations 4					Time In				
				Permit #	No. of Reneat Risk Factor/Intervention Violations 0					3:5	3:50 PM				
Michael's Italian Feast 19 036			i ettiit #	Permit Holder Risk Category											
Street Address					Michael's Italian Feast LLC										
605	Upper Ten Mile C	reek Road				Purp	ose	of Ir	spection						_
City	/State			ZIP Code		Rout	tine	Insn	ection						
Ger	mantown Hills, JL			61548				11156	COLIGIT						
		FOODBORNE II	LNESS	RISK FACT	FORS	S AN	di	PUI	BLIC HEALTH	INTERVENT	IONS				
	Circle designa	ated compliance status (IN, OUT, N	/O, N/A) i	for each numb	ered i	tem									
1	N=in compliance		=not obs	•	=not a	pplic	able	9	nrevalent cont	e important pract ributing factors o	ices or proc Ffoodborno	edures identii illaace or iniu	ried as t	he m	ost Jek
	CDS	Mark "X" in appropriate box fo corrected on-site during inspectio≔			_				interventions a	ire control measu	res to preve	nt foodborne	Illness o	or init	irv.
•	•	=corrected on-site during inspection	ori K=r	epeat violatior			Т.		l					· · · · · · · · · · · · · · · · · · ·	_
Com	pliance Status		 		cos	R	1.0	ompl	lance Status					cos	R
' 'i		Supervision			<u> </u>		L	- T		Protection from		ation			· ·
1	In	Person in charge present, demonstra performs duties	tes knowle	eage, and			1!		ln	Food separated as	<u> </u>				
2	In	Certified Food Protection Manager (CFPM)				16	1	Out	Food-contact surfa				X	<u> </u>
		Employee Health					17	7	ln	Proper disposition reconditioned and		previously serve	ed,		
3	In	Management, food employee and co	nditional e	mployee;		*******			1	ime/Temperatu	e Control fo	r Safety		L	L
	 	knowledge, responsibilities and repo					18	3	I n	Proper cooking tin				T	Γ
4	<u>In</u>	Proper use of restriction and exclusion	n			_	1.9	9	In	Proper reheating					-
5	<u>in</u>	Procedures for responding to vomiting	ng and diar	rheal events			20)	Out	Proper cooling tim	e and temper	ature		X	
: :		Good Hyglenic Practices					21	1	Out	Proper hot holding			• • • • • • • • • • • • • • • • • • • •	X	┢
6	In	Proper eating, tasting, drinking, or to	bacco use				22		ln .	Proper cold holdin				<u> </u>	┢
7	İn	No discharge from eyes, nose, and m	outh				23	+	ln .	Proper date marki				1-	\vdash
		Preventing Contamination by	Hands				24		N/A	Time as a Public H		····	ecorde	 	
8	. In	Hands clean and properly washed							10.1	!	r Advisory	procedures & r	ecolus	J	<u> </u>
9	ln .	No bare hand contact with RTE food		proved			25		N/A	Consumer advisor		Marie Area al	en al Sarard		·
		alternative procedure properly allow					-	1,	N/A				kea roog	J	<u>. </u>
10	Out	Adequate handwashing sinks properl	y supplied	and accessible	X		26		N/A	Highly Suscept			- 1	·	Γ
7 1 T		Approved Source					20	<u>'L</u>	*************	Pasteurized foods			Tered	<u> </u>	L
11	<u>In</u>	Food obtained from approved source	!				-			d/Color Additive				 .	Г
