

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 3	Date 9/13/21
Establishment KFC / Taco Bell		License/Permit # 174		No. of Repeat Risk Factor/Intervention Violations 1	Time In 12:00
Street Address 515 Walnut Street		City/State Murphysboro, IL		Permit Holder Trey Wiseman - Regional	Time Out 1:25
ZIP Code 62966		Purpose of Inspection Monthly #4 - Routine		Risk Category I	

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	Description	COS	R	Compliance Status	Description	COS	R
Supervision							
1	<input checked="" type="radio"/> In Person in charge present, demonstrates knowledge, and performs duties			15	<input checked="" type="radio"/> In Food separated and protected		
2	<input checked="" type="radio"/> In Certified Food Protection Manager (CFPM)			16	<input checked="" type="radio"/> In Food-contact surfaces; cleaned and sanitized		
Employee Health							
3	<input checked="" type="radio"/> In Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	<input checked="" type="radio"/> In Proper disposition of returned, previously served, reconditioned and unsafe food		
4	<input checked="" type="radio"/> In Proper use of restriction and exclusion			Time/Temperature Control for Safety			
5	<input checked="" type="radio"/> In Procedures for responding to vomiting and diarrheal events			18	<input checked="" type="radio"/> In Proper cooking time and temperatures		
Good Hygienic Practices							
6	<input checked="" type="radio"/> In Proper eating, tasting, drinking, or tobacco use			19	<input checked="" type="radio"/> In Proper reheating procedures for hot holding		
7	<input checked="" type="radio"/> In No discharge from eyes, nose, and mouth			20	<input checked="" type="radio"/> In Proper cooling time and temperature		
Preventing Contamination by Hands							
8	<input checked="" type="radio"/> In Hands clean and properly washed			21	<input checked="" type="radio"/> In Proper hot holding temperatures		
9	<input checked="" type="radio"/> In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	<input checked="" type="radio"/> In Proper cold holding temperatures		
10	<input checked="" type="radio"/> In Adequate handwashing sinks properly supplied and accessible			23	<input checked="" type="radio"/> In Proper date marking and disposition		X
Approved Source							
11	<input checked="" type="radio"/> In Food obtained from approved source			24	<input checked="" type="radio"/> In Time as a Public Health Control; procedures & records		X
12	<input checked="" type="radio"/> In Food received at proper temperature			Consumer Advisory			
13	<input checked="" type="radio"/> In Food in good condition, safe, and unadulterated			25	<input checked="" type="radio"/> In Consumer advisory provided for raw/undercooked food		
14	<input checked="" type="radio"/> In Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations			
				26	<input checked="" type="radio"/> In Pasteurized foods used; prohibited foods not offered		
				Food/Color Additives and Toxic Substances			
				27	<input checked="" type="radio"/> In Food additives: approved and properly used		
				28	<input checked="" type="radio"/> In Toxic substances properly identified, stored, and used		
				Conformance with Approved Procedures			
				29	<input checked="" type="radio"/> 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	Description	COS	R	Compliance Status	Description	COS	R
Safe Food and Water							
30	<input checked="" type="radio"/> In Pasteurized eggs used where required			Proper Use of Utensils			
31	<input checked="" type="radio"/> In Water and ice from approved source			43	<input checked="" type="radio"/> In In-use utensils: properly stored		
32	<input checked="" type="radio"/> In Variance obtained for specialized processing methods			44	<input checked="" type="radio"/> In Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control							
33	<input checked="" type="radio"/> In Proper cooling methods used; adequate equipment for temperature control			45	<input checked="" type="radio"/> In Single-use/single-service articles: properly stored and used		
34	<input checked="" type="radio"/> In Plant food properly cooked for hot holding			46	<input checked="" type="radio"/> In Gloves used properly		
35	<input checked="" type="radio"/> In Approved thawing methods used			Utensils, Equipment and Vending			
36	<input checked="" type="radio"/> In Thermometers provided & accurate			47	<input checked="" type="radio"/> In Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification							
37	<input checked="" type="radio"/> In Food properly labeled; original container			48	<input checked="" type="radio"/> In Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
38	<input checked="" type="radio"/> In Insects, rodents, and animals not present			49	<input checked="" type="radio"/> In Non-food contact surfaces clean		
39	<input checked="" type="radio"/> In Contamination prevented during food preparation, storage and display			Physical Facilities			
40	<input checked="" type="radio"/> In Personal cleanliness			50	<input checked="" type="radio"/> In Hot and cold water available; adequate pressure		
41	<input checked="" type="radio"/> In Wiping cloths: properly used and stored			51	<input checked="" type="radio"/> In Plumbing installed; proper backflow devices		
42	<input checked="" type="radio"/> In Washing fruits and vegetables			52	<input checked="" type="radio"/> In Sewage and waste water properly disposed		
				53	<input checked="" type="radio"/> In Toilet facilities: properly constructed, supplied, & cleaned		
				54	<input checked="" type="radio"/> In Garbage & refuse properly disposed; facilities maintained		
				55	<input checked="" type="radio"/> In Physical facilities installed, maintained, and clean		
				56	<input checked="" type="radio"/> In Adequate ventilation and lighting; designated areas used		
Employee Training							
57	<input checked="" type="radio"/> In All food employees have food handler training						
58	<input checked="" type="radio"/> In Allergen training as required						

