

# Food Establishment Inspection Report

Jackson County Health Department PO Box 307 – 415 Health Department Rd Murphysboro IL 62966		(618) 684-3143 ext. 128	No. of Risk Factor/Intervention Violations <b>1</b>	Date <b>11/3/2021</b>
Establishment <b>Bandana's BBQ</b>		License/Permit # <b>932</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In <b>1:15pm</b>
Street Address <b>309 E. main St</b>		City/State <b>Carbondale, IL</b>	Permit Holder <b>John Coulter/Dickson</b>	Time Out <b>2:15pm</b>
City/State <b>Carbondale, IL</b>		ZIP Code <b>62901</b>	Purpose of Inspection <b>Routine</b>	
<b>Risk Category <b>I</b></b>				

## 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
<b>Supervision</b>							
1	<input checked="" type="radio"/> In <input type="radio"/> Out			15	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Person in charge present, demonstrates knowledge, and performs duties				<b>Protection from Contamination</b>			
2	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A			16	<input type="radio"/> In <input checked="" type="radio"/> Out <input type="radio"/> N/A		<b>X</b>
Certified Food Protection Manager (CFPM)				Food separated and protected			
<b>Employee Health</b>							
3	<input checked="" type="radio"/> In <input type="radio"/> Out			17	<input checked="" type="radio"/> In <input type="radio"/> Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized			
4	<input checked="" type="radio"/> In <input type="radio"/> Out			<b>Time/Temperature Control for Safety</b>			
Proper use of restriction and exclusion				18	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input checked="" type="radio"/> N/O		
5	<input checked="" type="radio"/> In <input type="radio"/> Out			19	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input checked="" type="radio"/> N/O		
Procedures for responding to vomiting and diarrheal events				20	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input checked="" type="radio"/> N/O		
<b>Good Hygienic Practices</b>							
6	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			21	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cooking time and temperatures			
7	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			22	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
No discharge from eyes, nose, and mouth				23	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
<b>Preventing Contamination by Hands</b>							
8	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			24	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input checked="" type="radio"/> N/O		
Hands clean and properly washed				<b>Consumer Advisory</b>			
9	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			25	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Consumer advisory provided for raw/undercooked food			
10	<input checked="" type="radio"/> In <input type="radio"/> Out			<b>Highly Susceptible Populations</b>			
Adequate handwashing sinks properly supplied and accessible				26	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A		
<b>Approved Source</b>							
11	<input checked="" type="radio"/> In <input type="radio"/> Out			<b>Food/Color Additives and Toxic Substances</b>			
Food obtained from approved source				27	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input checked="" type="radio"/> N/O		
12	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input checked="" type="radio"/> N/O			Food additives: approved and properly used			
Food received at proper temperature				28	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
13	<input checked="" type="radio"/> In <input type="radio"/> Out			Toxic substances properly identified, stored, and used			
Food in good condition, safe, and unadulterated				<b>Conformance with Approved Procedures</b>			
14	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input checked="" type="radio"/> N/O			29	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A		
Required records available: shellstock tags, parasite destruction				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.  
 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

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

# Food Establishment Inspection Report

Establishment: Bandana's BBQ Establishment #: 932

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Quat/Chlorine PPM: 200/100 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
make table		Steam table		Under counter warmer	
◦ Coleslaw	40°	◦ Boiled peanut	182	◦ baked beans	150°
◦ potato salad	40°				
Dessert cooler AA	41°	Hot hold cabinet (R)			
		◦ pork butt	149		
Walk-in AA	38°	Hot hold cabinet (L)			
		◦ ribs	160°		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
16	<del>Clean</del> Refrain from putting dirty/soiled utensils back in clean storage. Upon inspection car opener and knife soiled in "clean" storage.	COS
49		
55	Clean/replace A/C vents across ceiling throughout kitchen. Dust/debris noted.	NRI

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

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HACCP Topic: 2, 16, 20, 21, 22

Person in Charge (Signature): [Signature] Date: 11/3/2021

Inspector (Signature): [Signature] Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_