

# 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	04/18/2022
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	1:35 PM
Establishment Subway #11944	License/Permit # 22 110	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	Compliance Status		COS	R
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	Out	Certified Food Protection Manager (CFPM)	X	16	In	Food-contact surfaces; cleaned and sanitized	
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/A	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	In	Proper eating, tasting, drinking, or tobacco use		20	N/A	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth		21	In	Proper hot holding temperatures	
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
8	In	Hands clean and properly washed		22	Out	Proper cold holding temperatures	X
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		23	In	Proper date marking and disposition	
10	In	Adequate handwashing sinks properly supplied and accessible		24	N/A	Time as a Public Health Control; procedures & records	
<b>Approved Source</b>				<b>Food/Color Additives and Toxic Substances</b>			
11	In	Food obtained from approved source		25	N/A	Consumer advisory provided for raw/undercooked food	
12	N/O	Food received at proper temperature		<b>Conformance with Approved Procedures</b>			
13	In	Food in good condition, safe, and unadulterated		26	N/A	Pasteurized foods used; prohibited foods not offered	
14	N/A	Required records available: shellstock tags, parasite destruction		27	N/A	Food additives: approved and properly used	
				28	In	Toxic substances properly identified, stored, and used	
				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	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30		Pasteurized eggs used where required		43		In-use utensils: properly stored	
31		Water and ice from approved source		44		Utensils, equipment & linens: properly stored, dried, & handled	
32		Variance obtained for specialized processing methods		45		Single-use/single-service articles: properly stored and used	
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33		Proper cooling methods used; adequate equipment for temperature control		46		Gloves used properly	
34		Plant food properly cooked for hot holding		<b>Physical Facilities</b>			
35		Approved thawing methods used		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
36	X	Thermometers provided & accurate	X	48		Warewashing facilities: installed, maintained, & used; test strips	
<b>Food Identification</b>				49		Non-food contact surfaces clean	
37	X	Food properly labeled; original container		<b>Employee Training</b>			
<b>Prevention of Food Contamination</b>				50		Hot and cold water available; adequate pressure	
38		Insects, rodents, and animals not present		51		Plumbing installed; proper backflow devices	
39		Contamination prevented during food preparation, storage and display		52		Sewage and waste water properly disposed	
40		Personal cleanliness		53		Toilet facilities: properly constructed, supplied, & cleaned	
41		Wiping cloths: properly used and stored		54		Garbage & refuse properly disposed; facilities maintained	
42		Washing fruits and vegetables		55		Physical facilities installed, maintained, and clean	
				56		Adequate ventilation and lighting; designated areas used	
				57	X	All food employees have food handler training	
				58		Allergen training as required	

# Food Establishment Inspection Report

Establishment: Subway #11944

Establishment #: 22 110

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	
Meatballs/front line steam unit	148		Chopped steak/RIC front line	37	Tuna salad/RIC front line
			Rotisserie chicken/RIC front line	36	Cut lettuce/RIC front line
			Diced chicken/RIC front line	37	Sliced tomatoes/RIC front line
			Turkey/RIC front line	34	Guacamole/RIC front line
			Ham/RIC front line	33	Chicken teriyaki/RIC front line
			Salami/RIC front line	33	Chicken breast/RIC
			Roast beef/RIC front line	36	Sliced cheese/WIC
			Sliced cheese/RIC front line	34	Diced chicken/WIC
			Fresh mozzarella/RIC front line	39	Pizza/WIC

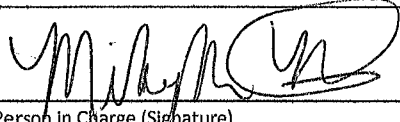
### OBSERVATIONS AND CORRECTIVE ACTIONS

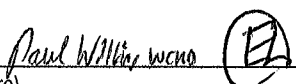
Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only three (3) food employees have current CFPM certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPM 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.
22	3-501.16 (P) Observed along front line food prep internal temperature of tuna salad indicated 50° F using a food temperature measuring device with metal-stem. Using metal-stem thermocouple provided at establishment, internal temperature of tuna salad indicated 50° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or less. Reviewed TCS food cold-holding requirements and discussed HACCP concept with employees and person-in-charge during inspection. Tuna salad was prepared around 9:00 am today, according to food employee, and discarded by food employee during inspection.
36	4-204.112 (C) Observed along front line food prep temperature measuring device not provided and conspicuous in RIC (chicken, cheese). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided during inspection.
37	3-302.12 (C) Observed along front line food prep shake-style container of dry black food substance without name identifying contents on container. Identify food storage containers with common name of the food. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Mikayah Motteler-Proctor

Ashley Grubb 21699907 - NRFSP Exp. 9/2025	Abigail Noll 16029456 - ServSafe Exp. 1/2023	Katarina Swift 1007145 - Prometric Exp. 3/2027	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

 Apr 18, 2022  
 Person In Charge (Signature) Date

  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

# Food Establishment Inspection Report

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Establishment #: 22 110

<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
Item Number	Violations cited in this report must be corrected within the time frames below.
57	750.230 (C) Observed no documentation that four (4) food employees without CFPM certification employed more than 30 days have current food handler certification. 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 shall have CFPM 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 2022
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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.

Person in Charge (Signature)

Apr 18, 2022

Date

Inspector (Signature)

Follow-up:  Yes  No (Check one)

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