

# 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 <b>2</b>	Date <b>2/6/19</b>
Establishment <b>Chango's</b>	License/Permit # <b>1056</b>		No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In <b>10:35</b>
Street Address <b>519 South Illinois Avenue</b>			Permit Holder <b>Emmanuel Lopez Cortes</b>	Time Out <b>12:00</b>
City/State <b>Carbondale Illinois</b>	ZIP Code <b>62901</b>		Risk Category <b>I</b>	
			Purpose of Inspection <b>Routine</b>	

## 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
<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, 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, N/O		
Proper eating, tasting, drinking, or tobacco use			
7	<input checked="" type="radio"/> In, <input type="radio"/> Out, 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, N/O		
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			
<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, 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			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
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			
<b>Time/Temperature Control for Safety</b>			
18	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O		
Proper cooking time and temperatures			
19	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
Proper reheating procedures for hot holding			
20	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
Proper cooling time and temperature			
21	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		<input checked="" type="checkbox"/>
Proper hot holding temperatures			
22	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
Proper cold holding temperatures			
23	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		<input checked="" type="checkbox"/>
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 checked="" type="radio"/> In, <input type="radio"/> Out, 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 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			
<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
<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	<input checked="" type="checkbox"/> Personal cleanliness		<input checked="" type="checkbox"/>
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

Compliance Status		COS	R
<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		

# Food Establishment Inspection Report

Establishment: Chango's Establishment #: 1056  
 Water Supply:  Public  Private Waste Water System:  Public  Private  
 Sanitizer Type: Quat PPM: 200 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
True 3 Door Fridge (AA)	40.8°F	Walk-In Cooler (AA)	36.2°F	Steam Table - Brown Rice	179.1°F
Refried Beans	44.3°F	BBQ Beef	34.4°F	" white rice	153°F
BBQ Beef	40.9°F	Cooked Pork	34.9°F	Beef chunks	138°F
Cooked Gr. Beef (cooling < 2 hrs.)	47.9°F	Cooked Gr. Beef	35.0°F	Chicken "	151°F
Cooked Chicken	37.4°F	Cooked Chicken	35.6°F	Gr Beef	176°F
Cooked Chicken	37.3°F	True 2 Door Walk Table	40.2°F	Pork Chunks	148°F
Rice in Rice Cooker	205.5°F	Diced Tomatoes "	37.2°F	Cooked Onions	119°F
		Norlake Hot Cabinet	141°F	Cooked Peppers	123°F

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 TCS foods on hot holding. Cooked onions and peppers observed at 119°F + 123°F. Cooked plant foods are TCS and must be held at 135°F or greater. Reheated to > 165°F & returned to hot holding. Corrected at time.
#23	Label 1 pan refried beans in True 3 door refrigerator. Corrected at time.
#40	Provide effective hair restraints for all personnel in food prep or dishwashing areas. Corrected on site.

CFPM Verification (name, expiration date, ID#):  
 Eli Villeda (PIC) Louis Lopez #15204078 Exp. 6/9/22  
 (will send ID# & exp. date)

HACCP Topic: Handwashing, Hot holding, reheating temps.

[Signature] Date: 2/6/19  
 Person in Charge (Signature)

[Signature] Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)