

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 (RS) 23	Date <u>2/14/19</u>
Establishment <u>Cindy B's</u>	License/Permit # <u>1068</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Permit Holder <u>Tara Mason</u>	Time In <u>8:30am</u>
Street Address <u>1110 Locust St.</u>	City/State <u>Murphysboro, IL</u>	ZIP Code <u>62956</u>	Risk Category <u>I</u>	Time Out <u>10:15am</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
Supervision							
1	<u>In</u> Out			15	<u>In</u> Out, N/A, N/O		
2	<u>In</u> Out, N/A			16	<u>In</u> Out, N/A		X
Employee Health							
3	<u>In</u> Out			17	<u>In</u> Out		
4	<u>In</u> Out			Time/Temperature Control for Safety			
5	<u>In</u> Out			18	<u>In</u> Out, N/A, N/O		
Good Hygienic Practices							
6	<u>In</u> Out, N/O			19	<u>In</u> Out, N/A, N/O		
7	<u>In</u> Out, N/O			20	<u>In</u> Out, N/A, N/O		
Preventing Contamination by Hands							
8	<u>In</u> Out, N/O			21	<u>In</u> Out, N/A, N/O		X
9	<u>In</u> Out, N/A, N/O			22	<u>In</u> Out, N/A, N/O		X
10	<u>In</u> Out			23	<u>In</u> Out, N/A, N/O		
Approved Source							
11	<u>In</u> Out			24	<u>In</u> Out, N/A, N/O		
12	<u>In</u> Out, N/A, N/O			Consumer Advisory			
13	<u>In</u> Out			25	<u>In</u> Out, N/A		
14	<u>In</u> Out, N/A, N/O			Highly Susceptible Populations			
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	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water and ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			Utensils, Equipment and Vending			
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed and used		
Food Identification							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
38	Insects, rodents, and animals not present			49	X Non-food contact surfaces clean		
39	X Contamination prevented during food preparation, storage and display			Physical Facilities			
40	Personal cleanliness			50	Hot and cold water available; adequate pressure		
41	Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed		
Employee Training							
Conformance with Approved Procedures							
29	<u>In</u> Out, N/A			53	Toilet facilities: properly constructed, supplied, & cleaned		
Food/Color Additives and Toxic Substances							
27	<u>In</u> Out, N/A			54	Garbage & refuse properly disposed; facilities maintained		
28	<u>In</u> Out, N/A			55	X Physical facilities installed, maintained, and clean		
Consumer Advisory							
25	<u>In</u> Out, N/A			56	Adequate ventilation and lighting; designated areas used		
Highly Susceptible Populations							
26	<u>In</u> Out, N/A			Employee Training			
Food/Color Additives and Toxic Substances							
27	<u>In</u> Out, N/A			57	All food employees have food handler training		
28	<u>In</u> Out, N/A			58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Cindy B's Establishment #: 1068

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: QUAT / Bleach PPM: 200ppm / Oppm Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Walk-in cooler	39°F		Bacon	104-119°F	
Single door under counter	28°F		Sausage	145°F	
Large make table	39°F		Chicken + dumplings	190°F	
Small make table	40°F		meatloaf	170°F	
2-drawer under grill	39°F				
Milk cooler	41°F				
Waitress Station cooler	41°F				
Pie cooler	39°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	Provide proper sanitizer concentration (50-100 ppm bleach) in dish washing machine. Upon inspection concentration was observed at 0ppm. This unit must be able to properly sanitize food contact surfaces (dishes/utensils). 2/15/19
22	Provide adequate measures to keep milk from pooling in nozzle of the milk cooler to ensure proper temperature (41°F or less). Upon inspection milk noted in nozzle, recommend cutting nozzle flush with the bottom to ensure it is kept under refrigeration.
39	Refrain from keeping raw products (ground hamburger patties) above ready to eat products (diced ham). All raw should be stored on the lowest shelf in walk-in cooler.
55	Repair condensing/drain line on refrigeration unit in walk-in freezer to eliminate the formation of ice. Ice noted on food product below.
49	Clean flooring in walkin cooler and freezer paying close attention to areas under shelving. Food debris noted.
49	Clean fan shrouds of the refrigeration unit in walk-in cooler. Dust build-up noted.

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

Tara Ann Mason Cert No. 180306 Exp: 8/22	Amy Nicole Hines Cert No. 180308 Exp: 8/22
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HACCP Topic: 16, 22, 21

Person in Charge (Signature) _____ Date 2/14/19

Inspector (Signature) [Signature] Follow-up: Yes No (Check one) Follow-up Date: 2/15/19

