

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	07/18/2022
Establishment Subway #31193		License/Permit #	1	Time In	11:50 AM
Street Address 211 E. Peoria Street		Permit Holder	Risk Category		
City/State Goodfield, IL		Metro Rall Inc	II		
ZIP Code 61742		Purpose of Inspection Routine Inspection			

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		X
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	N/A		
Food separated and protected			
16	Out		X
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	In		
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			
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			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils: properly stored			
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	X		
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		
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			
Physical facilities installed, maintained, and clean			
56	X		X
Adequate ventilation and lighting; designated areas used			
Employee Training			
57	X		X
All food employees have food handler training			
58			
Allergen training as required			

Food Establishment Inspection Report

Establishment: Subway #31193

Establishment #: 22 111

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 150

Heat: N/A

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Meatballs/steam table	137	Steak/front line cold-holding	41
		Diced chicken/front line cold-hold	39
		Ham/front line cold-holding	41
		Roast beef/front line cold-holding	41
		Turkey/front line cold-holding	41
		Sliced cheese/front line cold-hold	41
		Tuna salad/cold-holding	40
		Fresh mozzarella/front line cold	41
		Sliced tomatoes/cold-holding	41
		Rotisserie chicken/front line cold	41
		Guacamole/front line cold-hold	40
		Salami/front line cold-holding	41
		Diced chicken-cooling/prep	46
		Steak-cooling/prep	36
		Rotisserie chicken-cooling/prep	42
		Ham/RIC	37
		Turkey/RIC	38
		Diced chicken/RIC	40

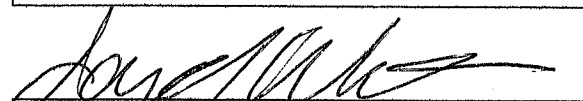
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that four (4) food employees have current CFPM certification but person-in-charge did not have CFPM certification at time of inspection. 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.
16	4-601.11 (Pf) Observed ice dispensing spout on ice machine in customer dining area with accumulated black substance/slime/hard water deposits on interior plastic of unit (up-inside of unit). Wash, rinse, and sanitize food-contact surfaces routinely. Ice dispensing spout placed "out-of-order" by person-in-charge during inspection until unit is repaired and cleaned.
37	3-302.12 (C) Observed along front line food prep blue plastic spray bottle containing clear liquid 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.
47	4-202.16 (C) Observed in storage area in RIC (True, 1-door) sauce bag stored in clear plastic container which is cracked, damaged, and not maintained in good repair. Non food-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in WIF interior condenser unit (Master-Bilt) left side soiled with accumulated condensation ice. Clean all

CFPM Verification (name, expiration date, ID#): Danye White



Ashley Grubb 21699907 - NRFSP Exp. 9/2025	Abigail Noll 16029456 - ServSafe Exp. 1/2023	Amber Dubois 16560056 - ServSafe Exp. 6/2023	Katarina Swift 1007145 - Prometric Exp. 3/2027
---	--	--	--

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements


Person in Charge (Signature)

Jul 18, 2022

Date

 
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Subway #31193

Establishment #: 22 111

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	Violations cited in this report must be corrected within the time frames below.
	non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
56	6-403.11 (C) Observed in storage area in RIC (True, 2-door) personal employee drink item (RC Cola, 1/2 full) stored on top of food intended for customer consumption. Areas designated for employees to eat and drink shall be located so that food, equipment, and single-use articles are protected from contamination. Employee drink removed from RIC during inspection.
57	750.230 (C) Observed no documentation that food employees without CFPM certification have current food handler certification. All food employees without CFPM 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 2 repeat violations (item #2 & #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 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.	
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 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.	
Observed temperature log sheets for TCS food temperatures	
Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.	

[Signature]
 Person in Charge (Signature)

Jul 18, 2022
 Date

[Signature]
 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____