

- 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

Permit No.: 18 009 H  
Telephone: 383-2777  
 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:** 605-607 Upper Ten Mile Creek Road      **City:** Germantown Hills      **ZIP Code:** 61548

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		1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>			
5		1	Thermometers provided and conspicuous	24	X	1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25	X	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			Management personnel certified YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>

**Temperature: Temp/PPM Chemical:** Chlorine 50 ppm/100 ppm      **Hot Foods** Au jus 164° F      **Cold Foods** Roast beef 40° F  
**Manager Certification No. of:** 20959965 - NRFSP      Meatballs 163° F      Ham 40° F / Cheese 39° F  
**Full-Time Employee:** Kevin Millard      Exp. Date 3/19      Spaghetti meat sauce 160° F      Cut lettuce 41° F  
RIC, RIF, WIC - OK

Received by/Title *[Signature]* (Signature of Owner or Representative)

Sanitation Score: 96 (100 minus demerits)      Date: 20 March 2018  
Time In: 11:20 a.m.      Time Out: 12:55 p.m.      Page 1 of 3      By *[Signature]* (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 009 H

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

(Establishment Name)

Date: 20 March 2018

Item	Code	Section	Inspection Remarks	Correct by
15			Observed handle of RIC (pizza, right door) coming unattached and handle of RIC (Fagor, left door) temporarily repaired with green tape.	NRI
15			Observed at customer beverage dispensing unit (Pepsi) right side of counter with trim material unattached from counter, rough surface exposed, and not maintained in good repair.	NRI REPEAT
24			Observed in upstairs storage room clean plates in clear plastic bags stored in plastic crate directly on floor.	NRI
25			Observed in upstairs storage room cardboard pizza circles in clear plastic packaging stored directly on floor. Cardboard pizza circles removed to slotted shelf by male food manager during inspection.	C
25			Observed by ice cream freezer/Frozen Spoon storage area plastic forks in basket with food-contact surface of fork stored in "up" position.	NRI
37			Observed exterior WIC door not maintained in good repair.	NRI
			Observed fenced-in outdoor customer dining enclosure on north side of building and Frozen Spoon Café (ice cream).	
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 1 repeat violation 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 note that if any changes are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and approval.	
			Please go to our website to view/print the Fall/Winter 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 at WCHD: July 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

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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			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	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	
			- 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	
			- 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	
			- Keep exterior WIC locked except when in actual use for food safety and security	
			- Label all food pre-packaged in advance of retail sale with: 1) The common and/or usual name of the product; 2) A list of ingredients in the order of their predominance by weight including any artificial colors, artificial flavors, or preservatives used; 3) net quantity of contents; 4) name and place of business, address and zip code of the manufacturer, processor, packer, preparer or distributor; 5) name of the food source for each major food allergen contained in the food.	

Sanitarian/Environmental Health Inspector Paul Wilkif, WCHD

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