

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 <u>1</u>	Date <u>11/8/21</u>
Establishment <u>Mod Pizza</u>		License/Permit # <u>1175</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>10:45</u>
Street Address <u>1376 E. Main Street</u>		Permit Holder <u>Nate Downing</u>	Time Out <u>11:45</u>	
City/State <u>Carbondale, IL</u>		ZIP Code <u>62901</u>	Risk Category <u>II</u>	
Purpose of Inspection <u>Routine</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
Supervision				Protection from Contamination			
1	<u>In</u> Out			15	<u>In</u> Out N/A N/O		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	<u>In</u> Out N/A			16	<u>In</u> Out N/A		X
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	<u>In</u> Out			17	<u>In</u> Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	<u>In</u> Out			18	<u>In</u> Out N/A N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	<u>In</u> Out			19	<u>In</u> Out N/A N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				Consumer Advisory			
6	<u>In</u> Out N/O			20	<u>In</u> Out N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	<u>In</u> Out N/O			21	<u>In</u> Out N/A N/O		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				Highly Susceptible Populations			
8	<u>In</u> Out N/O			22	<u>In</u> Out N/A N/O		
Hands clean and properly washed				Consumer advisory provided for raw/undercooked food			
9	<u>In</u> Out N/A N/O			23	<u>In</u> Out N/A N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Food/Color Additives and Toxic Substances			
10	<u>In</u> Out			24	<u>In</u> Out N/A N/O		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
Approved Source				Conformance with Approved Procedures			
11	<u>In</u> Out			25	<u>In</u> Out N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	<u>In</u> Out N/A N/O			26	<u>In</u> Out N/A		
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	<u>In</u> Out			27	<u>In</u> Out N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	<u>In</u> Out N/A N/O			28	<u>In</u> Out N/A		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
				Conformance with Approved Procedures			
				29	<u>In</u> Out N/A		
				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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				Utensils, Equipment and Vending			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Utensils, Equipment and Vending			
Plant food properly cooked for hot holding				47	X		X
35				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Approved thawing methods used				48			
36				Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided & accurate				49	X		
Food Identification				Non-food contact surfaces clean			
37				Physical Facilities			
Food properly labeled; original container				50			
Prevention of Food Contamination				Hot and cold water available; adequate pressure			
38				51			
Insects, rodents, and animals not present				Plumbing installed; proper backflow devices			
39				52			
Contamination prevented during food preparation, storage and display				Sewage and waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities: properly constructed, supplied, & cleaned			
41				54			
Wiping cloths: properly used and stored				Garbage & refuse properly disposed; facilities maintained			
42				55			
Washing fruits and vegetables				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: Mod Pizza Establishment #: 1175

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat / Chlorine PPM: 400/100 Heat: n/a

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Lettuce	40°	" " 3	40°	Pizza	220°
Dauce	36°	" " 4	34°		
Bacon	38°				
Sausage	38°	diced tomato	38°		
cheese	37°	Ranch-4hr	50°		
Continental under counter		Walkin	34°		
" " 1	39°	-Garlic	38°		
" " 2	36°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
16	Clean "clean" knives on knife strip. Several with food debris + when taking alcohol wipe to blade, it comes off dirty.	CSO
16/47	Replace cutting boards once indentions are made in them. Upon inspection, areas where cutting boards are no longer smooth are stained + have noticable food debris. These must be smooth easily cleanable at all times.	CSO
49	Clean top of dish machine. to Build up noted on top of machine.	NRI

Notes

* Any personal drinks throughout facility shall have lid / straw + be stored where they cannot contaminate

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

Date Dawning: 125C-3-001040

HACCP Topic: exp 11/25 16, 28, 8, 10, 2, 22, 23, 24, 16

Person in Charge (Signature): [Signature] Date: 11/8/21

Inspector (Signature): [Signature]

Follow-up: Yes No (Check one)

Follow-up Date: _____