Food Establishment Inspection Report

Establishment: KFC / Taco Bell

Establishment #: 174

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
Chicken Strip	40°	KFC Line	
Walk in	40°	- Chicken tenders	154°
		- Popcorn Chicken	159°
TB line		- Chicken	168°
- Beans	127°	- Chicken	149°
- Rice	168°		
- Tomato	39°	Chicken Patty	148°
- Bottom (AA)	31°	Meat in Cabinet	147°
		- Beans	

Item/Location	Temp
Slaw	45/46°
Cheese	56°
pickles/juice	51°

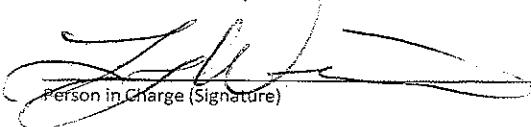
OBSERVATIONS AND CORRECTIVE ACTIONS


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, Cheese @ 56°F, juice @ 51°F & Slaw @ 45/46°F. Employee inspected unit & unit not turned on.	COS
23	Provide proper 7 day discard labeling for all cooked/cooled items under refrigeration. Upon inspection, par fried Chicken tenders in Walk in w/ no label. Spoke w/ employee, items made this morning. Allowed him to label it & provided education to him. This is repeated.	COS
24	Provide 4hr d/c labels for all Chicken brooding station. Upon arrival to inspection, no labels on station. This area must be labeled any time it's in use. It must also be broken down, dumped & Sanitized every 4-hrs.	COS
39	Provide closure for cinnamon/sugar box in storage. Currently	NEI

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

Trey Wisemann
on file

HACCP Topic: 16, 28, 22, 23, 24

 9/3/21
Person in Charge (Signature) Date


Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____

Food Establishment Inspection Report

Establishment: KFC/TACO BELL

Establishment #: 174

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
	(Cont'd)	
	Open to air. This could lead to potential Contamination.	NRI
39	Provide closure/lid for pickles in deli field cooler under Fry warmer. Open to contamination @ time of inspection.	
39/55	Refrain from storing food items in Walk in freezer where ice build up chips. Ice is dripping on rack where buns biscuits are prepped. Repair unit to no longer drip ice. Do not store food under ice.	
49	Clean interior / exterior of Henry penny co warmer. Flour + food splash noted.	
49	Clean exterior of Sugar / Cinnamon bulk container in back of facility. Spice on lid.	
49	Clean bakers rack in Walk in cooler (Chicken) along with racks raw chicken sit on. Mold / mildew noted.	
49	Clean interior of Warming unit the back up sides are stored in. Food splash + dried food / crumbs noted.	
55	Repair / Replace Walk in Freezer floor to be easily cleanable. Current floor is bowing + no longer easily cleanable.	
55	Clean floor / wall junction behind Chicken breading stations. Food debris noted.	
55	Clean flooring under Frier area. pooled grease noted.	↓

****NOTES****

- * Must have walk in plan for walk in by 3/3/22.
- * Overall cleaning has improved since previous suspension. At this time facility will come off accelerated inspection schedule. ~~A~~ A field visit may be made prior to your next routine inspection to ensure store cleanliness continues to improve. If on field visit or inspection, store goes back to condition of "unclean" or there is an obvious lack of cleanliness, your permit will be suspended.

[Signature]
Person in Charge (Signature)

9/13/21
Date

[Signature]
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____