

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	1	Date	4/25/19
Establishment Ahan's Kitchen		License/Permit # 1019	No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:20 pm
Street Address 114 S. Illinois Ave		City/State Carbondale, IL	ZIP Code 62901	Permit Holder Abdullah Al-Emad	Risk Category	I
				Purpose of Inspection	Routine	

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

Food Establishment Inspection Report

Establishment: Aban's Kitchen Establishment #: 1019

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Bleach PPM: 50 Heat: N/A

TEMPERATURE OBSERVATIONS								
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp
Walk-In cooler		40.8						
warmer		174°						
diced tomatoes		48.1						
Rice (hot hold)		138.7°						


OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
22	Provide proper cold holding temperature (41°F or below) for all TCS products (sliced tomatoes). Upon inspection tomatoes sitting out at room temperature, product temperature was 48.1°F. Moved tomatoes into walk-in cooler	COS
47	Store oil products on non-absorbant, easily cleanable surfaces. Upon inspection oil products stored on cardboard on bottom shelf in grill area.	NRI
49	Clean the stove top and grill top in the kitchen cookline area. Grease & food debris noted.	↓
55	Clean all flooring throughout kitchen paying close attention to areas under shelving and equipment. Dust/Dirt and food debris noted in hard-to-reach areas under cookline equipment and shelves.	

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

Mohammad Alneel cert# 1912010 exp: 7/21			
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HACCP Topic: B-22


Date: 4/25/19


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