

- 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.: 18 066 M
 Telephone: 309-367-2202
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Subway #29370 **Owner/Agent:** Fillsubs Inc/Heath Gerkin
Address: 106 W. Mt Vernon/State Route 116 **City:** Metamora **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 |
|------------------------------------|---|-----|---|------|---|-----|--|-----------------------------------|---|-----|--|
| FOOD | | | | 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 | X | 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 | | | | |
| * 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 | X | 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 | | 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 | | 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 | | | | 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 | | 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 | | | | | | | X | Food handler certification - food employees YES <u> </u> NO <u>X</u> |

Temperature: Temp/PPM Chemical: Quaternary ammonium <150 ppm* **Hot Foods** Meatballs 157° F **Cold Foods** Egg 30° F
Manager Certification No. of: 16013279 - ServSafe **Cheddar broccoli soup** 166° F **Rotisserie chicken** 41° F
Full-Time Employee: Robin Fosdyck **Exp. Date** 1/23 **Tuna salad** 40° F
WIC, WIF, RIC - OK

Received by/Title Robin Fosdyck
 (Signature of Owner or Representative)
 Sanitation Score: 92 (100 minus demerits) **Date:** 11 April 2018
 Time In: 11:35 a.m. Time Out: 1:00 p.m. **Page 1 of 3**
 By Paul Wilkins WIC (EL)
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 066 M

The following remarks supplement the inspection report of: Subway #29370

(Establishment Name)

Date: 11 April 2018

| Item | Code | Section | Inspection Remarks | Correct by |
|------|------|---------|---|----------------------|
| 2 | | | Observed along front line food prep multiple food substances in shake-style containers without name identifying contents on container. Food substances in shake-style containers were various seasonings, according to male food employee. | NRI |
| 20 | | | Observed at 3-compartment sink quaternary ammonium sanitizing solution tested less than 150 ppm with quaternary ammonium test kit. Upon further investigation, solution was not dispensing through plastic tube and quaternary ammonium sanitizing solution container was cracked. New quaternary ammonium sanitizing solution container installed by female food manager during inspection. Recheck = 200 ppm -- OK. | C |
| 22 | | | Observed by drive-thru window Manitowoc ice machine white plastic ice flap soiled w/ accumulated black substance along front edge. | NRI REPEAT |
| 23 | | | Observed along front line food prep accumulated dust and debris on condenser coil of RIC (left side). | NRI |
| | 750 | 570 | Observed documentation that only one (1) food employee without certified food protection manager certification has food handler certification. | NRI REPEAT |
| | | | 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 | |
| | | | 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. | |
| | | | 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 | |

Sanitarian/Environmental Health Inspector Paul Willey, WCHD

These remarks have been explained to me and are understood

Robin Rafosduch
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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|------|------|---------|---|------------|
| | | | 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 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 | |
| | | | - Recommend continued documenting of temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet | |
| | | | - 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 | |

Sanitarian/Environmental Health Inspector Paul Wilkerson

These remarks have been explained to me and are understood

Robin Rotasnyak

(Signature of Owner or Representative)

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