# Food Establishment Inspection Report

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

<table>
<thead>
<tr>
<th>Establishment</th>
<th>License/Permit #</th>
<th>No. of Risk Factor/Intervention Violations</th>
<th>Date</th>
<th>Time In</th>
<th>Time Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Subway #4825</td>
<td>19 055</td>
<td>4</td>
<td>05/02/2019</td>
<td>1:10 PM</td>
<td>3:30 PM</td>
</tr>
</tbody>
</table>

Permit Holder: Fillauer 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. 

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Protection from Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
</tr>
<tr>
<td>1 In</td>
<td>Food separated and protected</td>
</tr>
<tr>
<td>2 In</td>
<td>Food-contact surfaces cleaned and sanitized</td>
</tr>
<tr>
<td>3 Out</td>
<td>Proper disposition of returned, previously served, reconditioned and unsaleable food</td>
</tr>
<tr>
<td>4 In</td>
<td>Time/Temperature Control for Safety</td>
</tr>
<tr>
<td>5 Out</td>
<td>Proper cooking and cooling times and temperatures</td>
</tr>
<tr>
<td>6 In</td>
<td>Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td>7 In</td>
<td>Proper cold holding times and temperatures</td>
</tr>
<tr>
<td>8 In</td>
<td>Proper food marking and disposition</td>
</tr>
<tr>
<td>9 N/O</td>
<td>Time as a Public Health Control; procedures &amp; records</td>
</tr>
</tbody>
</table>

## Employee Health

- Management, food employee and conditional employee: Knowledge, responsibilities and reporting  
- Proper use of restriction and exclusion  
- Procedures for responding to vomiting and diarrheal events

## Good Hygienic Practices

- Proper eating, tasting, drinking, or tobacco use  
- No discharge from eyes, nose, and mouth

## Preventing Contamination by Hands

- Hands clean and properly washed  
- No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed  
- Adequate handwashing sinks properly supplied and accessible

## Approved Source

- Food obtained from approved source  
- Food received at proper temperature  
- Food in good condition, safe, and unadulterated  
- Required records available: shellstock tags, parasite destruction

## Consumer Advisory

- Consumer advisory provided for raw/undercooked food

## Highly Susceptible Populations

- Pasteurized foods used: prohibited foods not offered

## Food/Color Additives and Toxic Substances

- Food additives: approved and properly used  
- Toxic substances properly identified, stored, and used

## Conformance with Approved Procedures

- Compliance with variance/specialized process/HACCP

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the action 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

- Pasteurized eggs used where required  
- Water and ice from approved source  
- Variance obtained for specialized processing methods

### Food Temperature Control

- Proper cooling methods used; adequate equipment for temperature control  
- Plant food properly cooked for hot holding  
- Approved thawing methods used  
- Thermometers provided & accurate

### Food Identification

- Food properly labeled; original container  

### Prevention of Food Contamination

- Insects, rodents, and animals not present  
- Contamination prevented during food preparation, storage and display  
- Personal cleanliness  
- Wiping cloths: properly used and stored  
- Washing fruits and vegetables

### Proper Use of Utensils

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

### Utensils, Equipment and Vending

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

### Physical Facilities

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

### Employee Training

- All food employees have food handler training  
- Allergen training as required
Food Establishment Inspection Report