12	N/O	Food received at proper temperature	1				27	140	N/A	Food additives: ap		· · · · · · · · · · · · · · · · · · ·			L
13	ln	Food in good condition, safe, and una	dulterated	i			28	<u> </u>	ln	Toxic substances p			dused	<u></u>	<u></u>
14	N/A	Required records available: shellstool	k tags, para	isite			1	J''		nformance with	and all and a second		·	,	
		destruction					29	ببساب	N/A	Compliance with v	ariance/speci	lized process/l	IACCP	ļ	L
				GOOD		100 . 20			and the second s			<u> </u>	· 		
6.4-	el "V" in how if no	Good Retail Practices are prevent									_				
IVic	iik A iii boxii iiu	mbered item is not in compliance	iviark	"X" in appropr				JS ar	na/ork CUS=	corrected on-site	during inspe	ection R=r	epeat vi	·	
		call for a marketing	· . · · · · · ·	Ico	15 K	┨┝				***				cos	R
- I	Tr	Safe Food and Water	· · · · · · · · · · · · · · · · · · ·		-	1 -		<u> </u>	<u> </u>	Proper Use	of Utensils	· - · · · · · · · · · · · · · · · · · ·	·	· · · · · ·	· :
30		used where required				4 1-			-use utensiis: prope					X	<u> </u>
31	- 	m approved source				-l -	14		tensils, equipment 8						
32	Variance obtained	for specialized processing methods			_L	-l	15 >		ngle-use/single-serv	ice articles: properl	y stored and ι	ised		X	ļ
: 		Food Temperature Control	<u> </u>	4		4	16	GI	oves used properly				.,		<u>L</u>
33	Proper cooling me	ethods used; adequate equipment for t	emperatur	e control						Utensils, Equipm	ent and Ven	ding			
34		ly cooked for hot holding			\perp] 4	17		od and non-food co id used	ontact surfaces clear	able, properl	y designed, con	structed,		
35	Approved thawing	g-methods-used					18		arewashing facilitie	e: Installed maintai	and & usadet	act strips			
36	Thermometers pro	ovided & accurate				I -	19	$\boldsymbol{+}$	on-food contact sur		iou, ex useu; t	oscaniba			-
	·	Food Identification] -			on-rood contact sui:		anilistan				
37	Food properly lab	eled; original container] -	0		at and noted water	Physical I				· · ·	<u>:</u>
		Prevention of Food Contaminat	ion			1 ⊢			ot and cold water av						· · · · · ·
38	Insects, rodents, a	and animals not present			T	i ⊢	1		umbing installed; pr			····			
39	Contamination pro	evented during food preparation, stora	ge and disg	olay	1	I -	2	_	wage and waste wa						
40					1	1 i-	3		ilet facilities; prope		`				
41	Wiping cloths: pro	perly used and stored				I ⊢	4	\rightarrow	rbage & refuse pro	· · · · · · · · · · · · · · · · · · ·		ed			
42	Washing fruits and	·			+	I	55		ysical facilities insta						
			· · · · · · · ·			<u>ا</u> د	6	Ad	lequate ventilation	and lighting; design	ated areas use	ed	110V - VIII	<u> </u>	
							: تنسف	<u> </u>	And the second second	Employee	Training			1.7	
						5	7	All	food employees ha	ve food handler tra	ining				
						1-	اه	الم أ							

