# RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Subway #31193  
**Owner/Agent:** Metro Rail Inc/Kurt Scheirer & Adam Ackerman  
**Address:** 211 E. Peoria Street  
**City:** Goodfield  
**ZIP Code:** 61742

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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.

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**FLOORS, WALLS AND CEILINGS**

- Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
- Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods

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**PERSONNEL**

- Personnel with infections restricted
- Hands washed and clean, good hygiene practices
- Clean clothes, hair restraints

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**FOOD EQUIPMENT AND UTENSILS**

- Food (ice) contact surfaces: designed, constructed, maintained, installed, located
- Non-food contact surfaces: designed, constructed, maintained, installed, located
- Dishwashing facilities: designed, constructed, maintained, installed, located, operated

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**TOILET AND HAND-WASHING FACILITIES**

- Number, convenient, accessible, designed, installed
- Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue

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**WATER**

- Water source, safe: hot and cold under pressure

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**SEWAGE**

- Sewage and waste water disposal

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**PLUMBING**

- Equipment properly stored, labeled and used

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**DRESSING ROOMS**

- Rooms clean, lockers provided, facilities clean

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**OTHER OPERATIONS**

- Promises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
- Complete separation from living/sleeping quarters, laundry
- Clean, soiled linen properly stored

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**Sanitation Score:** 92

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**Temperature:** Temp/PPM Chemical: Quaternary ammonium 150 ppm

**Manager Certification No. of:** 11834917 – ServSafe

**Full-Time Employee:** Ashley Gustafson  
**Exp. Date:** 12/19

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**Received by/Tite:** [Signature of Owner or Representative]  
**Date:** 10 April 2018

**Sanitarian/Environmental Health Inspector:** [Signature]  
**Date:** [Signature]
The following remarks supplement the inspection report of: **Subway #31193**

**Date:** 10 April 2018

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
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<tbody>
<tr>
<td>8</td>
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<td>Observed in RIC (front food prep line, 2-door) dated &amp; labeled containers of salsa and guacamole stored uncovered on bottom shelf. Salsa and guacamole covered with clear plastic wrap by female food manager during inspection.</td>
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<td>Observed cutting boards along front food prep line w/ crevices and knife grooves.</td>
<td>NRI REPEAT</td>
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<td>Observed ice dispensing spout on ice machine in customer dining area w/ accumulated pink substance/black substance/slime/mold/hard water deposits on interior plastic of unit (up-inside of unit). Ice dispensing spout cleaned and sanitized by female food manager during inspection.</td>
<td>C REPEAT</td>
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<td>Observed on front food prep line counter large clear plastic lids stored next to hand sink and below paper towel dispenser. Plastic lids removed to 3-compartment sink by female food manager during inspection.</td>
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<td>Observed exterior entrance door to establishment (southeast) not maintained in good repair.</td>
<td>NRI</td>
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</table>

Please correct any violations noted above ASAP, but at least by NRI.

Please note 2 repeat violations were 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 Fall/Winter 2017 newsletter.

Facility is still classified as a Category II, Medium Risk establishment.

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

If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.

Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbecue, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.

Next certified food protection manager 8-hour class & exam offered @ WCHD: July 16 & 18, 2018

Certified food protection manager class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 11 & 13, 2018).

**Sanitarian/Environmental Health Inspector**

These remarks have been explained to me and are understood

**Signature of Owner or Representative**

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**NRI** = Next Routine Inspection  
**C** = Corrected During Inspection

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SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: Subway #31193

Date: 10 April 2018

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<td>Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have certified food protection manager 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>
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<td>Ensure compliance with Smoke-Free II. 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>
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</tbody>
</table>

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 food temperature measuring device with metal-stem to monitor internal food temperatures]
- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom
- Recommend continued documenting of temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet
- Use fly strips during hours when the establishment is closed to the public; make sure insecticides are used according to the label instructions & by properly trained personnel
- Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days
- Quaternary ammonium: 150-400 ppm for sanitizing at 3rd compartment sink; 75° F 150-400 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F keep bottles properly labeled and stored
- Store personal employee items (purse, tobacco cigarettes, drinks, coats, etc.) on bottom shelves and physically separated from food, equipment, utensils, single-service items, etc., to prevent possible contamination
- Pre-heat containers in warming units that will store potentially hazardous foods for hot-holding.

Sanitarian/Environmental Health Inspector

These remarks have been explained to me and are understood

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