

# Food Establishment Inspector 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	9/24/19	
Establishment		License/Permit #		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:15	
Street Address				Permit Holder	Rob McGee		Time Out	10:30
City/State		ZIP Code		Purpose of Inspection		Risk Category		
Carbonale		62901		Routine		III		

## 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	In, Out			15	In, Out, N/A, N/O		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In, Out, N/A			16	In, Out, N/A		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>							
3	In, Out			17	In, Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In, Out			<b>Time/Temperature Control for Safety</b>			
Proper use of restriction and exclusion				18	In, Out, N/A, N/O		
5	In, Out			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	In, Out, N/A, N/O		
<b>Good Hygienic Practices</b>							
6	In, Out, N/O			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	In, Out, N/A, N/O		
7	In, Out, N/O			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	In, Out, N/A, N/O		
<b>Preventing Contamination by Hands</b>							
8	In, Out, N/O			Proper hot holding temperatures			
Hands clean and properly washed				22	In, Out, N/A, N/O		
9	In, Out, N/A, N/O			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	In, Out, N/A, N/O		
10	In, Out			Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	In, Out, N/A, N/O		
<b>Approved Source</b>							
11	In, Out			<b>Consumer Advisory</b>			
Food obtained from approved source				25	In, Out, N/A		
12	In, Out, N/A, N/O			Consumer advisory provided for raw/undercooked food			
Food received at proper temperature				<b>Highly Susceptible Populations</b>			
13	In, Out			26	In, Out, N/A		
Food in good condition, safe, and unadulterated				Pasteurized foods used; prohibited foods not offered			
14	In, Out, N/A, N/O			<b>Food/Color Additives and Toxic Substances</b>			
Required records available: shellstock tags, parasite destruction				27	In, Out, N/A		
				Food additives: approved and properly used			
<b>GOOD RETAIL PRACTICES</b>							
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		
<b>Employee Training</b>							
53	Toilet facilities: properly constructed, supplied, & cleaned			54	Garbage & refuse properly disposed; facilities maintained		
54	All food employees have food handler training			55	Physical facilities installed, maintained, and clean		
55	Allergen training as required			56	Adequate ventilation and lighting; designated areas used		
56				<b>Employee Training</b>			
57				57	All food employees have food handler training		
58				58	Allergen training as required		

