

- 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.: 18 130 M  
Telephone: 309-467-5300  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Subway #11944 Owner/Agent: Ackerman Family Inc/Adam Ackerman

Address: 601 W. Center 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				
* 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	X	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				
* 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	X	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	X	1	Thermometers provided and conspicuous	24		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		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					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	X	1	Food (ice) dispensing utensils properly stored					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					40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29	X	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>								42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14	X	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31	X	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	X		Management personnel certified YES ___ NO <u>X</u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock						X		Food handler certification - food employees YES ___ NO <u>X</u>

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm Hot Foods Meatballs 144° F Cold Foods Ham 40° F  
 Manager Certification No. of: \_\_\_\_\_ Roast beef 40° F / Eggs 34° F  
 Full-Time Employee: Jessica West Exp. Date \_\_\_\_\_ Tuna salad 38° F  
RIC, WIC, WIF - OK

Received by/Title Reedner (Signature of Owner or Representative)

Sanitation Score: 84 (100 minus demerits) Date: 12 April 2018  
 Time In: 11:10 a.m. Time Out: 1:00 p.m. Page 1 of 3 By: Paul Wilkins Ward (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 130 M

The following remarks supplement the inspection report of: Subway #11944


(Establishment Name)

Date: 12 April 2018

Item	Code	Section	Inspection Remarks	Correct by
2			Observed along front line food prep shake-style containers of food substances without name identifying contents on containers. Food substances in shake-style containers were various seasonings, according to female food employee.	NRI <b>REPEAT</b>
5			Observed in RIC (front line food prep, 2-green doors) temperature measuring device accurate to $\pm 3^{\circ}$ F not provided and conspicuous.	NRI
10			Observed in ice bin at drive-thru beverage dispensing unit ice scoop with handle in direct contact with ice. Ice scoop removed from ice bin during inspection.	C
14			Observed in back food prep area side edges of clear plastic tray (bread seasoning) cracked and damaged.	NRI
23			Observed in WIC accumulated dust and debris on cooling fan metal grill covers.	NRI
25			Observed in back storage area by office clear plastic large lids stored in "up" position on slotted shelf.	NRI
29			Observed wastewater from hand sink discharging from below counter onto floor of front line food prep area. After approximately 45 minutes, wastewater was no longer discharging onto the floor from the hand sink.	C
31			Observed wastewater from hand sink discharging from below counter onto floor of front line food prep area. Food employees instructed to use hand sink by 3-compartment sink for handwashing. After approximately 45 minutes, wastewater was no longer discharging onto the floor from the hand sink & employees returned to using hand sink.	C
35			Observed upon arrival back door to establishment propped open with piece of cardboard. Piece of cardboard removed by female food manager and back door closed by female food manager during inspection.	C
45			Observed no documentation that at least one (1) full-time food employee has current certified food protection manager certification. This facility is classified as a Category II, Medium Risk food service establishment, and at least one (1) full-time food employee with current CFPM certification must be employed at establishment. This establishment has <b>90 DAYS (July 12, 2018)</b> to provide documentation that at least one full-time employee with current CFPM certification is employed at establishment.	90 DAYS
	750	570	Observed no documentation that any food employees have current food handler certification. Food employees with food handler certification had expiration dates of 9/2017 on certificates.	NRI
			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 go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment	

Sanitarian/Environmental Health Inspector Paul Wilkey Wend

These remarks have been explained to me and are understood



(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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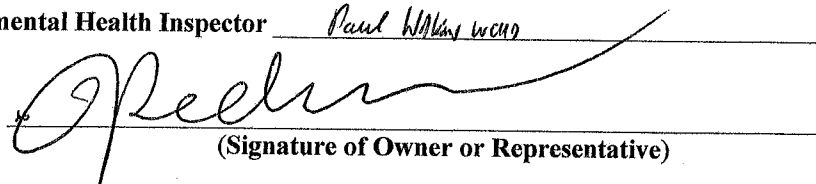
Date: 12 April 2018

(Establishment Name)

Item	Code	Section	Inspection Remarks	Correct by
			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 offered @ WCHD: July 16 & 18, 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 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 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.	
		FYI	<b>HAZARD ANALYSIS CRITICAL CONTROL POINT</b>	
			- Keep potentially hazardous foods requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially <b>BEFORE</b> using gloves – change gloves when changing job tasks (preparing food, cashier {money}, etc.); if using hand sanitizer, please wash hands prior to using hand sanitizer & allow hand sanitizer to completely dry – using a hand sanitizer is <b>NOT</b> a substitute for hand washing	
			- Quaternary ammonium: 150-400 ppm for sanitizing at 3 <sup>rd</sup> compartment sink; 75° F 150-400 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F Keep bottles properly labeled and stored	
			- 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	
			- Use fly strips during hours when the establishment is closed to the public; make sure insecticides/bug sprays are used according to the label instructions & by properly trained personnel	

Sanitarian/Environmental Health Inspector Paul Watkins WCHD

These remarks have been explained to me and are understood

  
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