Food Establishment Inspection Report

estabiisnn	nent: Michael's Italian Fea	ast	Establishme	nt #: 19 036	~ 							
Mater Sup	oply: 🛛 Public 🗌 Priv	ate Wa	ste Water System: 🔀 Public 🔲 I	Private								
Sanitizer T	Type: Chlorine		PPM: <25/100		Heat: N/A							
			TEMPERATURE OBSERVA	TIONS	-							
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp						
A	u Jus/steam unit	130	Peeled hard-boiled eggs/RIC	40	Lasagna/RIC	39						
Me	atballs/steam unit	127	Sliced ham/RIC	40	Housemade ranch dressing/RIC	40						
Spaghetti	i meat sauce/steam unit	147	Roast beef/RIC	41	Meat sauce/WIC	61						
	Pizza/oven	180	Turkey/RIC	40	Meat sauce/WIC	56						
			Sliced cheese/RIC	41	Meat sauce/WIC	58						
			Cut lettuce/RIC	41								
,			Milk/RIC	40								
			Shredded cheese/pizza prep	41.								
			Sliced ham/pizza prep	40	·							
		(DBSERVATIONS AND CORRECTI	VE ACTIONS								
ltem Number		Violatio	ons cited in this report must be correct	ed within the t	ime frames below.							
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands not provided at handwashing sink in food											
			lough mixer. Handwashing signs pr									
16	4-501.114 (P) Observed with test kit concentration of chlorine sanitizing solution at mechanical warewashing machine less than 25											
	ppm. Using test kit provided at establishment, concentration of chlorine sanitizing solution also indicated less than 25 ppm.											
	A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution: 25ppm to 49 ppm											
					female person-in-charge instructed to							
	3-compartment sink for sanitizing equipment and utensils until mechanical warewashing machine is adjusted and repaired.											
20	3-501.14 (P) Observed in external WIC three (3) large pans of spaghetti meat sauce cooling down with an internal temperature											
		·			rocess began around 11:00 am accordi							
					ussed HACCP concept with female per							
	charge, owners, and food	d employees	during inspection. Spaghetti meat	sauce remov	ved from external WIC by male food er	mployee						
			and rapid cool down process beg									
21	3-501.16 (P) Observed in	n 3-bin stea	ກ unit internal temperature of Au j	jus at 130° F a	and meatballs at 127° F as indicated by	y a food						
	temperature measuring	device with	metal-stem. Using metal-stem the	rmometer pr	ovided at establishment, internal temp	perature						
	of Au jus at 128°F and r	neatballs at	125° F. Au jus and meatballs had b	een in steam	unit less than 4 hours. Au jus and me	atballs						
	reheated on s	tove by ma	le owner during inspection. Rechec	:k = Au jus = 1	98° F and meatballs at 165° F - OK.							
CFPM Ver	ification (name, expiratio	n date, ID#):	: Cathy Scheirer									
	Cathy Scheirer		I	elle McCray-L	1							
21	L441109 - NRFSP Exp. 3/2023			141095 - NRFSP Exp/ 3/2023								
AACCP To	—		ents, TCS food cooling down requir		ntitic A							
	pio. 100 tood telliperatur	- requireme	inis, res rood cooling down requir	ешенк, пера	atitis A							
10.40	Marino		AA 00 CC.									
	100004		May 28, 2019									
erson in Cha	ir ķe (Signature)		Date									
	4											
	Paul Wilkin W	(TE)	Pollow-up: 🗀 Yes 🖂	las (m. 1								

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blishm	ent: Michael's Italian Feast Establishment #: 19 036	
*.	OBSERVATIONS AND CORRECTIVE ACTIONS	-
em mber	Violations cited in this report must be corrected within the time frames below.	-
43	3-304.12 (C) Observed in RIC (pizza prep) metal handle of red scoop in direct contact with shredded cheese. Metal handle of red	-
	scoop removed from shredded cheese and placed back into shredded cheese with handle extended "up" above food product	•
	during inspection.	-
45	4-903.11 (C) Observed in upstairs storage room clear plastic food trays stored inverted directly on slotted shelf and in pizza prep	
	area cardboard pizza circles stored directly on shelf. Single-service articles shall be stored in the original protective package or	-
Í	stored by using other means that afford protection from contamination until used. Single-service items placed into clear plastic	Ī
	bags by female person-in-charge during inspection.	
		Ĭ
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection	
	Please go to our website to view/print the WCHD Connection quarterly newsletter	1
	Facility is still classified as a Category I food establishment	1
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection	
	Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers	1
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque,	
	steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	1
	WCHD provides free food safety in-services to establishments & their staff	
	Next certified food protection manager 8-hour class & exam at 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	1
	date of issuance.	1
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and	1
	within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits;	1
	no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.	-
	Observed fenced-in outdoor customer dining area on north side of building and Frozen Spoon Café (ice cream) food prep area	1
	Observed temperature log sheets for monitoring temperatures of refrigeration and freezer units; temperature log sheets for	1
	monitoring internal TCS food cooking temperatures.	
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tth	May 28, 2019	
ı In Cha	ge (Signature) Date	

Follow-up: Yes No (Check one)

Inspector (Signature)

Paul Willay ware

Follow-up Date: