

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 0	Date 4/17/19
		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:00 AM
Establishment Bottoms Up Bar + Grill	License/Permit # 763	Permit Holder Jason + Kristi Thies	Time Out 11:40 AM
Street Address 3683 Newert Rd		Purpose of Inspection Routine	Risk Category II
City/State Jacob, IL	ZIP Code		

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

Food Establishment Inspection Report

Establishment: Bottoms Up Bar & Grill Establishment #: 763

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
Beef & Noodles	199.8°						
Green Beans	178.4°						
Mash potatoes	199.5°						
Chicken Breast	168.3°						
Traulsen 2-door	40.6°						
Walk-in cooler	39.4						

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
49	Clean interior wall and fire suppressant lines of vent hood. Excessive grease build-up noted.	NR!
55	Clean under vulcan grill/stove, the center island table and in between/ behind refrigeration and freezer units in kitchen. Pay close attention to hard to reach areas under equipment (floor to wall). Dust, dirt, and food debris noted.	↓
<u>Notes:</u>		
* Contractor coming to fix floor in women's restroom.		
* Make sure in-use wiping clothes are stored in proper sanitizing solution or off of food contact surfaces		

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

Kristi Thies cert# 01511564 exp: 9/20		
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HACCP Topic: B,

Kristi Thies _____ Date: 4/17/19

Person in Charge (Signature)

Bottoms Up Bar & Grill _____ Follow-up: Yes No (Check one) Follow-up Date: _____

Inspector (Signature)