# RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Subway #21451  
**Owner/Agent:** Road Ranger LLC  
**Address:** 1311 N. Carolyn Drive  
**City:** Minook  
**ZIP Code:** 61760

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.

<table>
<thead>
<tr>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOOD</td>
<td>18</td>
<td>1</td>
<td>Pre-flushed, scraped, soaked</td>
<td>21</td>
<td>1</td>
<td>Wiping cloths: clean, use restricted</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>5</td>
<td>Source, Wholesome, No Spoilage</td>
<td>19</td>
<td>2</td>
<td>Wash, rinse water: clean, proper temperature</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td>Original Container, Properly Labeled</td>
<td>20</td>
<td>4</td>
<td>Sanitization rinse: clean, temperature, concentration</td>
<td></td>
<td></td>
</tr>
<tr>
<td>*3</td>
<td>5</td>
<td>Potentially hazardous food meets temperature requirements during storage, preparation, display, service and transportation</td>
<td>22</td>
<td>2</td>
<td>Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents</td>
<td></td>
<td></td>
</tr>
<tr>
<td>*4</td>
<td>4</td>
<td>Facilities to maintain product temperature</td>
<td>23</td>
<td>X</td>
<td>Non-food contact surfaces of equipment and utensils clean</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>1</td>
<td>Thermometers provided and conspicuous</td>
<td>24</td>
<td>1</td>
<td>Storage, handling of clean equipment-utensils</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>2</td>
<td>Potentially hazardous food properly thawed</td>
<td>25</td>
<td>1</td>
<td>Single-service articles, storage, dispensing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>*7</td>
<td>4</td>
<td>Unwrapped and potentially hazardous food not received, CROSS CONTAMINATION</td>
<td>26</td>
<td>2</td>
<td>No re-use of single-service articles</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>2</td>
<td>Food protection during storage, preparation, display, service and transportation</td>
<td>WATER</td>
<td>38</td>
<td>1</td>
<td>Water source, safe: hot and cold under pressure</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>2</td>
<td>Handling of food (ice) minimized, methods</td>
<td>27</td>
<td>5</td>
<td>Water source, safe: hot and cold under pressure</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>1</td>
<td>Food (ice) dispensing utensils properly stored</td>
<td>28</td>
<td>4</td>
<td>Sewage and waste water disposal</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PERSONNEL</td>
<td>X</td>
<td></td>
<td></td>
<td>40</td>
<td>1</td>
<td>View of food preparation areas</td>
<td></td>
</tr>
<tr>
<td>*11</td>
<td>5</td>
<td>Personnel with infections restricted</td>
<td>PLUMBING</td>
<td></td>
<td></td>
<td>PLUMBING</td>
<td></td>
</tr>
<tr>
<td>*12</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>C</td>
<td>5</td>
<td>Hands washed and clean, good hygienic practices</td>
<td>29</td>
<td>1</td>
<td>Installed, Maintained</td>
<td></td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>1</td>
<td>Clean clothes, hair restraints</td>
<td>30</td>
<td>5</td>
<td>Cross-connection, back-siphonage, backflow</td>
<td></td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>X</td>
<td>2</td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>31</td>
<td>4</td>
<td>Number, convenient, accessible, designed, installed</td>
<td></td>
</tr>
<tr>
<td>15</td>
<td>1</td>
<td>Non-food contact surfaces: designed, constructed, maintained, installed, located</td>
<td>32</td>
<td>2</td>
<td>Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean, Hand cleaner, sanitary towel/hand drying devices provided, proper waste receptacles, tissue</td>
<td></td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>2</td>
<td>Dishwashing facilities: designed, constructed, maintained, installed, located</td>
<td>45</td>
<td>1</td>
<td>Clean, soiled linen properly stored</td>
<td></td>
<td></td>
</tr>
<tr>
<td>17</td>
<td>1</td>
<td>Accurate thermometers, chemical test kits provided, gauge cock</td>
<td>TOILET AND HAND-WASHING FACILITIES</td>
<td>42</td>
<td>1</td>
<td>Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel</td>
<td></td>
</tr>
</tbody>
</table>

**Temperature:** Temp/PPM Chemical: Quaternary ammonium 150 ppm  
**Manager Certification No. of:** 01638796  
**Full-Time Employee:** Cindy Clay-Cook  
**Exp. Date:** 3/19

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**Sanitation Score:** 92  
**Time In:** 11:45 a.m.  
**Time Out:** 12:45 p.m.  
**Date:** 24 July 2017

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**Food Service Establishment**  
**Retail Food Store**  
**Temporary**  
**Mobile**  
**Permit No.: 17 027 M**  
**Telephone: 209-432-3636**  
**Original Inspection**  
**Follow-up Inspection**  
**Other**  
**Public Health**  
**Woodford County Health Department**  
**1831 S. Main Street**  
**Eureka, IL 61530**  
**(309) 467-3064**  
**www.woodfordhealth.org**

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**Signature of Owner or Representative:**  
**Date:** 24 July 2017

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**Hot Foods Meatballs 137° F**  
**Cold Foods Ham 40° F**  
**Tuna salad 40° F / Eggs 36 ° F**  
**Chicken breast 38° F**  
**WIC, WIF, RIC – OK**
### SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: **Subway #21451**

**Date:** 24 July 2017

**Item** | **Code** | **Section** | **Inspection Remarks** | **Correct by**
--- | --- | --- | --- | ---
12 |  |  | Observed in storage area along wall by door into kitchen personal employee drink (open cup with ice and liquid) stored on upper shelf above soda syrup boxes. Personal employee drink removed to counter by female food manager during inspection. | C
14 |  |  | Observed cutting board (3 of 4 sections) on front line food prep counter with crevices and knife grooves in surface. | NRI
23 |  |  | Observed accumulated dust and debris on condenser grill cover on front line food prep cooler (far right side). | NRI

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 (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.

WCHD provides free food safety in-services to establishments & their staff

Next IL FSSM 8-hour class offered @ WCHD: Fall 2017

IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam.

Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM 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.

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 & exits.

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Sanitarian/Environmental Health Inspector: [Signature]

These remarks have been explained to me and are understood: [Signature]

**NRI = Next Routine Inspection**
**C = Corrected During Inspection**
## SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: **Subway #21451**

### (Establishment Name)

**Date:** 24 July 2017

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<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<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>
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<td>- Wash hands frequently at hand sinks, especially before using gloves – double hand washing required after using the restroom</td>
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<td></td>
<td>- Recommend continued documenting of temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet or tablet computer</td>
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<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 PHP under refrigeration after a maximum of 7 days</td>
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<td>- Quat: 150-400 ppm at 3rd compartment of sink, immersion for 1 minute, 75°F; 150-400 ppm for swabbing, moist-wipe cloth (stored in sanitizing solution), spray bottle (keep bottles labeled &amp; stored in designated areas)</td>
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<td></td>
<td></td>
<td>- Store personal employee items (drink, food, etc.) physically separated from food, single-service items, utensils, equipment, etc., to prevent possible contamination</td>
<td></td>
</tr>
</tbody>
</table>

**Sanitarian/Environmental Health Inspector**

These remarks have been explained to me and are understood

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