Food Establishment Inspection Report

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

Establishment
Michael's Italian Feast
License/Permit # 19 096

City/State
Germantown Hills, IL
ZIP Code 61548

Compliance Status | COS | R
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Supervision
1. In | Person in charge present, demonstrates knowledge, and performs duties
2. In | Certified Food Protection Manager (CFPM)

Employee Health
3. In | Management, food employee and conditional employee; knowledge, responsibilities and reporting
4. In | Proper use of restriction and exclusion
5. In | Procedures for responding to vomiting and diarrheal events

Food Hygiene Practices
6. In | Proper eating, tasting, drinking, or tobacco use
7. In | No discharge from eyes, nose, and mouth

Preventing Contamination by Hands
8. In | Hands clean and properly washed
9. In | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10. Out | Adequate handwashing sinks properly supplied and accessible

Approved Source
11. In | Food obtained from approved source
12. N/A | Food received at proper temperature
13. In | Food in good condition, safe, and unadulterated
14. N/A | Required records available: shellstock tags, parasite destruction

Protection from Contamination
15. In | Food separated and protected
16. Out | Food-contact surfaces, cleaned and sanitized
17. In | Proper disposition of returned, previously served, reconditioned and unsafe food

Time/Temperature Control for Safety
18. In | Proper cooking and temperature
19. In | Proper reheating procedures for hot holding
20. Out | Proper cooling time and temperature
21. Out | Proper hot holding temperatures
22. In | Proper cold holding temperatures
23. In | Proper date marking and disposition
24. N/A | Time as a Public Health Control: procedures & records

Compliance Status | COS | R
--- | --- | ---
Consumer Advisory
25. N/A | Consumer advisory provided for raw/undercooked food

Highly Susceptible Populations
26. N/A | Parasitic food used: prohibited foods not offered

Food/Color Additives and Toxic Substances
27. N/A | Food additives approved and properly used
28. N/A | Toxic substances properly identified, stored, and used

Conformance with Approved Procedures
29. N/A | Compliance with variance/specialized process/HACCP

GOOD RETAIL PRACTICES

Safe Food and Water
30. In | Pasteurized eggs used where required
31. In | Water and ice from approved source
32. In | Variance obtained for specialized processing methods

Food Temperature Control
33. In | Proper cooling methods used; adequate equipment for temperature control
34. In | Plant food properly cooled for hot holding
35. In | Approved thawing methods used
36. In | Thermometers provided & accurate

Food Identification
37. In | Food properly labeled; original container

Prevention of Food Contamination
38. In | Insects, rodents, and animals not present
39. In | Contamination prevented during food preparation, storage and display
40. In | Personal cleanliness
41. In | Wiping cloths: properly used and stored
42. In | Washing fruits and vegetables

Proper Use of Utensils
43. In | In-use utensils: properly stored
44. In | Utensils, equipment & linens: properly stored, dried, & handled
45. In | Single-use/single-service articles: properly stored and used
46. In | Gloves used properly

Utensils, Equipment and Vending
47. In | Food and non-food contact surfaces clean, properly designed, constructed, and used
48. In | Warewashing facilities: installed, maintained, & used; test strips
49. In | Non-food contact surfaces clean

Physical Facilities
50. In | Hot and cold water available; adequate pressure
51. In | Plumbing installed: proper backflow devices
52. In | Sewage and waste water properly disposed
53. In | Toilet facilities: properly constructed, supplied, & cleaned
54. In | Garbage & refuse properly disposed; facilities maintained
55. In | Physical facilities installed, maintained, and clean
56. In | Adequate ventilation and lighting; designated areas used

