

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 5	Date 8/23/2021
Establishment Long John Silvers		License/Permit # 1020		No. of Repeat Risk Factor/Intervention Violations 0	Time In 2:15 pm
Street Address 1420 E. Main St.		City/State Carbondale, IL		Permit Holder Pinnacle Hospitality	Time Out 3:30 pm
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	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, <input type="radio"/> N/A, <input type="radio"/> N/O																																																																																																																																																										
	Person in charge present, demonstrates knowledge, and performs duties			16	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A																																																																																																																																																										
2	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A			17	<input checked="" type="radio"/> In, <input type="radio"/> Out																																																																																																																																																										
	Certified Food Protection Manager (CFPM)			Time/Temperature Control for Safety																																																																																																																																																											
Employee Health				18	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O																																																																																																																																																										
3	<input checked="" type="radio"/> In, <input type="radio"/> Out			19	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O																																																																																																																																																										
	Management, food employee and conditional employee; knowledge, responsibilities and reporting			20	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O																																																																																																																																																										
4	<input checked="" type="radio"/> In, <input type="radio"/> Out			21	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O																																																																																																																																																										
	Proper use of restriction and exclusion			22	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O																																																																																																																																																										
5	<input checked="" type="radio"/> In, <input type="radio"/> Out			23	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O																																																																																																																																																										
	Procedures for responding to vomiting and diarrheal events			24	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O																																																																																																																																																										
Good Hygienic Practices				Consumer Advisory																																																																																																																																																											
6	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O			25	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A																																																																																																																																																										
	Proper eating, tasting, drinking, or tobacco use			Highly Susceptible Populations																																																																																																																																																											
7	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O			26	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A																																																																																																																																																										
	No discharge from eyes, nose, and mouth			Food/Color Additives and Toxic Substances																																																																																																																																																											
Preventing Contamination by Hands				27	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A																																																																																																																																																										
8	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O			28	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A																																																																																																																																																										
	Hands clean and properly washed			Conformance with Approved Procedures																																																																																																																																																											
9	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			29	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A																																																																																																																																																										
	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			GOOD RETAIL PRACTICES																																																																																																																																																											
10	<input checked="" type="radio"/> In, <input type="radio"/> Out			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.																																																																																																																																																											
Approved Source				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																																																																																																																																																											
11	<input checked="" type="radio"/> In, <input type="radio"/> Out			<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2">Safe Food and Water</th> <th>COS</th> <th>R</th> <th colspan="2">Proper Use of Utensils</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>30</td> <td>Pasteurized eggs used where required</td> <td></td> <td></td> <td>43</td> <td>In-use utensils: properly stored</td> <td></td> <td></td> </tr> <tr> <td>31</td> <td>Water and ice from approved source</td> <td></td> <td></td> <td>44</td> <td>Utensils, equipment & linens: properly stored, dried, & handled</td> <td></td> <td></td> </tr> <tr> <td>32</td> <td>Variance obtained for specialized processing methods</td> <td></td> <td></td> <td>45</td> <td>Single-use/single-service articles: properly stored and used</td> <td></td> <td></td> </tr> <tr> <td colspan="4" style="text-align: center;">Food Temperature Control</td> <td>46</td> <td>Gloves used properly</td> <td></td> <td></td> </tr> <tr> <td>33</td> <td>Proper cooling methods used; adequate equipment for temperature control</td> <td></td> <td></td> <td colspan="4" style="text-align: center;">Utensils, Equipment and Vending</td> </tr> <tr> <td>34</td> <td>Plant food properly cooked for hot holding</td> <td></td> <td></td> <td>47</td> <td><input checked="" type="checkbox"/> Food and non-food contact surfaces cleanable, properly designed, constructed, and used</td> <td></td> <td></td> </tr> <tr> <td>35</td> <td>Approved thawing methods used</td> <td></td> <td></td> <td>48</td> <td><input checked="" type="checkbox"/> Warewashing facilities: installed, maintained, & used; test strips</td> <td></td> <td></td> </tr> <tr> <td>36</td> <td>Thermometers