

# 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	2	Date	06/12/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:40 PM
Establishment	License/Permit #	Permit Holder	Risk Category		
Subway #29370	19 054	Fillsubs Inc	II		
Street Address		Purpose of Inspection			
106 W. Mt Vernon		Routine Inspection			
City/State	ZIP Code				
Metamora, IL	61548				

## 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	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	Out	X	X
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	In		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	Out		X	<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				<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	X	X	
31	Water and ice from approved source			In-use utensils: properly stored			
32	Variance obtained for specialized processing methods			44			
<b>Food Temperature Control</b>				Utensils, equipment & linens: properly stored, dried, & handled			
33	Proper cooling methods used; adequate equipment for temperature control			45	X	X	
34	Plant food properly cooked for hot holding			Single-use/single-service articles: properly stored and used			
35	Approved thawing methods used			46			
36	Thermometers provided & accurate			Gloves used properly			
<b>Food Identification</b>				<b>Utensils, Equipment and Vending</b>			
37	X Food properly labeled; original container		X	47			
				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
<b>Prevention of Food Contamination</b>				48			
38	Insects, rodents, and animals not present			Warewashing facilities: installed, maintained, & used; test strips			
39	Contamination prevented during food preparation, storage and display			49	X		X
40	Personal cleanliness			Non-food contact surfaces clean			
41	Wiping cloths: properly used and stored			<b>Physical Facilities</b>			
42	Washing fruits and vegetables			50			
				Hot and cold water available; adequate pressure			
<b>Employee Training</b>				51			
57	All food employees have food handler training			Plumbing installed; proper backflow devices			
58	Allergen training as required			52			
				Sewage and waste water properly disposed			
				53			
				Toilet facilities: properly constructed, supplied, & cleaned			
				54			
				Garbage & refuse properly disposed; facilities maintained			
				55			
				Physical facilities installed, maintained, and clean			
				56	X	X	
				Adequate ventilation and lighting; designated areas used			

# Food Establishment Inspection Report

Establishment: Subway #29370

Establishment #: 19 054

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 150

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Meatballs/hot-holding	149		Rotisserie chicken/RIC food prep	41		Sliced tomatoes/RIC food prep	41
			Roast beef/RIC food prep	41		Eggs/RIC food prep	41
			Turkey/RIC food prep	41		Guacamole/RIC food prep	41
			Ham/RIC food prep	41		Sliced cheese/RIC food prep	40
			Chicken breast/RIC food prep	40		Shredded cheese/RIC food prep	41
			Steak/RIC food prep	41		Turkey/WIC	38
			Tuna salad/RIC food prep	40		Cut spinach/WIC	38
			Diced chicken/RIC food prep	39		Steak/WIC	39
			Guacamole/RIC food prep	41		Shredded cheese/WIC	38

### 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 is not provided at handwashing sink used by food employees by drive-thru and front line food prep. Hand washing sign provided and posted during inspection.
16	4-601.11 (Pf) Observed by drive-thru window Manitowoc ice machine white plastic ice flap soiled with accumulated black substance along front edge. White plastic ice flap cleaned and sanitized by female food employee during inspection.
37	3-302.12 (C) Observed along front line food prep two (2) grinder-style containers of dry food substances without name identifying contents on containers. Grinder-style containers were seasonings, according to female person-in-charge.
43	3-304.12 (C) Observed along front line food prep serving utensil with handle in direct contact with diced chicken. Serving utensil removed from food and placed back into food with handle extended above the top of the food by male food employee during inspection.
45	4-903.11 (C) Observed in back storage area clear plastic lids stored incorrectly in "up" position on slotted shelf and in front line food prep area clear plastic lids and black bowls stored incorrectly in "up" position. Single-service articles shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. Clear plastic lids removed and placed into bags by female person-in-charge during inspection.
49	4-602.13 (C) Observed along front line food prep RIC (left side and right side) condenser coil 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#): Debi Gerkin

Debi Gerkin 17695593 - ServSafe Exp. 1/2024	Alaina Whitman 17695599 - ServSafe Exp. 1/2024	Hayla Peters 17695597 - ServSafe Exp. 1/2024	Heath Gerkin 17695594 - ServSafe Exp. 1/2024
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HACCP Topic: TCS food temperature requirements, Hepatitis A

Deborah Gerkin      Jun 12, 2019  
 Person in Charge (Signature)      Date

Paul Walker      Follow-up:  Yes  No (Check one)  
 Inspector (Signature)      Follow-up Date: \_\_\_\_\_

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Establishment #: 19 054

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number

Violations cited in this report must be corrected within the time frames below.

56 6-303.11 (C) Observed in WIC light bulb missing and lighting found to be insufficient for that area. Light bulb acquired and installed by female person-in-charge during inspection.

Please correct any core (C) violations noted above ASAP but at least by next routine inspection

Please note two (2) repeat violations (item #16 and #49) were 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

Please note that as of 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.

Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.

WCHD provides free food safety in-services to establishments & their staff

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 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.

Deborah Gorkin  
Person in Charge (Signature)

Jun 12, 2019  
Date

Paul Wilky, WCHD  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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