

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 12/16/2020
Establishment Michael's Italian Feast		License/Permit # 20 015	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 605 Upper Ten Mile Creek Road		Permit Holder Michael's Italian Feast LLC	Risk Category 1
City/State Germantown Hills, IL		ZIP Code 61548	Purpose of Inspection Routine Inspection
Time In 1:00 PM		Time Out 3:15 PM	

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	Out	Adequate handwashing sinks properly supplied and accessible	X
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	N/O	Proper reheating procedures for hot holding	
20	In	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	X	Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	

Compliance Status		COS	R
Proper Use of Utensils			
43	X	In-use utensils: properly stored	X
44	X	Utensils, equipment & linens: properly stored, dried, & handled	X
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		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		Allergen training as required	

Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 20 015

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/<50/<100

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Au Jus/steam unit	151	Roast beef/cold-holding unit	39	Milk/RIC	41
Meatballs/steam unit	143	Turkey/cold-holding unit	39	Turkey/RIC	41
Spaghetti meat sauce/steam unit	145	Ham/cold-holding unit	39	Lasagna/RIC	41
		Sliced cheese/cold-holding unit	37	Meat sauce/WIC	41
		Salami/cold-holding unit	39	Meat sauce/WIC	41
		Peeled hard-boiled eggs/RIC	40	Meat sauce/WIC	41
		Housemade ranch dressing/RIC	40		
		Shredded cheese/RIC	40		
		Cut lettuce salad/RIC	41		

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 in Frozen Spoon Dessert Café food prep area. Handwashing sign provided and posted during inspection.
41	3-304.14 (C) Observed in kitchen concentration of two (2) large sanitizing solution buckets with wiping cloths indicated less than 50 ppm of chlorine and water temperature of 84° F and less than 100 ppm of chlorine and water temperature of 74° F using test kit and metal-stem thermometer. Using test kit provided at establishment, concentration indicated less 50 ppm and 100 ppm. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chlorine sanitizer solution at 50-99 ppm and water temperature of 75-119° F or 100 ppm and water temperature of 55-74° F. Additional chlorine added to sanitizing buckets by male food employee during inspection. Recheck = 100 ppm and water temperature of 74° F and 50 ppm and water temperature of 84° F - OK.
43	3-304.12 (C) Observed in kitchen cup with handle stored in direct contact with shredded cheese in RIC and cup without handle in direct contact with shredded cheese in RIC (pizza prep). Store in-use utensils in the food with the handle extended above the top of the food item. Cups removed from food containers by female person-in-charge during inspection.
44	4-904.11 (C) Observed in kitchen by coffee pot and hand sink clean spoons stored in "up" position and not protected from contamination. Clean utensils and single-service articles shall be handled, displayed and dispensed so that food- and lip-contact surfaces are protected form contamination. Spoons removed from container and placed back into container with handles of spoons in "up" position by female food employee during inspection.

CFPM Verification (name, expiration date, ID#): Veronica Axelson

Veronica Axelson 21631256 - NRFSP Exp. 10/2024	Kevin Millard 21557941 - NRFSP Exp. 3/2024	Mary Beth Auer L2SC-3-004666 - Learn 2 Serve Exp. 9/2025
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

Veronica Axelson Dec 16, 2020
 Person in Charge (Signature) Date

Paul Miller, L2SC Follow-up: Yes No (Check one)
 Inspector (Signature) Follow-up Date: _____

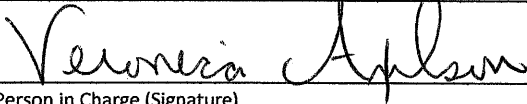
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Establishment: Michael's Italian Feast


Establishment #: 20 015

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-201.13 (C) Observed by back door section of brown floor coving coming unattached from wall below electrical outlet and wall behind floor coving damaged. Floor and wall junctures shall be coved and closed to no larger than 1mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in kitchen by mechanical warewashing machine HVAC ceiling exhaust vents soiled with accumulated dust and debris. HVAC 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.
	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 and other food safety information
	Facility is still classified as a Category I food establishment
	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
	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/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: Fall 2021
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSM 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 outdoor customer dining area on side of building and Frozen Spoon Dessert Café (ice cream) food prep area
	Observed temperature log sheets for monitoring temperatures of refrigeration and freezer units; temperature log sheets for monitoring internal TCS food cooking temperatures.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	All food employees wearing masks and social distancing at time of inspection; indoor dining observed at time of inspection.


 Person in Charge (Signature)

Dec 16, 2020
 Date


 Inspector (Signature)

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