provided & accurate</td> <td></td> <td></td> <td>49</td> <td><input checked="" type="checkbox"/> Non-food contact surfaces clean</td> <td></td> <td></td> </tr> <tr> <td colspan="4" style="text-align: center;">Food Identification</td> <td colspan="4" style="text-align: center;">Physical Facilities</td> </tr> <tr> <td>37</td> <td>Food properly labeled; original container</td> <td></td> <td></td> <td>50</td> <td>Hot and cold water available; adequate pressure</td> <td></td> <td></td> </tr> <tr> <td colspan="4" style="text-align: center;">Prevention of Food Contamination</td> <td>51</td> <td>Plumbing installed; proper backflow devices</td> <td></td> <td></td> </tr> <tr> <td>38</td> <td>Insects, rodents, and animals not present</td> <td></td> <td></td> <td>52</td> <td>Sewage and waste water properly disposed</td> <td></td> <td></td> </tr> <tr> <td>39</td> <td><input checked="" type="checkbox"/> Contamination prevented during food preparation, storage and display</td> <td></td> <td></td> <td>53</td> <td>Toilet facilities: properly constructed, supplied, & cleaned</td> <td></td> <td></td> </tr> <tr> <td>40</td> <td>Personal cleanliness</td> <td></td> <td></td> <td>54</td> <td>Garbage & refuse properly disposed; facilities maintained</td> <td></td> <td></td> </tr> <tr> <td>41</td> <td><input checked="" type="checkbox"/> Wiping cloths: properly used and stored</td> <td></td> <td></td> <td>55</td> <td><input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean</td> <td></td> <td></td> </tr> <tr> <td>42</td> <td>Washing fruits and vegetables</td> <td></td> <td></td> <td>56</td> <td>Adequate ventilation and lighting; designated areas used</td> <td></td> <td></td> </tr> <tr> <td colspan="4" style="text-align: center;">Employee Training</td> <td>57</td> <td>All food employees have food handler training</td> <td></td> <td></td> </tr> <tr> <td colspan="4" style="text-align: center;">GOOD RETAIL PRACTICES</td> <td>58</td> <td>Allergen training as required</td> <td></td> <td></td> </tr> </tbody> </table>				Safe Food and Water		COS	R	Proper Use of Utensils		COS	R	30	Pasteurized eggs used where required			43	In-use utensils: properly stored			31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled			32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used			Food Temperature Control				46	Gloves used properly			33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				34	Plant food properly cooked for hot holding			47	<input checked="" type="checkbox"/> Food and non-food contact surfaces cleanable, properly designed, constructed, and used			35	Approved thawing methods used			48	<input checked="" type="checkbox"/> Warewashing facilities: installed, maintained, & used; test strips			36	Thermometers provided & accurate			49	<input checked="" type="checkbox"/> Non-food contact surfaces clean			Food Identification				Physical Facilities				37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure			Prevention of Food Contamination				51	Plumbing installed; proper backflow devices			38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed			39	<input checked="" type="checkbox"/> Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned			40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained			41	<input checked="" type="checkbox"/> Wiping cloths: properly used and stored			55	<input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean			42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used			Employee Training				57	All food employees have food handler training			GOOD RETAIL PRACTICES				58	Allergen training as required		
Safe Food and Water		COS	R	Proper Use of Utensils		COS	R																																																																																																																																																								
30	Pasteurized eggs used where required			43	In-use utensils: properly stored																																																																																																																																																										
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled																																																																																																																																																										
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used																																																																																																																																																										
Food Temperature Control				46	Gloves used properly																																																																																																																																																										
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending																																																																																																																																																											
34	Plant food properly cooked for hot holding			47	<input checked="" type="checkbox"/> Food and non-food contact surfaces cleanable, properly designed, constructed, and used																																																																																																																																																										
35	Approved thawing methods used			48	<input checked="" type="checkbox"/> Warewashing facilities: installed, maintained, & used; test strips																																																																																																																																																										
36	Thermometers provided & accurate			49	<input checked="" type="checkbox"/> Non-food contact surfaces clean																																																																																																																																																										
Food Identification				Physical Facilities																																																																																																																																																											
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure																																																																																																																																																										
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices																																																																																																																																																										
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed																																																																																																																																																										
39	<input checked="" type="checkbox"/> Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned																																																																																																																																																										
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained																																																																																																																																																										
41	<input checked="" type="checkbox"/> Wiping cloths: properly used and stored			55	<input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean																																																																																																																																																										
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used																																																																																																																																																										
Employee Training				57	All food employees have food handler training																																																																																																																																																										
GOOD RETAIL PRACTICES				58	Allergen training as required																																																																																																																																																										

