

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	Date <u>5/20/21</u>
Establishment <u>Primos Pizza</u>		License/Permit # <u>954</u>		No. of Repeat Risk Factor/Intervention Violations 0	Time In <u>11:30</u>
Street Address <u>604 E Park St</u>		City/State <u>Carbondale</u>		Permit Holder <u>Chris Dewby</u>	Time Out <u>12:30</u>
City/State <u>Carbondale</u>		ZIP Code <u>62901</u>		Purpose of Inspection <u>Routine</u>	Risk Category <u>II</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							
1	<input checked="" type="radio"/> In <input type="radio"/> Out			15	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	<input type="radio"/> In, <input type="radio"/> Out, N/A			16	<input type="radio"/> In, <input checked="" type="radio"/> Out, N/A	X	
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health							
3	<input checked="" type="radio"/> In <input type="radio"/> Out			17	<input checked="" type="radio"/> In <input type="radio"/> Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	<input checked="" type="radio"/> In <input type="radio"/> Out			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	<input type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
5	<input checked="" type="radio"/> In <input type="radio"/> Out			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	<input type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
Good Hygienic Practices							
6	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	<input type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
7	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/O			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Preventing Contamination by Hands							
8	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O			Proper hot holding temperatures			
Hands clean and properly washed				22	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O	X	
9	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
10	<input checked="" type="radio"/> In, <input type="radio"/> Out			Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	<input type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
Approved Source							
11	<input checked="" type="radio"/> In <input type="radio"/> Out			Time as a Public Health Control; procedures & records			
Food obtained from approved source				Consumer Advisory			
12	<input type="radio"/> In, <input type="radio"/> Out, N/A, N/O			25	<input type="radio"/> In, <input type="radio"/> Out, N/A		
Food received at proper temperature				Consumer advisory provided for raw/undercooked food			
13	<input checked="" type="radio"/> In, <input type="radio"/> Out			Highly Susceptible Populations			
Food in good condition, safe, and unadulterated				26	<input type="radio"/> In, <input type="radio"/> Out, N/A		
14	<input type="radio"/> In, <input type="radio"/> Out, N/A, N/O			Pasteurized foods used; prohibited foods not offered			
Required records available: shellstock tags, parasite destruction				Food/Color Additives and Toxic Substances			
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							
30	<input type="radio"/> In <input type="radio"/> Out			Proper Use of Utensils			
Pasteurized eggs used where required				43	<input type="radio"/> In <input type="radio"/> Out		
31	<input type="radio"/> In <input type="radio"/> Out			In-use utensils: properly stored			
Water and ice from approved source				44	<input type="radio"/> In <input type="radio"/> Out		
32	<input type="radio"/> In <input type="radio"/> Out			Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45	<input type="radio"/> In <input type="radio"/> Out		
Food Temperature Control							
33	<input type="radio"/> In <input type="radio"/> Out			Single-use/single-service articles: properly stored and used			
Proper cooling methods used; adequate equipment for temperature control				46	<input type="radio"/> In <input type="radio"/> Out		
34	<input type="radio"/> In <input type="radio"/> Out			Gloves used properly			
Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
35	<input type="radio"/> In <input type="radio"/> Out			47	<input type="radio"/> In <input type="radio"/> Out		
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36	<input type="radio"/> In <input type="radio"/> Out			48	<input type="radio"/> In <input type="radio"/> Out		
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips			
Food Identification							
37	<input type="radio"/> In <input type="radio"/> Out			49	<input checked="" type="radio"/> In <input type="radio"/> Out		
Food properly labeled; original container				Non-food contact surfaces clean			
Prevention of Food Contamination							
38	<input type="radio"/> In <input type="radio"/> Out			Physical Facilities			
Insects, rodents, and animals not present				50	<input type="radio"/> In <input type="radio"/> Out		
39	<input type="radio"/> In <input type="radio"/> Out			Hot and cold water available; adequate pressure			
Contamination prevented during food preparation, storage and display				51	<input type="radio"/> In <input type="radio"/> Out		
40	<input type="radio"/> In <input type="radio"/> Out			Plumbing installed; proper backflow devices			
Personal cleanliness				52	<input type="radio"/> In <input type="radio"/> Out		
41	<input type="radio"/> In <input type="radio"/> Out			Sewage and waste water properly disposed			
Wiping cloths: properly used and stored				53	<input type="radio"/> In <input type="radio"/> Out		
42	<input type="radio"/> In <input type="radio"/> Out			Toilet facilities: properly constructed, supplied, & cleaned			
Washing fruits and vegetables				54	<input type="radio"/> In <input type="radio"/> Out		
Employee Training							
57	<input type="radio"/> In <input type="radio"/> Out			Garbage & refuse properly disposed; facilities maintained			
All food employees have food handler training				55	<input checked="" type="radio"/> In <input type="radio"/> Out		
58	<input type="radio"/> In <input type="radio"/> Out			Physical facilities installed, maintained, and clean			
Allergen training as required				56	<input checked="" type="radio"/> In <input type="radio"/> Out		
				Adequate ventilation and lighting; designated areas used			

Food Establishment Inspection Report

Establishment: Primos Pizza Establishment #: 454
 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
Walkin	40°F	Pizza Warmer	135°F		
Make Unit #1	38°F	Italian Beef	160°F		
Make Unit #2	39°F				
2-Door Unit					

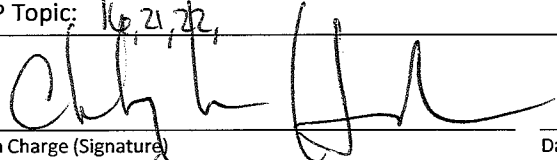
OBSERVATIONS AND CORRECTIVE ACTIONS

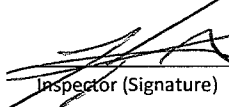
Item Number	Violations cited in this report must be corrected within the time frames below.	
16	Provide proper 4-hour wash, rinse, + sanitize process for all soiled utensils that come in contact w/ any TCS food products. Pizza slicers + ste spatulas must be properly w/R/S every 4 hours.	COS
22	Provide proper cold holding temp (41°F or less) for all TCS product (chili sauce) in kitchen. Product container states product must be refrigerated after opening.	COS
16/41	Provide properly setup wiping cloth buckets @ all times. Food is being prepared + served. Several rags laying throughout kitchen + no buckets setup.	COS
49	Clean exterior of crockpot w/ italian beef. Food debris noted.	PR1
49	Clean chain belt + catch pan on pizza oven. Food debris noted.	↓
55	Clean fan shroud on refrigeration unit in walkin + ceiling in front of unit. Duct/mildew noted	↓

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

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HACCP Topic: 16, 21, 22,

Person in Charge (Signature)  Date 5/20/24

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