

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 4	Date 4/18/19
		No. of Repeat Risk Factor/Intervention Violations 1	Time In 10:45
Establishment Bombay OLIVE LLC	License/Permit # 1046	Permit Holder Srinivas Gundala	Risk Category I
Street Address 518 South Illinois Avenue		Purpose of Inspection Routine	
City/State Carbondale, Illinois	ZIP Code 62901		

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

Food Establishment Inspection Report

Establishment: Bombay OLIVE, LLC Establishment #: 1046

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine (dish machine) PPM: 100 Heat: N/A

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Norpole 1 Door Hot Table	37.9°		
3 door (glass) Fridge	40.2°		
2 " Norpole Hot Table	40.7°		
2 " Norpole Fridge	38.8°		
Cooked Rice (microwave)	196°		
* Cooked Rice in Warmer	52°		
Walk-in Freezer	-5°		
" " Cooler	39.9°		
Chicken & Rice Dish (warmer)	135.3°		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
21	Provide 135° F or greater for all cooked TCS foods in warming units. Cooked Rice observed at 52° F. Discarded. (COS)
2	Provide Certified Food Protection Manager for this facility any time food is being prepared. Correct by 5/20/19.
41	Provide sanitizing solution for all wiping cloths in the kitchen. Observed stored dry on cutting board. Sanitized cutting board. COS.
35	Provide proper thawing procedure for TCS foods. May thaw under refrigeration, under cool running water, as part of the cooking process, or in the microwave (COS) and cooked immediately. Observed chicken thawing at room temperature. Moved to cooler.
23	Label all cooked TCS foods in walk-in cooler with date prepared. (COS)
47	Replace cracked ice scoop. No longer easily cleanable. Correct by 5/20/19 ^{5/20/19} S.W.

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

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HACCP Topic: Handwashing, Hot hold temps.

Person in Charge (Signature): [Signature] Date: 4/18/19

Inspector (Signature): Stephen E. Williams Follow-up: Yes No (Check one) Follow-up Date: 5/20/19

