RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Subway /4826
Owner/Agent: Fillsub Inc/Heath Gerkin
Address: 507 Jubilee Lane
City: Germantown Hills
ZIP Code: 61548

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.

**Critical Items Requiring Immediate Correction:

** Item X Wt. Description  | Item X Wt. Description  | Item X Wt. Description  | Item X Wt. Description  
--- | --- | --- | --- 
1 5 | Source, Wholesome, No Spoilage | 19 2 | Wash, rinse water: clean, proper temperature | 33 2 | Containers or receptacles covered; adequate number, insect-proof, frequency, clean | 18 1 | Pre-flushed, scraped, soaked | 21 1 | Wiping cloths: clean, use restricted | 34 1 | Outside storage area, enclosures properly constructed, clean, controlled incineration |
2 1 | Original Container, Properly Labeled | 20 4 | Sanitization rinse: clean temperature, concentration | 35 4 | Presence of insects/rodents - outer openings protected, no birds, turtles, other animals |
3 X C | Potentially hazardous food not stored properly | X C | Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents | | |
4 4 | Facilities to maintain product temperature | 23 1 | Non-food contact surfaces of equipment and utensils clean | | |
5 1 | Thermometers provided and conspicuous | 24 X C | Storage, handling of clean equipment-utensils | 36 X 1 | Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods |
6 2 | Potentially hazardous food properly thawed | 25 X C | Single-service articles, storage, dispensing | 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 | 26 2 | No re-use of single-service articles | | |
8 2 | Food protection during storage, preparation, display, service and transportation | | WATER | 38 1 | Lighting provided as required - Fixtures shielded |
9 2 | Handling of food (ice) minimized, methods | 27 5 | Water source, safe: hot and cold under pressure | | |
10 X C | Food (ice) dispensing utensils properly stored | | SEWAGE | 39 1 | Rooms and equipment - vented as required |
11 1 | Personnel with infections restricted | | PLUMBING | 40 1 | Rooms clean, lockers provided, facilities clean |
12 5 | Hands washed and clean, good hygienic practices | | | |
13 1 | Clean clothes, hair restrains | 30 5 | Cross-connection, back-siphonage, backflow | 41 5 | Toxic items properly stored, labeled and used |
14 2 | Food (ice) contact surfaces: designed, constructed, maintained, installed, located | 31 4 | Number, convenient, accessible, designed, installed | 43 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 | 44 1 | Clean, soiled linen properly stored |
16 X 2 | Dishwashing facilities: designed, constructed, maintained, installed, located, operated | | | |
17 1 | Accurate thermometers, chemical test kits provided, gauge cock | | | |

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm
Hot Foods: *Meatballs 116°F

Cold Foods: Eggs 41°F
Ham 40°F / Tuna salad 39°F
Chicken breast 41°F
RIC, WIC, WIF - OK

Manager Certification No. of: 01624041
Exp. Date: 11/18

Full-Time Employee: Hayla Gerkin

Sanitation Score: 85 (100 minus demerits)

Received by: [Signature]
(Date: 30 May 2017)

(Sanitarian/Environmental Health Inspector)
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: Subway #4826

( Establishment Name)

Date: 30 May 2017

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td></td>
<td></td>
<td>Observed with temperature measuring device with metal-stem internal temperature of meatballs in hot-holding unit along front line food prep at 116° F. Using thermocouple provided at establishment, internal temperature of meatballs indicated 117° F. Meatballs had been in hot-holding unit since 1:00 pm, according to documentation. Meatballs removed from hot-holding unit and reheated in microwave to 183° F by male food employee during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>10</td>
<td></td>
<td></td>
<td>Observed along front line food prep in container of shredded steak black plastic scoop with handle in direct contact with food. Plastic scoop removed from food and placed back into food with handle extended up above food.</td>
<td>C</td>
</tr>
<tr>
<td>16</td>
<td></td>
<td></td>
<td>Observed 3-compartment sink sprayer leaking from hose and accumulated pink substance dripping down entire length of sprayer pipe.</td>
<td>NRI</td>
</tr>
<tr>
<td>22</td>
<td></td>
<td></td>
<td>Observed table-mounted slicer unit soiled w/ accumulated debris and food particles.</td>
<td>NRI</td>
</tr>
<tr>
<td>24</td>
<td></td>
<td></td>
<td>Observed on slotted shelf above 3-compartment sink clean plastic coffee filters stored directly next to 3-compartment sink leaking sprayer. Coffee filters removed from shelf by male food employee during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>25</td>
<td></td>
<td></td>
<td>Observed single-service items (cups and lids) stored under hand sink leaking wastewater pipe along front line food prep. Single-service items removed and discarded by male food employee during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>29</td>
<td></td>
<td></td>
<td>Observed 3-compartment sink sprayer leaking when water turned on from bend in flexible pipe; under hand sink along front line food prep wastewater pipe leaking when water turned on (clear container under wastewater pipe collecting wastewater).</td>
<td>NRI</td>
</tr>
<tr>
<td>36</td>
<td></td>
<td></td>
<td>Observed by mop sink coving tile (2 tiles) missing, not attached, and not maintained in good repair.</td>
<td>NRI</td>
</tr>
<tr>
<td>37</td>
<td></td>
<td></td>
<td>Observed on half-wall by cashier wall covering material peeling and coming unattached from half-wall.</td>
<td>NRI</td>
</tr>
</tbody>
</table>

Please correct any violations noted above ASAP, but at least by NRI
Please go to our website to view/print the Fall/Winter 2016 newsletter.
Facility is still classified as a Category II, Medium Risk establishment
Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (festival, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.
Next IL FSSM 8-hour class @ WCHD: Fall 2017
IL FSSM class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam.

Sanitarian/Environmental Health Inspector

These remarks have been explained to me and are understood

NRI = Next Routine Inspection
C = Corrected During Inspection

Page 2 of 3
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: Subway #4826

( Establishment Name )

Date: 30 May 2017

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. &quot;Food employee&quot; 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.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>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 must be posted at entrances &amp; exits.</td>
</tr>
<tr>
<td>FYI</td>
<td></td>
<td>HAZARD ANALYSIS CRITICAL CONTROL POINT</td>
<td>- 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 food temperature measuring device with metal-stem to monitor internal food temperatures</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>- Wash hands frequently at hand sinks, especially before using gloves – double hand washing required after using the restroom</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>- Quat: 150-400 ppm at 3rd compartment of sink, immersion for 1 minute; 75°F 150-400 ppm for swabbing, moist-wipe cloth, spray bottle; 75°F</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>- Chlorine: 50-100 ppm at 3rd compartment of sink, immersion for 1 minute; 75°F 150-400 ppm for swabbing, moist-wipe cloth, spray bottle; 75°F (keep spray bottles properly stored &amp; labeled)</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>- Make sure all containers of food are properly labeled w/ name and date &amp; time of opening of package, in addition to the date &amp; time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days</td>
</tr>
</tbody>
</table>

Sanitarian/Environmental Health Inspector

These remarks have been explained to me and are understood

NRI = Next Routine Inspection
C = Corrected During Inspection

Page 3 of 3