Employee Training
57. In | All food employees have food handler training
58. In | Allergens training as required
### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Au Jus/steam unit</td>
<td>130</td>
</tr>
<tr>
<td>Meatballs/steam unit</td>
<td>127</td>
</tr>
<tr>
<td>Spaghetti meat sauce/steam unit</td>
<td>147</td>
</tr>
<tr>
<td>Pizza/oven</td>
<td>180</td>
</tr>
<tr>
<td>Peeled hard-boiled eggs/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Sliced ham/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Roast beef/RIC</td>
<td>41</td>
</tr>
<tr>
<td>Turkey/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Sliced cheese/RIC</td>
<td>41</td>
</tr>
<tr>
<td>Cut lettuce/RIC</td>
<td>41</td>
</tr>
<tr>
<td>Milk/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Shredded cheese/pizza prep</td>
<td>41</td>
</tr>
<tr>
<td>Sliced ham/pizza prep</td>
<td>40</td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands not provided at handwashing sink in food prep area by dough mixer. Handwashing signs provided and posted during inspection.</td>
</tr>
<tr>
<td>16</td>
<td>4-501.114 (P) Observed with test kit concentration of chlorine sanitizing solution at mechanical warewashing machine less than 25 ppm. Using test kit provided at establishment, concentration of chlorine sanitizing solution also indicated less than 25 ppm.</td>
</tr>
<tr>
<td></td>
<td>A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution: 25 ppm to 49 ppm when the temperature is at least 120°F and the pH is 8 or less. Food employees and female person-in-charge instructed to use the 3-compartment sink for sanitizing equipment and utensils until mechanical warewashing machine is adjusted and repaired.</td>
</tr>
<tr>
<td>20</td>
<td>3-501.14 (P) Observed in external WIC three (3) large pans of spaghetti meat sauce cooling down with an internal temperature between 61°F - 56°F. Spaghetti meat sauce was dated 5-28-19 and cool down process began around 11:00 am according to female person-in-charge. Reviewed TCS food cooling down requirements and discussed HACCP concept with female person-in-charge, owners, and food employees during inspection. Spaghetti meat sauce removed from external WIC by male food employee and rapid cool down process began during inspection.</td>
</tr>
<tr>
<td>21</td>
<td>3-501.16 (P) Observed in 3-bin steam unit internal temperature of Au jus at 130°F and meatballs at 127°F as indicated by a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of Au jus at 128°F and meatballs at 125°F. Au jus and meatballs heated on stove by male owner during inspection. Recheck = Au jus = 198°F and meatballs at 165°F - OK.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Cathy Scheirer

Cathy Scheirer  
21441109 - NRFP  
Exp. 3/2023

Kevin Millard  
20959965 - NRFP  
Exp. 3/2019

Jewelle McCray-Lane  
21441095 - NRFP  
Exp. 3/2023

HACCP Topic: TCS food temperature requirements, TCS food cooling down requirements, Hepatitis A

Person In Charge (Signature)  
May 28, 2019

Inspector (Signature)  
Follow-up: ☒ Yes ☐ No (Check one)  
Follow-up Date:  

- [ICCI17-356](#)
**Food Establishment Inspection Report**

**Establishment:** Michael’s Italian Feast  
**Establishment #:** 19 036

### OBSERVATIONS AND CORRECTIVE ACTIONS

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

<table>
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<td>43 3-304.12 (C)</td>
<td>Observed in RIC (pizza prep) metal handle of red scoop in direct contact with shredded cheese. Metal handle of red scoop removed from shredded cheese and placed back into shredded cheese with handle extended &quot;up&quot; above food product during inspection.</td>
</tr>
<tr>
<td>45 4-903.11 (C)</td>
<td>Observed in upstairs storage room clear plastic food trays stored inverted directly on slotted shelf and in pizza prep area cardboard pizza circles stored directly on shelf. Single-service articles shall be stored in the original protective package or stored by other means that afford protection from contamination until used. Single-service items placed into clear plastic bags by female person-in-charge during inspection.</td>
</tr>
</tbody>
</table>

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

Please go to our website to view/print the WCHD Connection quarterly newsletter.

Facility is still classified as a Category I food establishment.

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.

Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers.

Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (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 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 fenced-in outdoor customer dining area on north side of building and Frozen Spoon Café (ice cream) food prep area.

Observed temperature log sheets for monitoring temperatures of refrigeration and freezer units; temperature log sheets for monitoring internal TCS food cooking temperatures.

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**Signature**

May 28, 2019

**Inspector (Signature)**

Follow-up: [ ] Yes   [x] No   (Check one)  
Follow-up Date: