

# 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	0	Date	01/19/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:45 PM
Establishment	License/Permit #	Permit Holder	Risk Category		
Michael's Italian Feast	22 098	Michael's Italian Feast LLC	I		
Street Address		Purpose of Inspection			
605 Upper Ten Mile Creek Road		Routine Inspection			
City/State	ZIP Code				
Germantown Hills, 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	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	N/O		
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	In			<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>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
				<b>Safe Food and Water</b>			
				<b>Proper Use of Utensils</b>			
				30			
				In-use utensils: properly stored			
				31			
				Utensils, equipment & linens: properly stored, dried, & handled			
				32			
				Single-use/single-service articles: properly stored and used			
				33			
				Gloves used properly			
				<b>Utensils, Equipment and Vending</b>			
				34			
				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			X
				35			
				Warewashing facilities: installed, maintained, & used; test strips			
				36			
				Non-food contact surfaces clean			
				<b>Physical Facilities</b>			
				37	X		
				Food properly labeled; original container			
				38	X		X
				Insects, rodents, and animals not present			
				39			
				Contamination prevented during food preparation, storage and display			
				40			
				Personal cleanliness			
				41			
				Wiping cloths: properly used and stored			
				42			
				Washing fruits and vegetables			
<b>Employee Training</b>				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			
				<b>Employee Training</b>			
				57			
				All food employees have food handler training			
				58			
				Allergen training as required			

# Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 22 098

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Spaghetti meat sauce/steam unit	138	Turkey/cold-holding unit	34	Corn-cooling/RIC	45
Au jus/steam unit	136	Ham/cold-holding unit	28	Corn/RIC	41
Meatballs/steam unit	138	Sliced cheese/cold-holding unit	34	Lasagna/RIC	37
		Shredded cheese/cold-holding	33	Shredded cheese/RIC	38
		Roast beef/cold-holding unit	32	Pepperoni/RIC	38
		Salami/cold-holding unit	35	Milk/RIC	39
		Peeled hard-boiled eggs/RIC	37	Meat sauce/WIC	32
		Cut lettuce/RIC	39	Meat sauce/WIC	33
		Diced chicken/RIC	39		

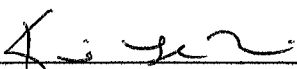
### OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-602.11 (C) Observed in customer dining area pre-packaged ice cream pint containers not properly labeled. Pre-packaged in advance of retail sale shall be labeled with: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, and 5) food allergens. Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.15 (C) Observed central/main entrance door (west) to establishment with gap along interior left-side bottom of door allowing air and light to penetrate. Exterior doors shall be: 1) self-closing, 2) solid and tight fitting, 3) limited to designed use. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed right side edge of Pepsi beverage dispensing unit counter with rough surface exposed and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed in Frozen Spoon Dessert Café ice cream food prep area floor coving along wall damaged and not maintained in good repair. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kevin Millard

Kevin Millard 21557941 - NRFSP Exp. 3/2024	Gavin Roberts 20802921 - ServSafe Exp. 7/2026	Dana Fulk 19923053 - ServSafe Exp. 10/2025	Veronica Axelson 21631256 - NRFSP Exp. 10/2024
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks


Jan 19, 2022  
 Person in Charge (Signature) Date



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

# Food Establishment Inspection Report


Establishment: Michael's Italian Feast

Establishment #: 22 098

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 2 repeat violations (item #38 & #47) 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 and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Allergy awareness training certification is required 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.
	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 at WCHD: Fall 2022
	Food handler certification is required for all food employees who do not already have CFPM 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, Frozen Spoon Dessert Café (ice cream) food prep area, and exterior WIC
	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.
	Food employees not wearing masks at time of inspection

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

Jan 19, 2022  
 \_\_\_\_\_  
 Date

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

Follow-up:  Yes  No (Check one)

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