

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	0	Date	11/12/2021		
Establishment Bunmakers by Carter + Co. Catering		License/Permit #		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:00 AM		
Street Address Old Highway 13		City/State Murphysboro, IL		Permit Holder	Donna Davis			Time Out	10:30 AM
City/State		ZIP Code 62916		Purpose of Inspection	Routine				
				Permit Holder	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											
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				Protection from Contamination							
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 separated and protected							
Employee Health											
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			Time/Temperature Control for Safety							
Proper use of restriction and exclusion											
5	<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						
Procedures for responding to vomiting and diarrheal events				Proper cooking time and temperatures							
Good Hygienic Practices											
6	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			19	<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 reheating procedures for hot holding							
7	<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						
No discharge from eyes, nose, and mouth				Proper cooling time and temperature							
Preventing Contamination by Hands											
8	<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						
Hands clean and properly washed				Proper hot holding temperatures							
9	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <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 bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures							
10	<input checked="" type="radio"/> In <input type="radio"/> Out			23	<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				Proper date marking and disposition							
Approved Source											
11	<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						
Food obtained from approved source				Time as a Public Health Control; procedures & records							
12	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Consumer Advisory							
Food received at proper temperature				25	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A						
13	<input checked="" type="radio"/> In <input type="radio"/> Out			Consumer advisory provided for raw/undercooked food							
Food in good condition, safe, and unadulterated				Highly Susceptible Populations							
14	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			26	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A						
Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered							
Food/Color Additives and Toxic Substances											
				27	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A						
				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							
Conformance with Approved Procedures											
				29	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> 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.
 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							
30	Pasteurized eggs used where required			Proper Use of Utensils			
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		
Food Temperature Control							
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			Utensils, Equipment and Vending			
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display			Physical Facilities			
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		
Employee Training							
57	All food employees have food handler training			53	Toilet facilities: properly constructed, supplied, & cleaned		
58	Allergen training as required			54	Garbage & refuse properly disposed; facilities maintained		
				55	Physical facilities installed, maintained, and clean		
				56	Adequate ventilation and lighting; designated areas used		