Food Establishment Inspection Report

Establishment: Long John Silvers Establishment #: 1020

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 cooler	36°	Steam table			
Reach-in (grill) AA	33°	◦ mac-n-cheese	140°		
◦ lettuce	37°	◦ green beans	143°		
small cooler AA	38°				
Cold well AA	53°	PFU			
◦ coleslaw	48°	◦ Fish (fried)	145°		
Soft serve unit	38°	◦ Shrimp (fried)	140°		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
8	Educate employees on proper hand washing procedures. Upon inspection noted employee handling soiled towel/cloth and moving back to food prep w/o washing hands.	8/24
9	Refrain from handling ready-to-eat foods with barehand. Upon inspection employee noted handling tortillas with bare hands.	
10	Refrain from blocking/using handwashing sinks for any task other than washing hands!! Utensils, wiping cloth, and broom/dust pan noted blocking access to both handwash sinks	
11/14	Refrain from using soiled wiping cloths to wipe down food contact surfaces. Upon inspection wiping cloths being rinsed in handsink and not stored in sanitizer buckets between uses.	
11/18	Repair 3-compartment sinks to hold water in all 3 wells to allow for proper wash, rinse, & sanitize procedures.	
39	Refrain from storing food product on floor in walk-in freezer to prevent potential contamination.	

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

provide copies of CFPM to me in 24 hours

HACCP Topic: 2, 3, 5, 8, 9, 10, 16, 22

Eboony Jew 8/23/21
 Person in Charge (Signature) Date

Buttany Jones 8/24/2021
 Inspector (Signature) Follow-up: Yes No (Check one) Follow-up Date:

Food Establishment Inspection Report

Establishment: Long John Silvers

Establishment #: 1020

8/24

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
39	Eliminate ice formation on walk-in freezer refrigeration unit. Upon inspection ice actively breaking off / Observed falling on food product below. No food product should be stored in this area to prevent potential contamination.	8/24
47	Repair dry wall in women's restroom. Surface no longer smooth / easily cleanable.	
48	Clean wall/sink junction and area around faucets at 3-comp sink. mold/mildew build-up noted.	
49	Clean gasket of both doors in Starling Traulsen freezer. Mold/mildew and food debris noted.	
49	Clean interior bottom of Traulsen freezer. Food debris noted.	
49	Clean interior shelves and exterior of PFU hot hold unit. Grease / food debris build-up noted.	
49	Clean top of stainless shelf below PFU hot hold unit. (Grease) food debris noted.	
49	Clean exterior of soft serve machine (top / lids). Food debris noted.	
55	Clean floor in walk-in freezer. Food debris / ice noted	
55	Clean floor under / behind cookline equipment. Pooled grease noted.	
55	Clean ceiling vents / air intakes. Dust / debris build-up noted	
55	Repair roof above prep table / managers desk to no longer leak water.	↓
22	Provide proper cold hold temp (41°F or below) for all TCS products in cold well.	
	Notes:	
	* Your facility has 24 hrs to repair sinks or purchase drain stoppers for all 3-comps. To allow for proper wash, rinse, and sanitize procedures.	
	* Your facility has 7-days to repair ceiling to no longer leak contaminated water into kitchen area.	
	* All food product under ice formation in walk-in freezer must be moved immediately!!	
	* Hand sinks are for handwashing. <u>Only!</u>	
	* Proper hair coverings are required for all employees including management when in food prep + dish areas!	

Joony Sarv

Person in Charge (Signature)

8/23/2021

Date

Buttany Jones

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: 8/24/2021

