

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
Prevent. Promote. Protect.  
Woodford County  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
[www.woodfordhealth.org](http://www.woodfordhealth.org)

Permit No.: 18 073 H  
Telephone: 467-6000  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Michael's Italian Feast Owner/Agent: Michael's Italian Feast LLC/Michael Axelson  
Address: 1902 S. Main Street City: Eureka ZIP Code: 61530

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.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
			<b>FOOD</b>	18		1	Pre-flushed, scraped, soaked				<b>GARBAGE AND REFUSE DISPOSAL</b>
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			<b>FOOD PROTECTION</b>	21		1	Wiping cloths: clean, use restricted				<b>INSECT, RODENT ANIMAL CONTROL</b>
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean				<b>FLOORS, WALLS AND CEILING</b>
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				<b>LIGHTING</b>
8		2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>	38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure				<b>VENTILATION</b>
10		1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required
			<b>PERSONNEL</b>	*28		4	Sewage and waste water disposal				<b>DRESSING ROOMS</b>
*11		5	Personnel with infections restricted				<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained				<b>OTHER OPERATIONS</b>
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
			<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45	X		Management personnel certified YES ___ NO <u>X</u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO ___

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/100 ppm Hot Foods Au jus 200° F Cold Foods Turkey 40° F  
 Manager Certification No. of: \_\_\_\_\_ Meatballs 199° F Roast beef 40° F  
 Full-Time Employee: Kara Crow Exp. Date \_\_\_\_\_ Spaghetti meat sauce 182° F Peeled hard-boiled eggs 40° F  
RIC, RIF, WIC, WIF - OK

Received by/Title K.M. Crow (Signature of Owner or Representative)

Sanitation Score: 96 (100 minus demerits) Date: 29 January 2018  
 Time In: 1:55 p.m. Time Out: 3:05 p.m. Page 1 of 3 By Paul Walker WIC (EL) (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 073 H

The following remarks supplement the inspection report of: Michael's Italian Feast

(Establishment Name)

Date: 29 January 2018

Item	Code	Section	Inspection Remarks	Correct by
15			Observed in kitchen by mechanical dishwashing machine wall-mounted wood shelf with rough surface exposed on front edge and not maintained in good repair.	NRI
23			Observed in kitchen RIC (prep, roast beef, 3-swing doors, 2-flip doors) condenser grill soiled w/ accumulated dust and debris.	NRI
36			Observed in kitchen across from mechanical dishwashing machine floor coving attached to wall with green tape and not maintained in good repair.	NRI
37			Observed in basement large round fan (Xtreme Garage) with accumulated dust and debris on front grill cover and rear grill cover.	NRI
45			Observed no documentation that at least one full-time food employee with current certified food protection manager certification was on the premises during this inspection. This facility is classified as a Category I, High Risk food service establishment, and at least one full-time food employee with current CFPM certification must be on the premises whenever food is being prepared or served. This establishment has <b>90 DAYS (April 29, 2018)</b> to provide documentation that at least one full-time employee with current CFPM certification is on premises whenever food is being prepared and served. Please note two food employees have registered for CFPM classes according to documentation provided at establishment.	90 DAYS
			Observed temperature log sheets for TTCS food items.	
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			Allergy awareness training certification is required by 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 offered @ WCHD: March 6 & 8, 2018	
			Certified food protection manager class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam (June 2018).	

Sanitarian/Environmental Health Inspector Paul Wilkins Wynn

These remarks have been explained to me and are understood

[Signature]  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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Item	Code	Section	Inspection Remarks	Correct by
			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.	
		FYI	<b>HAZARD ANALYSIS CRITICAL CONTROL POINT</b>	
			- 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	
			- Chlorine: 50-100 ppm: final rinse of dishwasher 50-100 ppm: at 3 <sup>rd</sup> compartment of sink – immersion for 10 seconds; 75° F 100-200 ppm: for moist-wipe cloth, spray bottle, swabbing; 75° F Label all spray bottles & buckets with name of cleaning solution in container	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store raw food below ready-to-eat food to prevent possible cross-contamination	
			- Store personal employee items on bottom shelves, physically separated from food intended for customer consumption, single-service items, utensils, etc., to prevent contamination	
			- Cool PHF from 135° F to 70° F within two hours; then from 70° F to 41° F within 4 more hours; use shallow containers, ice bath, pre-chilled containers to speed cooling process	
			- Ensure all outer-opening, exterior doors are self-closing and tight-fitting	
			- Keep exterior WIC locked except when in actual use for food safety and security	

Sanitarian/Environmental Health Inspector Paul Wilkins Wend

These remarks have been explained to me and are understood

Kenneth M. Beck  
(Signature of Owner or Representative)

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