

# 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>9/22/21</u>
Establishment <u>Sweet Shishkabob</u>		License/Permit # <u>1244</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>11:00</u>
Street Address <u>14th Street</u>			Permit Holder <u>Debbie Lence</u>	Time Out <u>11:30</u>
City/State <u>Murphysboro, IL</u>		ZIP Code <u>62966</u>	Purpose of Inspection <u>2 Week - 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
<b>Supervision</b>							
1	<u>In</u> <u>Out</u>			15	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	<u>In</u> <u>Out</u> <u>N/A</u>			16	<u>In</u> <u>Out</u> <u>N/A</u>		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>							
3	<u>In</u> <u>Out</u>			17	<u>In</u> <u>Out</u>		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	<u>In</u> <u>Out</u>			<b>Time/Temperature Control for Safety</b>			
Proper use of restriction and exclusion				18	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
5	<u>In</u> <u>Out</u>			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
<b>Good Hygienic Practices</b>							
6	<u>In</u> <u>Out</u> <u>N/O</u>			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
7	<u>In</u> <u>Out</u> <u>N/O</u>			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
<b>Preventing Contamination by Hands</b>							
8	<u>In</u> <u>Out</u> <u>N/O</u>			Proper hot holding temperatures			
Hands clean and properly washed				22	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
9	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
10	<u>In</u> <u>Out</u>			Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
<b>Approved Source</b>							
11	<u>In</u> <u>Out</u>			Time as a Public Health Control; procedures & records			
Food obtained from approved source				<b>Consumer Advisory</b>			
12	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>			25	<u>In</u> <u>Out</u> <u>N/A</u>		
Food received at proper temperature				Consumer advisory provided for raw/undercooked food			
13	<u>In</u> <u>Out</u>			<b>Highly Susceptible Populations</b>			
Food in good condition, safe, and unadulterated				26	<u>In</u> <u>Out</u> <u>N/A</u>		
14	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>			Pasteurized foods used; prohibited foods not offered			
Required records available: shellstock tags, parasite destruction				<b>Food/Color Additives and Toxic Substances</b>			
<b>GOOD RETAIL PRACTICES</b>							

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
<b>Safe Food and Water</b>							
30	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>			
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		
<b>Food Temperature Control</b>							
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			<b>Utensils, Equipment and Vending</b>			
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display			<b>Physical Facilities</b>			
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		
<b>Employee Training</b>							
57	All food employees have food handler training			53	Toilet facilities: properly constructed, supplied, & cleaned		
58	Allergen training as required			54	Garbage & refuse properly disposed; facilities maintained		
				55	Physical facilities installed, maintained, and clean		
				56	Adequate ventilation and lighting; designated areas used		

