

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	07/28/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:10 PM
Establishment	License/Permit #	Permit Holder	Risk Category		
Michael's Italian Feast	22 083	Michael's Italian Feast LLC	I		
Street Address		Purpose of Inspection			
1902 S. Main Street		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	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
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	In		
Adequate handwashing sinks properly supplied and accessible			
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	N/O		
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

		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	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
43	<input checked="" type="checkbox"/> In-use utensils: properly stored		<input checked="" type="checkbox"/>
44	Utensils, equipment & linens: properly stored, dried, & handled		
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	<input checked="" type="checkbox"/> Non-food contact surfaces clean		<input checked="" type="checkbox"/>
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean		
56	<input checked="" type="checkbox"/> Adequate ventilation and lighting; designated areas used		<input checked="" type="checkbox"/>
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 #: 22 083

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/50

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam table	159	Ham/RIC pizza prep	36	Peeled hard-boiled eggs/RIC	41
Au jus/steam table	161	Sausage/RIC pizza prep	33	Blue cheese crumbles/RIC	40
Spaghetti meat sauce/steam table	155	Pepperoni/RIC pizza prep	38	Diced chicken/RIC	39
		Shredded cheese/RIC pizza prep	35	Sliced cheese/RIC	39
		Diced chicken/RIC pizza prep	36	Corn/RIC	39
		Roast beef/RIC	35	Sliced cheese/RIC	40
		Lasagna/RIC	40	Turkey/RIC	39
		Housemade ranch dressing/RIC	40	Ham/RIC	39
		Turkey/RIC	41	Ham/WIC	35

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
43	3-304.12 (C) Observed in kitchen black plastic scoops with handles stored in direct contact with food (walnuts & cranberries) in plastic containers on shelf along wall. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Black plastic scoops removed from food and placed back into food with handle extended above food by person-in-charge during inspection.
49	4-602.13 (C) Observed in kitchen round fan (MasterForce) front grill cover soiled with accumulated debris and dust. Clean all non food-contact surfaces frequently to prevent soil accumulation. Fan grill cover cleaned by food employee during inspection.
51	5-205.15 (C) Observed in kitchen hand sink by dough prep table hot water faucet leaking when water turned off. Plumbing shall be maintained in good repair in accordance with the IL Plumbing Code. Owner stated sink faucet was repaired after last inspection and a new sink will be installed in near future. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in far right restroom ceiling tile above hand sink with water stain damage and not maintained in good repair. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen wall behind RIC (2-door, Hobart) soiled with accumulated debris and dust. 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.

CFPM Verification (name, expiration date, ID#): Tyler Haar

Tyler Haar 16910411 - ServSafe Exp. 9/2023	Michael Axelson 21576042 - NRFSP Exp. 4/2024	Holly Kling L2SC-3-004039 - Learn 2 Serve Exp. 8/2025	Emily Phillips 12fhb3-j62hg5e -State Food Safety Exp. 6/2027
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

_____ Jul 28, 2022
 Person in Charge (Signature) Date

Inspector (Signature) Paul Wilkins WCHB Follow-up: Yes No (Check one) Follow-up Date: _____