Establishment: Subway #4826
Establishment #: 19 055

Water Supply: ☑ Public ☐ Private
Waste Water System: ☑ Public ☐ Private

Sanitizer Type: Quaternary ammonium/Chlorine
PPM: 200<100
Heat: N/A

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meatballs/hot-holding</td>
<td>143</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ham/RIC food prep</td>
<td>40</td>
</tr>
<tr>
<td>Roast beef/RIC food prep</td>
<td>41</td>
</tr>
<tr>
<td>Turkey/RIC food prep</td>
<td>41</td>
</tr>
<tr>
<td>Guacamole/RIC food prep</td>
<td>40</td>
</tr>
<tr>
<td>Chicken breast/RIC food prep</td>
<td>41</td>
</tr>
<tr>
<td>Sliced tomatoes/RIC food prep</td>
<td>41</td>
</tr>
<tr>
<td>Cut lettuce/RIC food prep</td>
<td>41</td>
</tr>
<tr>
<td>Tuna salad/RIC food prep</td>
<td>41</td>
</tr>
<tr>
<td>Crab salad/RIC food prep</td>
<td>40</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shredded cheese/RIC food prep</td>
<td>41</td>
</tr>
<tr>
<td>Eggs/RIC food prep</td>
<td>40</td>
</tr>
<tr>
<td>Sausage crumbles/RIC food prep</td>
<td>41</td>
</tr>
<tr>
<td>Diced chicken/WIC</td>
<td>38</td>
</tr>
<tr>
<td>Shredded cheese/WIC</td>
<td>38</td>
</tr>
<tr>
<td>Chicken breast/WIC</td>
<td>35</td>
</tr>
</tbody>
</table>

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

3 2-102.11 (Pf) Observed male person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge and food employee during inspection.

5 2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Written procedures for responding to vomit/diarrheal event provided during inspection.

10 6-301.12 (Pf) Observed disposable paper towels not provided at the handwashing sink along front line food prep. Disposable paper towels provided at the handwashing sink by male food employee during inspection.

10 6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees along front line food prep. Hand washing sign provided and posted during inspection.

16 4-501.114 (P) Observed along front line food prep chlorine sanitizing solution in SaniStation utensil unit indicated less than 100 ppm of chlorine and water temperature of 74°F. Solution discarded and new chlorine solution created by male person-in-charge during inspection. Recheck = 50 ppm and water temperature of 104°F - OK.

37 3-302.12 (C) Observed along front line food prep two (2) squeeze containers and one (1) pour-style container of food substances without identifying contents on containers. Squeeze containers were oil and vinegar and pour-style container was herb garlic oil, according to male food employee, and labeled by male food employee during inspection.

CFPM Verification (name, expiration date, ID#: Heath Gerkin

Heath Gerkin 17695594 - ServSafe Exp. 1/2024
Alaina Whitman 17695599 - ServSafe Exp. 1/2024
Hayla Peters 17695597 - ServSafe Exp. 1/2024
Debi Gerkin 17695593 - ServSafe Exp. 1/2024

HACCP Topic: TCS food temperature requirements, employee health policy requirements, Hepatitis A, metal-stem thermometer calibration

Person in Charge (Signature)

May 2, 2019
Date

Follow-up: ☑ Yes ☐ No (Check one)

Inspector (Signature)

Follow-up Date: 
<table>
<thead>
<tr>
<th>Item</th>
<th>Violation Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>43</td>
<td>3-304.12 (C) Observed along front line food prep serving utensil with handle in direct contact with steak. Serving utensil removed from food and placed back into food with handle extended above the top of the food during inspection.</td>
</tr>
<tr>
<td>45</td>
<td>4-903.11 (C) Observed in back storage area unfolded cardboard pizza boxes stored incorrectly in &quot;up&quot; position on white slotted shelf below electrical panel and large clear plastic lids stored incorrectly in &quot;up&quot; position and with paper cardboard boxes stored in lids. Pizza boxes removed from shelf and placed into clear plastic packaging and clear plastic lids inverted onto black plastic trays and paper cardboard boxes removed from lids by male food employee during inspection.</td>
</tr>
<tr>
<td>57</td>
<td>750.230 (C) Observed no documentation that food employees without current CFPM or IL FSSMC certification 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 one (1) repeat violation (Item #57) was 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

Please note that as of 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.

Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.

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

Next certified food protection manager 8-hour class & exam offered @ 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.

Person In Charge (Signature)  May 2, 2019  Follow-up: ☐ Yes ☒ No  (Check one)  Follow-up Date:  

Inspector (Signature)