

- 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.: 18 129 M
Telephone: 309-965-2459
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Subway #31193

Owner/Agent: Metro Rail Inc/Kurt Scheirer & Adam Ackerman

Address: 211 E. Peoria Street

City: Goodfield

ZIP Code: 61742

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	
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; 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	
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 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	FLOORS, WALLS AND CEILINGS				
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		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	X	2	Food protection during storage, preparation, display, service and transportation				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				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	X	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 <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock									Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Quaternary ammonium 150 ppm

Hot Foods Meatballs 141° F

Cold Foods Turkey 41° F

Manager Certification No. of: 11834917 - ServSafe

Chicken breast 41° F

Full-Time Employee: Ashley Gustafson Exp. Date 12/19

Tuna salad 39° F

WIF, RIC - OK

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

Sanitation Score: 92 (100 minus demerits)

Date: 10 April 2018

Time In: 12:40 p.m. Time Out: 1:55 p.m.

Page 1 of 3

By *[Signature]* (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 129 M

The following remarks supplement the inspection report of: Subway #31193

(Establishment Name)

Date: 10 April 2018

Item	Code	Section	Inspection Remarks	Correct by
8			Observed in RIC (front food prep line, 2-door) dated & labeled containers of salsa and guacamole stored uncovered on bottom shelf. Salsa and guacamole covered with clear plastic wrap by female food manager during inspection.	C
14			Observed cutting boards along front food prep line w/ crevices and knife grooves.	NRI REPEAT
22			Observed ice dispensing spout on ice machine in customer dining area w/ accumulated pink substance/black substance/slime/mold/hard water deposits on interior plastic of unit (up-inside of unit). Ice dispensing spout cleaned and sanitized by female food manager during inspection.	C REPEAT
24			Observed on front food prep line counter large clear plastic lids stored next to hand sink and below paper towel dispenser. Plastic lids removed to 3-compartment sink by female food manager during inspection.	C
37			Observed exterior entrance door to establishment (southeast) not maintained in good repair.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 2 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 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.	
			WCHD provides free food safety in-services to establishments & their staff	
			If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			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 more information or to register for the 8-hour class & exam (June 11 & 13, 2018).	

Sanitarian/Environmental Health Inspector Paul Wilkins Wain

These remarks have been explained to me and are understood

John P. Sear

(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 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.	
			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	
			- Recommend continued documenting of temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Use fly strips during hours when the establishment is closed to the public; make sure insecticides are used according to the label instructions & by properly trained personnel	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Quaternary ammonium: 150-400 ppm for sanitizing at 3 rd compartment sink; 75° F 150-400 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F keep bottles properly labeled and stored	
			- Store personal employee items (purse, tobacco cigarettes, drinks, coats, etc.) on bottom shelves and physically separated from food, equipment, utensils, single-service items, etc., to prevent possible contamination	
			- Pre-heat containers in warming units that will store potentially hazardous foods for hot-holding.	

Sanitarian/Environmental Health Inspector

Paul Wilentz

These remarks have been explained to me and are understood ✓

Gary R. Smith

(Signature of Owner or Representative)

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