

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	6/25/21
Establishment		License/Permit #		No. of Repeat Risk Factor/Intervention Violations	0	Time In	3:15
Street Address		City/State		Permit Holder	Sam & Chris Hampton		
1222 N. 7th Street		Murphysboro, IL		Purpose of Inspection	Routine		
ZIP Code		62966		Risk Category			
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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, N/A, 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, N/A			16	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
	Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized		
Employee Health				17	<input checked="" type="radio"/> In, <input type="radio"/> Out		
3	<input checked="" type="radio"/> In, <input type="radio"/> Out				Proper disposition of returned, previously served, reconditioned and unsafe food		
	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety			
4	<input checked="" type="radio"/> In, <input type="radio"/> Out			18	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, 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, N/A, N/O		
	Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding		
Good Hygienic Practices				20	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
6	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/O				Proper cooling time and temperature		
	Proper eating, tasting, drinking, or tobacco use			21	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
7	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/O				Proper hot holding temperatures		
	No discharge from eyes, nose, and mouth			22	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
Preventing Contamination by Hands					Proper cold holding temperatures		
8	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/O			23	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
	Hands clean and properly washed				Proper date marking and disposition		
9	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O			24	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records		
10	<input checked="" type="radio"/> In, <input type="radio"/> Out			Consumer Advisory			
	Adequate handwashing sinks properly supplied and accessible			25	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A		
Approved Source					Consumer advisory provided for raw/undercooked food		
11	<input checked="" type="radio"/> In, <input type="radio"/> Out			Highly Susceptible Populations			
	Food obtained from approved source			26	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A		
12	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O				Pasteurized foods used; prohibited foods not offered		
	Food received at proper temperature			Food/Color Additives and Toxic Substances			
13	<input checked="" type="radio"/> In, <input type="radio"/> Out			27	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A		
	Food in good condition, safe, and unadulterated				Food additives: approved and properly used		
14	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O			28	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A		
	Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used		
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A		
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 with variance/specialized process/HACCP		

Compliance Status		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
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		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Hamps Smoke-N-Que Establishment #: 724

Water Supply: Public Private Waste Water System: Public Private

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

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beans	171°	Pan by grill			
Pork	170°	• Saur cream	62°		
Brisket	161°	• Tomatoes	63°		
Chicken	173°				
		Whirlpool Fridge in kitchen			
Fridge in truck	52°	- Pork Butt	47°		
• Gyro meat	58°	- Brisket	59°		
• Bacon	47°				
• Sausage	53°	cooling ↑ ↑			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
22	Provide proper Cold holding temperatures @ 41°F or below for all TCS items. Upon inspection Saur cream @ 62° + Cut tomatoes @ 63°F in a pan with no ice. These items must be kept in fridge or in pan with ice + under 41°F @ all times. Products discarded.	7/3/21
22	Provide proper Cold holding temperatures @ 41°F or below for all TCS items in Fridge in truck. Upon inspection, Ambient air for fridge in truck @ 52°F, Gyro meat 58°F, Bacon 47°F, Sausage 53° + more items in unit. All products potentially hazardous thrown away. See See notes.	7/3/21
	Notes	
	* Temperature in truck is very hot. Refrigerator is having difficult + time keeping up with hot temps. They're also not designed to keep up with extreme hot temperatures.	

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

on file

HACCP Topic: 22, 20, 21, 16, 8

Don Hempt Person in Charge (Signature) 7/25/21 Date

Alayna Beasley Inspector (Signature) Follow-up: Yes No (Check one) Follow-up Date: 7/3/21

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
(Cont'd)	
	Commercial style refrigerators are designed for warmer areas. This unit must be serviced & must be able to maintain 41°F or below @ all times. It should be able to keep up when you're busy.
*	You must keep a temp log log to show temperatures of refrigerator.
*	Cooling process must be monitored! When pulling meat off smoker let rest & rapid chill. You must keep a log for times & temps. When a product gets to ~135°F the cooling process starts. You have for 2 hrs to get from 135°F to 70°F & an additional 4 hrs to get from 70°F to under 41°F. You must keep a log with times & temperatures for you to help monitor & so I can check it. It is best practice to put it in a freezer for a bit to rapid chill. If large pieces of meat or any meats found out of temperature & log is not filled out, product will be discarded.
*	Products beside grill must be surrounded to top of product w/ ice & must remain under 41°F.

Don Hampton
Person in Charge (Signature)

6/25/21
Date

Cheryl Beasley
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: 7/13/21