

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 2	Date 11/22/21
Establishment Burger King		License/Permit # 40		No. of Repeat Risk Factor/Intervention Violations 0	Time In 2:00
Street Address 1395 East Main Street		City/State Carbondale, IL		Permit Holder Willow Bennet-Gm	Time Out 3:15
City/State Carbondale, IL		ZIP Code 62901		Purpose of Inspection Routine	Risk Category II

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

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

Food Establishment Inspection Report

Establishment: Burger King Establishment #: 40

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat PPM: 200 / 1000 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken	36°	Walkin	38°	Mini Cooler	37°
4hr discard - Tom 60°		Ice Cream	30°		
Chicken Jr	157°	Bacon RT	58°		
Fish	156°	Burger 1	155°		
Hand Breaded chicken	155°	" " 2	139°		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
16	Provide proper sanitizer concentration throughout facility. Upon inspection, management stated buckets are being changed at this time. A few buckets are ~200 a few are <100ppm. Additionally, sanitizer at 3 compartment sink reading <100ppm. Facility has packets of Quat they can use until dispenser is fixed. Sanitizer must read ~200-400ppm.	11/23
23/24	Provide proper date marking on all cooked/COS	
29	cooked items (Bacon). Upon inspection, bacon at RT with no labels. Corporate policy states product can sit out at RT for 2 days. Additionally, product in operation in make table with questionable date. All products discarded.	
39	Notes ⁽¹³⁾ Clean interior portion of white plastic	11/23

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

JO Bennet
 # 17803076 exp 5/24
 HACCP Topic: 16, 23, 29, 28, 2

Person in Charge (Signature) [Signature] Date 11/22/21

Inspector (Signature) [Signature] Follow-up: Yes No (Check one) Follow-up Date: 11/23/21

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
	(Cont'd)	
ES	Shield inside of ice bin. Mold / mildew observed. Clean ceiling / vent above ice machine area. Dust noted.	11/23
	Notes	
*	Policy for Burger King states Bacon can be at Room Temperature (RT) for 2 days. - This must be labeled with a date to ensure product isn't served after 2 days.	
*	When products following 4hr or 2 days or anything other than 41°F or below process, it must be labeled regardless if it's in use or on shelf.	
*	Utilize the packets of Quat + ensure all Sanitizer Concentration is ~200-400 ppm. Do not utilize the dispenser @ sink until it is fixed + verified by SCHO. Call + let me know when it's fixed.	
	Taylor Beasley 618-684-3043 ext 158	

[Signature]
Person in Charge (Signature)

11/22/21
Date

[Signature]
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: 11/23/21