\boxtimes	Food Service Establishment
	Retail Food Store
	Temporary
П	Mobile

Time In: 1:55 p.m.

Time Out: 3:05 p.m.



1831 S. Main Street Eureka, IL 61530 (309) 467-3064 www.woodfordhealth.org

Permit No.: 18 065 M
Telephone: 309-383-2202
□ Original Inspection
☐ Follow-up Inspection
☐ Other

(Sanitarian/Environmental Health Inspector)

RETAIL FOOD SANITARY INSPECTION REPORT

ascu Tailur	l on an e to co	mspec	tion this day, the items marked below identify values violations within the time specified may re-	/iolation	is of th	e Illin	ois Food, Drug and Cosmetic Act and/or the S	anitary •= Cri	Inspec	tion La terns I	aw and Rules promulgated under these acts.
Item	-	Wt.	Description	Item	X	Wt.	Description	Item	_	Wt.	Description
			FOOD	18		1	Pre-flushed, scraped, soaked				GARBAGE AND REFUSE DISPOSAL
• 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequar number, insect/rodent proof, frequency, clean
2	X	1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			FOOD PROTECTION	21		1	Wiping cloths: clean, use restricted				INSECT, RODENT ANIMAL CONTROL
• 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	•35		4	Presence of insects/rodents - outer opening protected, no birds, turtles, other animals
• 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean				FLOORS, WALLS AND CEILINGS
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				LIGHTING
8		2	Food protection during storage, preparation, display, service and transportation		ļ		WATER	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		 		VENTILATION
10		1	Food (ice) dispensing utensils properly stored			ļ	SEWAGE	39		1	Rooms and equipment - vented as required
			PERSONNEL	•28		4	Sewage and waste water disposal		 		DRESSING ROOMS
•11		5	Personnel with infections restricted				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean
•12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained				OTHER OPERATIONS
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used
			FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND- WASHING FACILITIES	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		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 X NO
17		1	Accurate thermometers, chemical test kits provided, gauge cock						Х		Food handler certification – food employe YES NO X
empe	ratur	e: Te	mp/PPM Chemical: <u>Quaternary amn</u>	noniu	m 15	50 pr	m Hot Foods			C	Cold Foods <u>Steak 40° F</u>
anag	er Ce	rtific	ation No. of: 16013279 — ServSafe				Meatballs 147° F			<u>T</u>	`urkey 40° F / Tuna salad 39° F
ıll-T	ime E	mplo	yee: Robin Fosdyck Exp	. Date	1/23						Cut lettuce 41° F RIC, WIC, WIF – OK

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Woodford County Health Department

1831 S. Main Street Eureka, Illinois 61530

Phone: 309/467-3064 Fax: 309/467-5104 www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit	No.:	18 065 M

The following remarks supplement the inspection report of: Subway #4826		
	(Establishment Name)	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,

Date: 27 March 2018

Item	Code	Section	Inspection Remarks	Correct by
2			Observed along front food prep line shake-style containers with food substances without	NRI
			name identifying contents on containers. Food substances in shake-style containers were	
			seasonings, according to male food employee.	
22			Observed table-mounted slicer unit soiled w/ accumulated debris and food particles.	NRI
				REPEAT
22			Observed at customer drink area Bunn Fuze tea unit with accumulated hard water	NRI
		***************************************	deposits on metal hot water dispenser.	
36			Observed by mop sink coving tile (2 tiles) missing, not attached, and not maintained in	NRI
			good repair.	REPEAT
37	ı		Observed on half-wall by cashier wall covering material peeling and coming unattached	NRI
			from half-wall.	REPEAT
	750	570	Observed documentation that only one (1) food employee has current food handler	NRI
			certification.	
İ				
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 3 repeat violations were observed during this inspection and a repeat	
}			violation fee of \$25.00 per repeat violation will be assessed to the establishment by	
İ	. [invoice.	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment	
		· · · · · · · · · · · · · · · · · · ·	Please note that if establishment or group fundraiser is cooking/preparing/serving food	
- 1			outside of kitchen facility (festival, barbeque, steak-fry, cook-out, etc.), a temporary	
l			food permit must be applied for & approved by WCHD.	
			Next certified food protection manager 8-hour class & exam @ WCHD: July 16 & 18,	· · · · · · · · · · · · · · · · · · ·
	1		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 11 &	
			13, 2018).	
			Effective January 1, 2015, Food Handler certification is required for all food employees	
- 1			who do not already have certified food protection manager 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.	
		 		

Sanitarian/Environmental Health Inspector Yaul Willing Wong	
These remarks have been explained to me and are understood y (I) (Signature of Owner or Representative)	



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Item	Code	Section	Inspection Remarks	Correct by
			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 sinks, especially before using gloves – double hand	
			washing required after using the restroom	
ĺ			- Quat: 150-400 ppm at 3 rd compartment of sink, immersion for 30 seconds; 75° F	
. 1			150-400 ppm for śwabbing, moist-wipe cloth, spray bottle; 75° F	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 10 seconds; 75° F	
			100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			(keep spray bottles properly stored & labeled)	
			- Make sure all containers of food are properly labeled w/ name and date & time of	
			opening of package, in addition to the date & time when the food was placed into the	
			container; discard PHF under refrigeration after a maximum of 7 days	

Sanitarian/Environmental Health Inspector _____ Paul Ulling way

These remarks have been explained to me and are understood $\underline{\hspace{0.1cm}}$

(Signature of Owner or Representative)