

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 4/26/19
Establishment <i>Cummares Italian Restaurant</i>		License/Permit # <i>0712</i>		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:50
Street Address <i>1023 Chestnut Street</i>		City/State <i>Murphysboro, ILLINOIS</i>		Permit Holder <i>Fara Galati</i>	Time Out 11:45
City/State		ZIP Code <i>62866</i>		Risk Category <i>I</i>	
Purpose of Inspection <i>Routine</i>					

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	Compliance Status	COS	R	
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	Compliance Status	COS	R
Safe Food and Water						
30	<input checked="" type="radio"/>		Pasteurized eggs used where required			
31	<input checked="" type="radio"/>		Water and ice from approved source			
32	<input checked="" type="radio"/>		Variance obtained for specialized processing methods			
Food Temperature Control						
33	<input checked="" type="radio"/>		Proper cooling methods used; adequate equipment for temperature control			
34	<input checked="" type="radio"/>		Plant food properly cooked for hot holding			
35	<input checked="" type="radio"/>		Approved thawing methods used			
36	<input checked="" type="radio"/>		Thermometers provided & accurate			
Food Identification						
37	<input checked="" type="radio"/>		Food properly labeled; original container			
Prevention of Food Contamination						
38	<input checked="" type="radio"/>		Insects, rodents, and animals not present			
39	<input checked="" type="radio"/>		Contamination prevented during food preparation, storage and display			
40	<input checked="" type="radio"/>		Personal cleanliness			
41	<input checked="" type="radio"/>		Wiping cloths: properly used and stored			
42	<input checked="" type="radio"/>		Washing fruits and vegetables			
Proper Use of Utensils						
43	<input checked="" type="radio"/>		In-use utensils: properly stored			
44	<input checked="" type="radio"/>		Utensils, equipment & linens: properly stored, dried, & handled			
45	<input checked="" type="radio"/>		Single-use/single-service articles: properly stored and used			
46	<input checked="" type="radio"/>		Gloves used properly			
Utensils, Equipment and Vending						
47	<input checked="" type="radio"/>		Food and non-food contact surfaces cleanable, properly designed, constructed and used			
48	<input checked="" type="radio"/>		Warewashing facilities: installed, maintained, & used; test strips			
49	<input checked="" type="radio"/>		Non-food contact surfaces clean			
Physical Facilities						
50	<input checked="" type="radio"/>		Hot and cold water available; adequate pressure			
51	<input checked="" type="radio"/>		Plumbing installed; proper backflow devices			
52	<input checked="" type="radio"/>		Sewage and waste water properly disposed			
53	<input checked="" type="radio"/>		Toilet facilities: properly constructed, supplied, & cleaned			
54	<input checked="" type="radio"/>		Garbage & refuse properly disposed; facilities maintained			
55	<input checked="" type="radio"/>		Physical facilities installed, maintained, and clean			
56	<input checked="" type="radio"/>		Adequate ventilation and lighting; designated areas used			
Employee Training						
57	<input checked="" type="radio"/>		All food employees have food handler training			
58	<input checked="" type="radio"/>		Allergen training as required			

Food Establishment Inspection Report

Establishment: Cummares Italian Restaurant Establishment #: 0712

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine PPM: 50 Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>True 2 Door Make Table</u>	<u>34.1°</u>	<u>3 Door Make Table</u>	<u>40.1°</u>	<u>Hot Holding</u>	
<u>Leafy Greens</u>	<u>38.2°</u>	<u>Pizza Prep</u>		<u>Italian Beef</u>	<u>150.1°</u>
<u>Salsa</u>	<u>34.9°</u>	<u>SL Ham</u>	<u>35.1°</u>	<u>Mariner Sauce</u>	<u>184.1°</u>
<u>SL Ham</u>	<u>37.8°</u>	<u>Pepperoni</u>	<u>32.3°</u>	<u>Alfredo Sauce</u>	<u>155.5°</u>
<u>Pepsi Refrigerator</u>	<u>39.3°</u>				
<u>Cooked Pasta</u>	<u>36.3°</u>	<u>Traulson 2 Door Fridge</u>	<u>34.9°</u>	<u>Butlet Table</u>	
		<u>Turbo Air Freezer</u>	<u>-10°</u>	<u>Cut Leafy Greens</u>	<u>40.2°</u>
				<u>Pizza</u>	<u>137.2°</u>
				<u>Ravioli</u>	<u>16.5°</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	<u>NO Violations</u>

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

<u>Fara Galati</u>			
<u>#15729526</u>			
<u>exp. 10/28/22</u>			
HACCP Topic: <u>#8</u>			

[Signature] Person in Charge (Signature) 4/26/19 Date

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