

# 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 <span style="float: right;">0</span>	Date <u>4/25/19</u>
Establishment <u>The Cellar - WB</u>		License/Permit # <u>889</u>		No. of Repeat Risk Factor/Intervention Violations <span style="float: right;">0</span>	Time In <u>6:00</u>
Street Address <u>280 Lake Jewel Dr</u>		City/State <u>Cartersville</u>		Permit Holder <u>Leonard Smith</u>	Time Out <u>6:30</u>
ZIP Code <u>62918</u>		Risk Category <u>I</u>		Purpose of Inspection <u>Routine</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	<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 <input type="radio"/> N/A			Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>							
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			
<b>Good Hygienic Practices</b>							
6	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			Proper eating, tasting, drinking, or tobacco use			
7	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>							
8	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			Hands clean and properly washed			
9	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> 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			
<b>Approved Source</b>							
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 type="radio"/> N/A <input type="radio"/> N/O			Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination</b>							
15	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Food separated and protected			
16	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> 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			
<b>Time/Temperature Control for Safety</b>							
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 type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input checked="" 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			
23	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input 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			
<b>Consumer Advisory</b>							
25	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A			Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>							
26	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A			Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>							
27	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input checked="" type="radio"/> N/O			Food additives: approved and properly used			
28	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A			Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>							
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
<b>Safe Food and Water</b>							
30				Pasteurized eggs used where required			
31				Water and ice from approved source			
32				Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>							
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			
<b>Food Identification</b>							
37				Food properly labeled; original container			
<b>Prevention of Food Contamination</b>							
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			
<b>Proper Use of Utensils</b>							
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			
<b>Utensils, Equipment and Vending</b>							
47				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48				Warewashing facilities: installed, maintained, & used; test strips			
49				Non-food contact surfaces clean			
<b>Physical Facilities</b>							
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				Physical facilities installed, maintained, and clean			
56				Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>							
57				All food employees have food handler training			
58				Allergen training as required			

