

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 16 138 H
Telephone: 467-6000
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Michael's Italian Feast

Owner/Agent: Michael's Italian Feast LLC/Michael Axelson

Address: 1902 S. Main Street

City: Eureka

ZIP Code: 61530

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
FOOD				GARBAGE AND REFUSE DISPOSAL							
* 1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2	X	1	Original Container, Properly Labeled	19		2	Wash, rinse water: clean, proper temperature	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				INSECT, RODENT ANIMAL CONTROL							
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	20		4	Sanitization rinse: clean, temperature, concentration	* 35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	21		1	Wiping cloths: clean, use restricted	FLOORS, WALLS AND CEILINGS			
5		1	Thermometers provided and conspicuous	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	36	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	23	X	1	Non-food contact surfaces of equipment and utensils clean	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	24		1	Storage, handling of clean equipment-utensils	LIGHTING			
8	X	2	Food protection during storage, preparation, display, service and transportation	25		1	Single-service articles, storage, dispensing	38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	26		2	No re-use of single-service articles	VENTILATION			
10		1	Food (ice) dispensing utensils properly stored	27		5	Water source, safe: hot and cold under pressure	39		1	Rooms and equipment - vented as required
PERSONNEL				WATER				SEWAGE			
* 11		5	Personnel with infections restricted	28		4	Sewage and waste water disposal	DRESSING ROOMS			
* 12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
13		1	Clean clothes, hair restraints	30		5	Cross-connection, back-siphonage, backflow	* 41		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES				OTHER OPERATIONS			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	33		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
17		1	Accurate thermometers, chemical test kits provided, gauge cock	34		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	* 45			Management personnel certified YES <u>X</u> NO <u> </u>
											Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine 100 ppm

Hot Foods Au jus 147° F

Cold Foods Cheese 41° F

Manager Certification No. of: 01622867

Meatballs 181° F

Ham 40° F / Turkey 41° F

Full-Time Employee: Kara Crow Exp. Date 11/18

Spaghetti meat sauce 156° F

Roast beef 41° F / Pasta 41° F

Roast beef 135° F

RIC, RIF, WIC - OK

Received by/Title MA

(Signature of Owner or Representative)

Sanitation Score: 94 (100 minus demerits)

Date: 22 September 2016

Time In: 1:05 p.m. Time Out: 2:05 p.m.

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By Paul Wilkins Wong (Signature)
(Sanitarian/Environmental Health Inspector)



Woodford County Health Department

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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 138 H

The following remarks supplement the inspection report of: Michael's Italian Feast (Establishment Name)

Date: 22 September 2016

Table with 4 columns: Item, Code, Section, Inspection Remarks, Correct by. Contains inspection findings such as 'Observed in dough prep area on upper shelf squeeze bottle of liquid food substance without name identifying contents on container.' and 'Observed prepared bread in clear plastic bags stored directly next to and in close proximity to hand sink in kitchen on prep table in kitchen.'

Sanitarian/Environmental Health Inspector Paul Wilby WCHD

These remarks have been explained to me and are understood [Signature] (Signature of Owner or Representative)

NRI = Next Routine Inspection C = Corrected During Inspection



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(Establishment Name)

Date: 22 September 2016

Item	Code	Section	Inspection Remarks	Correct by
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F (use a clean and sanitized metal-stem thermometer to monitor internal food temperatures)	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Chlorine: 50-100 ppm: final rinse of dishwasher 50-100 ppm: at 3 rd compartment of sink – immersion for 1 minute; 75° F 100-200 ppm: for moist-wipe cloth, spray bottle, swabbing; 75° F Label all spray bottles & buckets with name of cleaning solution in container	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store chemicals, cleaning supplies, etc., on bottom shelves, below single-service items, food, equipment, utensils, etc., to prevent possible contamination	
			- Store personal employee items on bottom shelves, physically separated from food intended for customer consumption, single-service items, utensils, etc., to prevent contamination	
			- Cool PHF from 135° F to 70° F within two hours; then from 70° F to 41° F within 4 more hours; use shallow containers, ice bath, pre-chilled containers to speed cooling process	
			- Ensure all outer-opening, exterior doors are self-closing and tight-fitting	

Sanitarian/Environmental Health Inspector Paul Wilkey WCUH

These remarks have been explained to me and are understood [Signature]
(Signature of Owner or Representative)

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C = Corrected During Inspection