

# 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	Date <u>10/20/21</u>
Establishment <u>Harbaugh's Cafe</u>		License/Permit # <u>145</u>		No. of Repeat Risk Factor/Intervention Violations	Time In <u>9:00</u>
Street Address <u>910 South Illinois Ave - B</u>		City/State <u>Carbondale, IL</u>		Permit Holder <u>Alanna Harbaugh</u>	Time Out <u>10:40</u>
City/State <u>Carbondale, IL</u>		ZIP Code <u>62901</u>		Purpose of Inspection <u>Monthly #6 - Routine</u>	Risk Category <u>I</u>

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

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

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Establishment: Harbaughs Cafe Establishment #: 145  
 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
Hollandaise	154°	Cottage cheese	31°	Waitress area #1	
Bacon on grill	136°	Sliced tomatoes	34°	- True	41°
Gravy	146°	Shredded cheese	36°	- Customer grabby	40°
Cooling potatoes	118°	Diced tomatoes	34°	Waitress area #2	
" "	136°	Dishroom		- True	37°
Diced Bacon	92°	- True	40°		
Make table - Potatoes	36°	Walk in	40°		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
20	Provide proper cooling procedures for all TCS items in COS the cooling process. Upon inspection, diced Bacon in a tub, in dish room cooler. Bacon at 92°F. NO cooling time on item. Any time something is in cooling process, a time must be placed on item and checked to verify items are cooling adequately & safely. This is the same violation as last inspection.	COS
49	Clean standing water out of bottom interior true cooler at NRI Waitress Station #2. It is not normal for coolers to hold standing water.	NRI
55	Clean entire surface of vent system. Exterior steel portion, NRI interior portion, suppression lines, & all filters. Grease / dust noted.	NRI
Notes on page 3		

CFPM Verification (name, expiration date, ID#):  
Laura Darvaugh  
 on file

HACCP Topic: 2, 3, 8, 10, 16, 20, 21, 22, 23, 24, 28

Laura Harby 10/20/21  
 Person in Charge (Signature) Date

Allysa Beasley  
 Inspector (Signature)

Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_

