

# 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	06/22/2021
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	10:00 AM
Establishment Subway #11944	License/Permit # 21 135	Permit Holder Metro Rail Inc	Risk Category II		
Street Address 601 W. Center Street		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	ZIP Code 61530				

## 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	Description	Compliance Status	COS	R
<b>Supervision</b>						
1	In		Person in charge present, demonstrates knowledge, and performs duties	15	In	
2	Out		Certified Food Protection Manager (CFPM)	16	In	
<b>Employee Health</b>						
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting	17	In	
4	In		Proper use of restriction and exclusion	<b>Time/Temperature Control for Safety</b>		
5	In		Procedures for responding to vomiting and diarrheal events	18	In	
<b>Good Hygienic Practices</b>						
6	In		Proper eating, tasting, drinking, or tobacco use	19	N/A	
7	In		No discharge from eyes, nose, and mouth	20	N/A	
<b>Preventing Contamination by Hands</b>						
8	In		Hands clean and properly washed	21	In	
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	22	In	
10	Out		Adequate handwashing sinks properly supplied and accessible	23	In	
<b>Approved Source</b>						
11	In		Food obtained from approved source	24	N/A	
12	N/O		Food received at proper temperature	<b>Consumer Advisory</b>		
13	In		Food in good condition, safe, and unadulterated	25	N/A	
14	N/A		Required records available: shellstock tags, parasite destruction	<b>Highly Susceptible Populations</b>		
<b>GOOD RETAIL PRACTICES</b>						
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						
<b>Safe Food and Water</b>						
30			Pasteurized eggs used where required	<b>Proper Use of Utensils</b>		
31			Water and ice from approved source	43		
32			Variance obtained for specialized processing methods	44		
<b>Food Temperature Control</b>						
33			Proper cooling methods used; adequate equipment for temperature control	45	X	
34			Plant food properly cooked for hot holding	46		
35			Approved thawing methods used	<b>Utensils, Equipment and Vending</b>		
36			Thermometers provided & accurate	47		
<b>Food Identification</b>						
37			Food properly labeled; original container	48		
<b>Prevention of Food Contamination</b>						
38			Insects, rodents, and animals not present	49	X	
39			Contamination prevented during food preparation, storage and display	<b>Physical Facilities</b>		
40			Personal cleanliness	50		
41			Wiping cloths: properly used and stored	51		
42			Washing fruits and vegetables	52		
<b>Employee Training</b>						
57	X		All food employees have food handler training	53		
58			Allergen training as required	54		

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Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/front line steam unit	139	Diced chicken/RIC front line	41	Cut lettuce/RIC front line	41
		Steak/RIC front line	41	Turkey/RIC	41
		Turkey/RIC front line	40	Cut lettuce/RIC	41
		Ham/RIC front line	41	Eggs/WIC	37
		Chicken breast/RIC front line	41	Turkey/WIC	35
		Sliced cheese/RIC front line	41	Ham/WIC	33
		Tuna salad/RIC front line	40	Sliced cheese/WIC	37
		Guacamole/RIC front line	41	Diced chicken/WIC	36
		Sliced tomatoes/RIC front line	41	Sliced tomatoes/WIC	37

### 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 documentation that only two (2) food employees have 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 or IL FSSM certification 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 the hand washing sink by WIC and 3-compartment sink. Provide disposable paper towels at hand washing sinks. Paper towels provided by person-in-charge during inspection.
45	4-903.11 (C) Observed along front line food prep clear plastic lids and black plastic bowls stored incorrectly in "up" position on counter and in storage area by office large clear plastic lids and large black plastic trays stored incorrectly in "up" position on shelving 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. All items noted above inverted by person-in-charge during inspection.
49	4-602.13 (C) Observed along front line food prep RIC (2-door) door gaskets along center of swing doors soiled with accumulated debris and black substance. Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.


CFPM Verification (name, expiration date, ID#): Ashley Grubb

Ashley Grubb 21699907 - NRFSP Exp. 9/2025	Abigail Noll 16029456 - ServSafe Exp. 1/2023		
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

*Ashley Grubb*  
Person in Charge (Signature)

Jun 22, 2021  
Date

*Paul Wilkins*   
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

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<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-501.12 (C) Observed lower left corner of WIF door by hinges and door threshold soiled with accumulated debris and black substance. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed documentation that all food employees without CFPM certification have current food handler certification except for two (2) employees. All food employees without current CFPM certification shall receive or obtain training in basic food handling principles within 30 days after employment. 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 1 repeat violation (item #2) 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: Spring 2022
	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.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection

  
 \_\_\_\_\_  
 Person in Charge (Signature)

Jun 22, 2021  
 \_\_\_\_\_  
 Date

  
 \_\_\_\_\_  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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