# Food Establishment Inspection Report

**Local Health Department Name and Address**  
Woodford County Health Department  
1831 S. Main Street, Eureka, IL 61530

**Establishment**  
Subway #31193  
Street Address: 211 E. Peoria Street  
City/State: Goodfield, IL  
License/Permit #: 19 112  
ZIP Code: 61742

**No. of Risk Factor/Intervention Violations**: 1  
**Date**: 04/15/2019  
**Time In**: 1:35 PM  
**Time Out**: 3:15 PM

**Permit Holder**:  
**Metro Rail Inc.**  
**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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Protection from Contamination</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>15</td>
<td>Food separated and protected</td>
<td></td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>Food-contact surfaces; cleaned and sanitized</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>17</td>
<td>Proper disposition of returned, previously served, reconditioned and unsafe food</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Employee Health

- **In** Person in charge present, demonstrates knowledge, and performs duties
- **In** Certified Food Protection Manager (CFPM)
- **In** Management, food employee and conditional employee; knowledge, responsibilities and reporting
- **In** Proper use of restriction and exclusion
- **In** Procedures for responding to vomiting and diarrheal events

### Good Hygienic Practices

- **In** Proper eating, tasting, drinking, or tobacco use
- **In** No discharge from eyes, nose, or mouth
- **In** Preparing Contamination by Hands
- **In** Hands clean and properly washed
- **In** No bare-hand contact with RTE food or pre-approved alternative procedure properly allowed
- **In** Adequate handwashing sinks properly supplied and accessible

### Approved Source

- **N/A** Food obtained from approved source
- **N/O** Food received at proper temperature
- **N/A** Food in good condition, safe, and unadulterated
- **N/A** Required records available: shellfish logs, parasite destruction

## 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

### Safe Food and Water

- **COS** Pasteurized eggs used where required
- **R** Water and ice from approved source
- **COS** Variance obtained for specialized processing methods
- **R** Proper cooling methods used; adequate equipment for temperature control
- **R** Plant food properly cooked for hot holding
- **R** Approved thawing methods used
- **X** Thermometers provided & accurate

### Food Identification

- **X** Food properly labeled; original container

### Prevention of Food Contamination

- **R** In-use utensils; properly stored
- **R** Utensils, equipment & linens: properly stored, dried, & handled
- **R** Single-use/single-service articles; properly stored and used
- **R** Gloves used properly

### Utensils, Equipment and Vending

- **X** Food and non-food contact surfaces cleanable, properly designed, constructed, and used
- **X** Warewashing facilities: installed, maintained, & used; test strips
- **X** Non-food contact surfaces clean

### Physical Facilities

- **R** Hot and cold water available; adequate pressure
- **R** Plumbing installed; proper backflow devices
- **R** Sewage and waste water properly disposed
- **R** Toilet facilities: properly constructed, supplied, & cleaned
- **R** Garbage & refuse properly disposed; facilities maintained
- **R** Physical facilities installed, maintained, and clean
- **X** Adequate ventilation and lighting; designated areas used

### Employee Training

- **X** All food employees have food handler training
- **X** Allergen training as required
### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meatballs/steam table</td>
<td>141</td>
</tr>
<tr>
<td>Ham/cold-holding</td>
<td>41</td>
</tr>
<tr>
<td>Turkey/cold-holding</td>
<td>41</td>
</tr>
<tr>
<td>Roast beef/cold-holding</td>
<td>39</td>
</tr>
<tr>
<td>Diced chicken/cold-holding</td>
<td>38</td>
</tr>
<tr>
<td>Rotisserie chicken/cold-holding</td>
<td>38</td>
</tr>
<tr>
<td>Steak/cold-holding</td>
<td>41</td>
</tr>
<tr>
<td>Sliced cheese/cold-holding</td>
<td>41</td>
</tr>
<tr>
<td>Tuna salad/cold-holding</td>
<td>41</td>
</tr>
<tr>
<td>Cut lettuce/cold-holding</td>
<td>41</td>
</tr>
<tr>
<td>Sliced tomatoes/cold-holding</td>
<td>41</td>
</tr>
<tr>
<td>Eggs/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Roast beef/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Pizza/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Cut lettuce/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Egg salad/RIC</td>
<td>37</td>
</tr>
<tr>
<td>Diced chicken/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Steak/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Roast beef/RIC</td>
<td>36</td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

16. 4-601.11 (Pf) Observed ice dispensing spout on ice machine in customer dining area with accumulated pink substance/black substance/slimes/hard water deposits on interior plastic of unit (up-inside of unit). Ice dispensing spout cleaned and sanitized by female food employee during inspection.

36. 4-204.112 (C) Observed along front line food prep temperature measuring device not provided and conspicuous in RIC. Please correct this violation within 90 days or at least by next routine inspection.

37. 3-302.12 (C) Observed along front line food prep two (2) shake-style containers of dry food substances without name identifying contents on containers. Dry food substances were Oregano and Parmesan cheese according to female person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.

47. 4-501.12 (C) Observed cutting boards along front line food prep with crevices and knife grooves. Please correct this violation within 90 days or at least by next routine inspection.

49. 4-602.13 (C) Observed along front line food prep metal vent cover of condenser unit soiled with accumulated dust and debris. Metal cover cleaned and sanitized by female person-in-charge during inspection.

49. 4-602.13 (C) Observed in kitchen by 3-compartment sink slotted shelves in RIC soiled with accumulated debris and black substance. Please correct this violation within 90 days or at least by next routine inspection.

56. 6-202.12 (C) Observed in kitchen ceiling around HVAC supply vent soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.

### CFPM Verification (name, expiration date, ID#):
- Ashley Gustafson
  11834917 - ServSafe
  Exp. 12/2019
- Jessica Rednour
  21557937 - NRFSP
  Exp. 5/2024
- Abigail Noll
  16029456 - ServSafe
  Exp. 1/2023
- Alicia Holligan
  11079671 - ServSafe
  Exp. 5/2019

### HACCP Topic:
TCS food temperature requirements

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Apr 15, 2019

Follow-up: ☑ Yes ☐ No (Check one)  Follow-up Date: ________

[Signature]

[Signature]
### Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below.

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>57</td>
<td>750.230 (C) Observed documentation that all food employees except three (3) have current food handler certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

Please correct any core (C) violations noted above ASAP but at least by next routine inspection.

Please note 2 repeat violations (Item #47 & Item #57) 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 WCHD Connection quarterly newsletter.

Facility is still classified as a Category II food establishment.

Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSMC 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 ins-services to establishments & their staff.

Next certified food protection manager 8-hour class & exam at WCHD: June 2019.

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

Observed temperature log sheets for TCS food temperatures.

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**Person in Charge (Signature):**

**Date:** Apr 15, 2019

**Follow-up:** ☑ Yes  ☐ No (Check one)

**Follow-up Date:**

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**Inspector (Signature):**

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