Food Establishment Inspection Report

Local Health Department Name and Address
Logan County Department of Public Health
109 3rd St, P.O. Box 508, Lincoln, IL 62656
Phone: (217) 735-2317

Establishment
Subway #54333
3097 Woodlawn Rd.

City/State
Lincoln, IL

Purpose of Inspection
Routine Inspection

No. of Risk Factor/Intervention Violations 0
No. of Repeat Risk Factor/Intervention Violations 0
Date 12/03/2019
Time In 2:35 PM
Time Out 3:10 PM

Permit Holder
Lucas Subway, Inc.
Risk Category
Medium/Class II

Compliance Status
IN= in compliance  OUT= not in compliance  N/O= not observed  N/A= not applicable
COS= corrected on-site during inspection  R= repeat violation

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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
Protection from Contamination

COS R
15 IN Food separated and protected
16 IN Food-contact surfaces; cleaned and sanitized
17 IN Proper disposition of returned, previously served, reconditioned and unsafe food

Time/Temperature Control for Safety

COS R
18 N/O Proper cooking time and temperatures
19 N/A Proper reheating procedures for hot holding
20 N/A Proper cooling time and temperature
21 IN Proper hot holding temperatures
22 IN Proper cold holding temperatures
23 IN Proper date marking and disposition
24 N/A Time as a Public Health Control; procedures & records

Consumer Advisory

COS R
25 N/A Consumer advisory provided for raw/undercooked food
26 N/A Pasteurized foods used; prohibited foods not offered

Food/Color Additives and Toxic Substances

COS R
27 IN Food additives: approved and properly used
28 IN Toxic substances properly identified, stored, and used

Conformance with Approved Procedures

COS R
29 N/A Compliance with variance/specialized process/HACCP

GOOD RETAIL PRACTICES

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

Compliance Status
COS R
Safe Food and Water

30 IN Pasteurized eggs used where required
31 IN Water and ice from approved source
32 IN Variance obtained for specialized processing methods

Food Temperature Control

33 IN Proper cooling methods used; adequate equipment for temperature control
34 IN Plant food properly cooked for hot holding
35 IN Approved thawing methods used
36 X Thermometers provided & accurate

Food Identification

37 IN Food properly labeled; original container

Prevention of Food Contamination

38 X Insects, rodents, and animals not present
39 X Contamination prevented during food preparation, storage and display
40 IN Personal cleanliness
41 IN Wiping cloths: properly used and stored
42 IN Washing fruits and vegetables

Proper Use of Utensils

COS R
43 IN Use-in-utensils: properly stored
44 IN Utensils, equipment & linens: properly stored, dried, & handled
45 IN Single-use/single-service articles: properly stored and used
46 IN Gloves used properly

Utensils, Equipment and Vending

47 IN Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48 IN Warewashing facilities: installed, maintained, & used; test strips
49 IN Non-food contact surfaces clean

Physical Facilities

50 IN Hot and cold water available; adequate pressure
51 IN Plumbing installed; proper backflow devices
52 IN Sewage and waste water properly disposed
53 IN Toilet facilities: properly constructed, supplied, & cleaned
54 IN Garbage & refuse properly disposed; facilities maintained
55 IN Physical facilities installed, maintained, and clean
56 IN Adequate ventilation and lighting; designated areas used

Employee Training

57 IN All food employees have food handler training
58 IN Allergen training as required

Food/Color Additives and Toxic Substances

COS R

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Food Establishment Inspection Report

Establishment: Subway #54333  Establishment #: 260

Sanitizer Type: Quat  PPM: 200  Heat:  

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td></td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td>41</td>
</tr>
<tr>
<td>Steak in walk-in</td>
<td>38</td>
</tr>
<tr>
<td>Sliced Turkey in walk-in</td>
<td>36</td>
</tr>
<tr>
<td>Roast beef in sandwich table</td>
<td>38</td>
</tr>
<tr>
<td>Sliced tomatoes in sandwich table</td>
<td>37</td>
</tr>
<tr>
<td>Mayo in small fridge behind serving line</td>
<td>36</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meatballs, steam table</td>
<td>136</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

36  Thermometer in small cooling unit behind serving counter with a broken thermometer. Accurate ambient air thermometers must be provided in all cold holding units. Reference Section 4-203.12 of the Food Code. To be corrected by the next routine inspection.

39  Food on sandwich table not covered when not in use. All food, when not in use, must be protected from possible contamination. Reference Sections 3-306.11 and 3-307.11 of the Food Code. COS, discussed importance of preventing contamination and lid closed when not in use.

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

HACCP Topic: Discussed critical limits for sanitizer used in establishment

Dec 3, 2019  

Follow-up:  ☑ Yes  ☐ No  (Check one)  Follow-up Date:  N/A

Person in Charge (Signature)  

Inspector (Signature)