

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	1	Date	8/10/2021
Establishment		License/Permit #		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:45am
Street Address		City/State		Permit Holder	Jennifer Anderson		
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	Item	Compliance Status	COS	R	
Supervision							
1			Person in charge present, demonstrates knowledge, and performs duties	In			
2			Certified Food Protection Manager (CFPM)	In			
Employee Health							
3			Management, food employee and conditional employee; knowledge, responsibilities and reporting	In			
4			Proper use of restriction and exclusion	In			
5			Procedures for responding to vomiting and diarrheal events	In			
Good Hygienic Practices							
6			Proper eating, tasting, drinking, or tobacco use	In			
7			No discharge from eyes, nose, and mouth	In			
Preventing Contamination by Hands							
8			Hands clean and properly washed	In			
9			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	In			
10			Adequate handwashing sinks properly supplied and accessible	In			
Approved Source							
11			Food obtained from approved source	In			
12			Food received at proper temperature	In			
13			Food in good condition, safe, and unadulterated	In			
14			Required records available: shellstock tags, parasite destruction	In			
Protection from Contamination							
15			Food separated and protected	In			
16			Food-contact surfaces; cleaned and sanitized	In			
17			Proper disposition of returned, previously served, reconditioned and unsafe food	In			
Time/Temperature Control for Safety							
18			Proper cooking time and temperatures	In			
19			Proper reheating procedures for hot holding	In			
20			Proper cooling time and temperature	In			
21			Proper hot holding temperatures	In			
22			Proper cold holding temperatures	In			
23			Proper date marking and disposition	In			
24			Time as a Public Health Control; procedures & records	In			
Consumer Advisory							
25			Consumer advisory provided for raw/undercooked food	In			
Highly Susceptible Populations							
26			Pasteurized foods used; prohibited foods not offered	In			
Food/Color Additives and Toxic Substances							
27			Food additives: approved and properly used	In			
28			Toxic substances properly identified, stored, and used	In			
Conformance with Approved Procedures							
29			Compliance with variance/specialized process/HACCP	In			

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

Food Establishment Inspection Report

Establishment: Dunkin Donuts Establishment #: 1217

Water Supply: Public Private Waste Water System: Public Private

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

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
walk-in	38°	Hot hold unit			
coca-cola cooler	41°	• egg	165°		
Delfield (under counter)	36°	• sausage	160°		
Delfield (under counter)	40°				
cream dispenser	40°				
chest cooler (reach in)	36°				
drawer unit (L)	37°				
drawer unit (R)	36°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
39	Eliminate the formation of ice on the walk-in freezer refrigeration unit to prevent potential contamination of food product stored below. No food product/boxes should be stored here until ice formation is eliminated.	NRI
52	Provide adequate measures to ensure wastewater leaving facility can drain properly. Upon inspection employee released 3-compartment sink (wash side only) and water immediately began backing up into facility.	AFM prior to opening
55	Clean hood (interior) above xpresschef ovens. Grease build-up noted.	NRI
55	Clean floor to wall under prep tables and equipment. Pay close attention to areas under prep tables/equipment that are hard-to-reach. Cups, lids, debris noted under these areas.	NRI
2	Provide a certified food protection manager on site at all times →	NRI

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

None at facility			
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HACCP Topic: 2, 8, 16, 20.

Person in Charge (Signature)

Date

8/10/2021

Bulliamy
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: Contact me for inspection.

