

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	12/06/2021
Establishment Subway #13708		License/Permit #	21 060	Time In	1:45 PM
Street Address 670 W. Main Street		Permit Holder	SW3 LLC	Time Out	3:35 PM
City/State El Paso, IL		ZIP Code	61738	Risk Category	II
		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		
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	Out		
Food-contact surfaces; cleaned and sanitized		X	
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	N/A		
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	X	
Prevention of Food Contamination			
38	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		

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	X Warewashing facilities: installed, maintained, & used; test strips	X	
49	Non-food contact surfaces clean		
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	X 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		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Subway #13708

Establishment #: 21 060

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 400/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam table	157	Eggs/RIC front line food prep	36	Cut spinach/front line food prep	39
Broccoli & cheddar soup/steam	165	Tuna salad/front line food prep	39	Cut lettuce/front line food prep	40
		Roast beef/front line food prep	40	Sliced tomatoes/front line food	38
		Rotisserie chicken-cooling/front	44	Pizza/WIC	38
		Diced chicken/front line food	38	Cut lettuce/WIC	39
		Chicken breast/front line food	37	Sliced ham/WIC	37
		Steak/front line food prep	40	Sliced turkey/WIC	38
		Sliced cheese/front line food prep	38	Cut tomatoes/WIC	39
		Shredded cheese/front line food	39	Diced chicken/WIC	38

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 no documentation that person-in-charge has current certified food protection manager certification. This facility is classified as a Category II food establishment, and the person-in-charge must 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 in customer dining area at beverage dispensing unit ice dispensing spout soiled with accumulated debris and black substance. Wash, rinse, and sanitize food-contact surfaces routinely. Ice dispensing spout cleaned and sanitized by food employee during inspection.
37	3-302.12 (C) Observed along front line food prep dry food substance in shake-style container without name identifying contents on container. Identify food storage containers with common name of the food. Dry food substance was oregano, according to person-in-charge, and labeled by person-in-charge during inspection.
38	6-202.15 (C) Observed exterior outer-opening back door with bottom of door jamb threshold allowing light and air 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	4-501.12 (C) Observed along front line food prep white cutting boards with crevices and knife grooves in surface. Surfaces such as cutting boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and

CFPM Verification (name, expiration date, ID#): Michael Phelps

Tess Pala 17467295 - ServSafe Exp. 12/2023	Mary Hinthorne 15119131 - ServSafe Exp. 5/2022	Ross Webb 16281547 - ServSafe Exp. 3/2023	Amanda Hoult 16902580 - ServSafe Exp. 8/2023
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

Michael Phelps

Dec 6, 2021

Person in Charge (Signature)

Date

Paul Wilkin WCM

EW

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

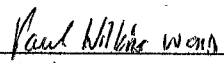
Establishment: Subway #13708

Establishment #: 21 060

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
	sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection.
48	4-501.14 (C) Observed along front line food prep green knife basin used for washing and rinsing utensils soiled with accumulated food debris and visible soil in sanitizing solution. Basins or other receptacles used for washing and rinsing utensils shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of utensils. Green knife basin sanitizing solution discarded and new sanitizing solution created by food employee during inspection.
51	5-205.15 (C) Observed hand sink wastewater pipe leaking when hand sink in use and black bucket placed under wastewater pipe collecting wastewater. Plumbing shall be maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in warewashing area corner of ceiling tile above 3-compartment sink by soda syrup boxes damaged 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 inspection.
55	6-501.11 (C) Observed exterior outer-opening back door "push" bar missing, not attached, and door not maintained in good repair. Physical facilities shall be maintained in good repair. 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 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 must 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: Spring 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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	All food employees wearing masks at time of inspection


 Person in Charge (Signature)

Dec 6, 2021
 Date


 Inspector (Signature)

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