

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 2 3 3	Date 11/8/21
Establishment Italian Village		License/Permit # 161	No. of Repeat Risk Factor/Intervention Violations 0	Time In 1:00
Street Address 405 S. Washington		Permit Holder Brian Donahue	Time Out 2:45	
City/State Carbondale, IL.		ZIP Code 62901	Risk Category I	
Purpose of Inspection Routine				

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
Supervision			
1	In Person in charge present, demonstrates knowledge, and performs duties		
2	In Certified Food Protection Manager (CFPM)		
Employee Health			
3	In Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In Proper use of restriction and exclusion		
5	In Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices			
6	In Proper eating, tasting, drinking, or tobacco use		
7	In No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	In Hands clean and properly washed		
9	In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In Adequate handwashing sinks properly supplied and accessible		
Approved Source			
11	In Food obtained from approved source		
12	In Food received at proper temperature		
13	In Food in good condition, safe, and unadulterated		
14	In Required records available: shellstock tags, parasite destruction		

Compliance Status		COS	R
Protection from Contamination			
15	In Food separated and protected		
16	In Food-contact surfaces; cleaned and sanitized		X
17	In Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety			
18	In Proper cooking time and temperatures		
19	In Proper reheating procedures for hot holding		
20	In Proper cooling time and temperature		
21	In Proper hot holding temperatures		
22	In Proper cold holding temperatures		
23	In Proper date marking and disposition		X
24	In Time as a Public Health Control; procedures & records		
Consumer Advisory			
25	In Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	In Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	In Food additives: approved and properly used		
28	In Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures			
29	In 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
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	X 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	X 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: Italian Village Establishment #: 1101

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: None PPM: none Heat:



TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Kitchen Walk in	40°	Hot Cooler	36°	Hot Hold	
- noodles (cooling)	60°	Ice Cream	24°	- noodles	134°
- roast	37°	Pizza Make Cooler		- Sauce 1	147°
		- Ham	26°	- " " 2	149°
Salad Bar		- Cheese	29°	Beef Au Jus	167°
- Cheese	39°	Cola Cooler	37°		
- pasta Sal	40°	Walk in back	36°		
- Cheese	38°				
- Lettuce	41°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
16	Clean vegetable slicer thoroughly. Upon inspection, slicer with food debris.	COS
16	Provide proper sanitizer concentration throughout facility. Upon inspection, no sanitizer being used in facility and no bucket set up in pizza make area. Owner doesn't like bleach because it stains clothes. You must utilize chlorine until Quat is purchased. See Notes	COS
23	Provide proper 7 day discard for all beef aujus. Aujus is made w/ drippings + broth of roast beef so it has a 7 day refrigeration shelf life. Products with dates of 10/26 + 10/28 still under refrigeration. All products w/ dates before 11/2 discarded.	COS
39	Refrain from storing raw ground beef over spinach	NR1

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

HACCP Topic: 2, 6, 7, 16, 20, 21, 22, 23

Person in Charge (Signature): Robin Budge Date: 11/8/21

Inspector (Signature): Chupa B... Follow-up: Yes No (Check one) Follow-up Date:

Food Establishment Inspection Report

Establishment: Italian Village

Establishment #: 161

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
	(Cont'd) in kitchen walkin. Spingch is considered RTE + should be on top. Raw ground beef could contaminate the Spenach.	
55	Clean wall behind drier in basement. Drier tent all over ceiling + wall area. This is considered a food storage area + must be kept clean.	NR1
55	Clean Soda syrup spillage in Soda "Room" in basement. Syrups will attract pests.	NR1
<u>Notes</u>		
<p>* Every inspection, beef broth is being discarded due to being expired. After cooking broth, freeze it + pull out what you will need for a few days at a time. Freezing it acts as a time stop. Once a product is placed under refrigeration, time starts again. This will help with waste + ensuring safe products are being served to customers.</p>		
<p>* Labeling for noodles in True Cooker is a common issue. Owner stated there are several new employees not paying attention to dates or putting new dates on product. This is crucial + must be educated to all staff new + old. Any product without proper labels will be discarded from here on out. Items must be checked daily before serving expired product to customers.</p>		
2	Provide CFM @ all times food is prepped/cooked manager off today	90 days

Alvin Budz
Person in Charge (Signature)

11/8/21
Date

Shyla Bradley
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____