

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>0</u>	Date <u>7/15/20</u>
Establishment <u>Small Town Scoops</u>		License/Permit # <u>1200</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>3:20</u>
Street Address <u>1400 Walnut Street</u>			Permit Holder <u>Derek Pheaster</u>	Time Out <u>4:15</u>
City/State <u>Murphysboro, IL</u>		ZIP Code <u>62966</u>	Purpose of Inspection <u>2 week - Routine</u>	Risk Category <u>III</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	Description	COS	R	Compliance Status	Description	COS	R
Supervision							
1	<u>In</u> , Out Person in charge present, demonstrates knowledge, and performs duties			15	<u>In</u> , Out, <u>N/A</u> , N/O Food separated and protected		
2	<u>In</u> , Out, <u>N/A</u> Certified Food Protection Manager (CFPM)			16	<u>In</u> , Out, N/A Food-contact surfaces; cleaned and sanitized		
Employee Health							
3	<u>In</u> , Out Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	<u>In</u> , Out Proper disposition of returned, previously served, reconditioned and unsafe food		
4	<u>In</u> , Out Proper use of restriction and exclusion			Time/Temperature Control for Safety			
5	<u>In</u> , Out Procedures for responding to vomiting and diarrheal events			18	<u>In</u> , Out, <u>N/A</u> , N/O Proper cooking time and temperatures		
Good Hygienic Practices							
6	<u>In</u> , Out, N/O Proper eating, tasting, drinking, or tobacco use			19	<u>In</u> , Out, <u>N/A</u> , N/O Proper reheating procedures for hot holding		
7	<u>In</u> , Out, N/O No discharge from eyes, nose, and mouth			20	<u>In</u> , Out, <u>N/A</u> , N/O Proper cooling time and temperature		
Preventing Contamination by Hands							
8	<u>In</u> , Out, N/O Hands clean and properly washed			21	<u>In</u> , Out, <u>N/A</u> , N/O Proper hot holding temperatures		
9	<u>In</u> , Out, N/A, N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	<u>In</u> , Out, N/A, N/O Proper cold holding temperatures		
10	<u>In</u> , Out Adequate handwashing sinks properly supplied and accessible			23	<u>In</u> , Out, <u>N/A</u> , N/O Proper date marking and disposition		
Approved Source							
11	<u>In</u> , Out Food obtained from approved source			24	<u>In</u> , Out, <u>N/A</u> , N/O Time as a Public Health Control; procedures & records		
12	<u>In</u> , Out, N/A, N/O Food received at proper temperature			Consumer Advisory			
13	<u>In</u> , Out Food in good condition, safe, and unadulterated			25	<u>In</u> , Out, <u>N/A</u> Consumer advisory provided for raw/undercooked food		
14	<u>In</u> , Out, <u>N/A</u> , N/O Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations			
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	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water and ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			Utensils, Equipment and Vending			
36	Thermometers provided & accurate			47	<u>X</u> Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	<u>X</u> Contamination prevented during food preparation, storage and display			Physical Facilities			
40	Personal cleanliness			50	Hot and cold water available; adequate pressure		
41	Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed		
Employee Training							
53	Toilet facilities: properly constructed, supplied, & cleaned			54	Garbage & refuse properly disposed; facilities maintained		
54	Garbage & refuse properly disposed; facilities maintained			55	Physical facilities installed, maintained, and clean		
55	Physical facilities installed, maintained, and clean			56	<u>X</u> Adequate ventilation and lighting; designated areas used		
56	Adequate ventilation and lighting; designated areas used			Employee Training			
57	All food employees have food handler training			57	All food employees have food handler training		
58	Allergen training as required			58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Small Town Scoops Establishment #: 1200

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine PPM: 100ppm Heat: n/a

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Ice Cream Well #1	0°F				
Ice Cream Well #2	0°F				
Midea Freezer	0°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
39	Ensure all ice cream scoops are being wash, rinse, sanitized every 4 hours as well as the storage container for all clean scoops. Upon inspection, clean well with clean scoops & dirty well.	NR1
47	Install trim @ floor wall junction & around FRP behind mop sink in back storage area.	NR1
47	Paint/seal shelving in back storage area. Shelves are not smooth, easily cleanable, non-absorbant.	NR1
47	Refrain from storing clean scoops on cloth drying mat. This is not an approved smooth, easily cleanable, non-absorbant.	NR1
56	Provide adequate lighting for front storage room.	NR1
<u>Notes:</u>		
* Sanitizer Concentration must read between 50-100ppm & must be changed at minimum every 4 hours.		
* Permit will be delivered on 7/16/20.		

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

N/A

HACCP Topic: 16, 22, 8

Person in Charge (Signature): [Signature] Date: 7/15/20

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