

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	4	Date	05/28/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Michael's Italian Feast	19 036	Michael's Italian Feast LLC		1	
Street Address		Purpose of Inspection			
605 Upper Ten Mile Creek Road		Routine Inspection			
City/State	ZIP Code				
Germantown Hills, IL	61548				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status			COS	R	Compliance Status			COS	R
Supervision					Protection from Contamination				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	Out	Food-contact surfaces; cleaned and sanitized	X	
Employee Health					Time/Temperature Control for Safety				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	In	Proper reheating procedures for hot holding		
Good Hygienic Practices					20	Out	Proper cooling time and temperature		X
6	In	Proper eating, tasting, drinking, or tobacco use			21	Out	Proper hot holding temperatures		X
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures		
Preventing Contamination by Hands					23	In	Proper date marking and disposition		
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory				
10	Out	Adequate handwashing sinks properly supplied and accessible	X		25	N/A	Consumer advisory provided for raw/undercooked food		
Approved Source					Highly Susceptible Populations				
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances				
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used		
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used		
GOOD RETAIL PRACTICES					29	N/A	Compliance with variance/specialized process/HACCP		

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

			COS	R				COS	R
Safe Food and Water					Proper Use of Utensils				
30		Pasteurized eggs used where required			43	X	In-use utensils: properly stored		X
31		Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45	X	Single-use/single-service articles: properly stored and used		X
Food Temperature Control					46		Gloves used properly		
33		Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
34		Plant food properly cooked for hot holding			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35		Approved thawing methods used			48		Warewashing facilities: installed, maintained, & used; test strips		
36		Thermometers provided & accurate			49		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37		Food properly labeled; original container			50		Hot and cold water available; adequate pressure		
Prevention of Food Contamination					51		Plumbing installed; proper backflow devices		
38		Insects, rodents, and animals not present			52		Sewage and waste water properly disposed		
39		Contamination prevented during food preparation, storage and display			53		Toilet facilities: properly constructed, supplied, & cleaned		
40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained		
41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean		
42		Washing fruits and vegetables			56		Adequate ventilation and lighting; designated areas used		
Employee Training					Employee Training				
57		All food employees have food handler training			57		All food employees have food handler training		
58		Allergen training as required			58		Allergen training as required		

Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 19 036

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: <25/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Au Jus/steam unit	130	Peeled hard-boiled eggs/RIC	40	Lasagna/RIC	39
Meatballs/steam unit	127	Sliced ham/RIC	40	Housemade ranch dressing/RIC	40
Spaghetti meat sauce/steam unit	147	Roast beef/RIC	41	Meat sauce/WIC	61
Pizza/oven	180	Turkey/RIC	40	Meat sauce/WIC	56
		Sliced cheese/RIC	41	Meat sauce/WIC	58
		Cut lettuce/RIC	41		
		Milk/RIC	40		
		Shredded cheese/pizza prep	41		
		Sliced ham/pizza prep	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands not provided at handwashing sink in food prep area by dough mixer. Handwashing signs provided and posted during inspection.
16	4-501.114 (P) Observed with test kit concentration of chlorine sanitizing solution at mechanical warewashing machine less than 25 ppm. Using test kit provided at establishment, concentration of chlorine sanitizing solution also indicated less than 25 ppm. A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution: 25ppm to 49 ppm when the temperature is at least 120° F and the pH is 8 or less. Food employees and female person-in-charge instructed to use the 3-compartment sink for sanitizing equipment and utensils until mechanical warewashing machine is adjusted and repaired.
20	3-501.14 (P) Observed in external WIC three (3) large pans of spaghetti meat sauce cooling down with an internal temperature between 61° F - 56° F. Spaghetti meat sauce was dated 5-28-19 and cool down process began around 11:00 am according to female person-in-charge. Reviewed TCS food cooling down requirements and discussed HACCP concept with female person-in-charge, owners, and food employees during inspection. Spaghetti meat sauce removed from external WIC by male food employee and rapid cool down process began during inspection.
21	3-501.16 (P) Observed in 3-bin steam unit internal temperature of Au jus at 130° F and meatballs at 127° F as indicated by a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of Au jus at 128° F and meatballs at 125° F. Au jus and meatballs had been in steam unit less than 4 hours. Au jus and meatballs reheated on stove by male owner during inspection. Recheck = Au jus = 198° F and meatballs at 165° F - OK.

CFPM Verification (name, expiration date, ID#): Cathy Scheirer

Cathy Scheirer 21441109 - NRFSP Exp. 3/2023	Kevin Millard 20959965 - NRFSP Exp. 3/2019	Jewelle McCray-Lane 21441095 - NRFSP Exp/ 3/2023
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HACCP Topic: TCS food temperature requirements, TCS food cooling down requirements, Hepatitis A

Cathy Scheirer
 Person in Charge (Signature)

May 28, 2019
 Date

Paul Wilkins was (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

