

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 12/10/2020
Establishment Subway #4826		License/Permit # 20 002	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 507 Jubilee Lane		Permit Holder Fillsubs Inc	Risk Category II
City/State Germantown Hills, IL		ZIP Code 61548	Purpose of Inspection Routine Inspection
Time In 12:45 PM		Time Out 2:55 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	Out	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	N/O	Proper cooking time and temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	N/A	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	X	Food properly labeled; original container	X
Prevention of Food Contamination			
38		Insects, rodents, and animals not present	
39	X	Contamination prevented during food preparation, storage and display	X
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	X	Single-use/single-service articles: properly stored and used	X
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		Adequate ventilation and lighting; designated areas used	
Employee Training			
57	X	All food employees have food handler training	X
58		Allergen training as required	

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Establishment: Subway #4826

Establishment #: 20 002

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Meatballs/hot-holding	172		Ham/RIC food prep	41		Cut lettuce/RIC food prep	40
			Roast beef/RIC food prep	41		Shredded cheese/WIC	38
			Turkey/RIC food prep	36		Ham/WIC	39
			Tuna salad/RIC food prep	41		Cut lettuce/WIC	38
			Chicken breast/RIC food prep	39		Sliced cheese/WIC	39
			Diced chicken/RIC food prep	41			
			Steak/RIC food prep	41			
			Sliced tomatoes/RIC food prep	41			
			Shredded cheese/RIC food prep	41			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed no documentation that the person-in-charge has current CFPM or IL FSSM certification. This facility is classified as a Category II food establishment, and the person-in-charge must have current CFPM and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.12 (Pf) Observed disposable paper towels not provided at handwashing sink by 3-compartment sink at time of inspection. Provide disposable paper towels at all hand washing sinks. Disposable paper towels provided at the handwashing sink by male food employee during inspection.
37	3-302.12 (C) Observed along front line food prep two (2) squeeze containers and one (1) pour-style container of food substances without name identifying contents on containers. Identify food storage containers with common name of the food. Squeeze containers were olive oil & red wine vinegar and pour-style container was herb garlic oil, according to male food employee, and labeled by male food employee during inspection.
37	3-302.12 (C) Observed along front line food prep spray bottle of clear liquid without name identifying contents on container. Identify food storage containers with common name of the food. Clear liquid was water, according to male food employee, and labeled by male food employee during inspection.

CFPM Verification (name, expiration date, ID#): Haley Pisel

Heath Gerkin 17695594 - ServSafe Exp. 1/2024	Alaina Whitman 17695598 - ServSafe Exp. 1/2024	Debi Gerkin 17695593 - ServSafe Exp. 1/2024	Amanda Whitman 17695599 - ServSafe Exp. 1/2024
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

Haley Pisel
 Person in Charge (Signature)

Dec 10, 2020

Date

Paul Walker WCM (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
39	3-305.14 (C) Observed in WIC bread seasoning stored uncovered on tray. During preparation, unpackaged food shall be protected from contamination. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed along front line food prep area clear lids stored in "up" position on shelf below hot-holding unit. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Clear plastic lids inverted on shelf during inspection.
55	6-201.13 (C) Observed floor coving tiles on the left side of service sink and on left side below 3-compartment sink not attached and maintained in good repair. The 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.
55	6-201.16 (C) Observed in back storage area several ceiling tiles missing and not attached by hot water heater. Ceiling covering materials shall be attached so that they are easily cleanable. Please correct this violation within 90 days or at least by next routine inspection
57	750.230 (C) Observed no documentation that food employees without current CFPM or IL FSSM certification have current food handler certification. All food employees without CFPM or IL FSSM certification must have current food handler certification. 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 note one (1) repeat violation (item #57) 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 and other food safety information Facility is still classified as a Category II food establishment	
The person-in-charge must have CFPM or IL FSSM 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: 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.	
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; no indoor dining observed at time of inspection.	

Haley Pisek
Person in Charge (Signature)

Dec 10, 2020
Date

Paul William Wenz
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____