

# 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="font-size: 2em;">0</span>	Date <span style="font-size: 1.2em;">5/14/19</span>
Establishment <span style="font-size: 1.2em;">Denny's</span>		License/Permit # <span style="font-size: 1.2em;">0087</span>	No. of Repeat Risk Factor/Intervention Violations <span style="font-size: 2em;">0</span>	Time In <span style="font-size: 1.2em;">8:55</span>
Street Address <span style="font-size: 1.2em;">1915 West Sycamore</span>			Permit Holder <span style="font-size: 1.2em;">Denny's</span>	Time Out <span style="font-size: 1.2em;">10:30</span>
City/State <span style="font-size: 1.2em;">Carbondale, Illinois</span>		ZIP Code <span style="font-size: 1.2em;">62901</span>	Purpose of Inspection <span style="font-size: 1.2em;">Routine</span>	Risk Category <span style="font-size: 1.2em;">I</span>

## 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>				<b>Protection from Contamination</b>			
1	<input checked="" type="radio"/> In, <input type="radio"/> Out			15	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
	Person in charge present, demonstrates knowledge, and performs duties			16	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
2	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A			17	<input checked="" type="radio"/> In, <input type="radio"/> Out		
	Certified Food Protection Manager (CFPM)				Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	<input checked="" type="radio"/> In, <input type="radio"/> Out			18	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
	Management, food employee and conditional employee; knowledge, responsibilities and reporting			19	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
4	<input checked="" type="radio"/> In, <input type="radio"/> Out			20	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input checked="" type="radio"/> N/O		
	Proper use of restriction and exclusion			21	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
5	<input checked="" type="radio"/> In, <input type="radio"/> Out			22	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
	Procedures for responding to vomiting and diarrheal events			23	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
<b>Good Hygienic Practices</b>				24	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O		
6	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/O				Time as a Public Health Control; procedures & records		
	Proper eating, tasting, drinking, or tobacco use			<b>Consumer Advisory</b>			
7	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O			25	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
	No discharge from eyes, nose, and mouth				Consumer advisory provided for raw/undercooked food		
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
8	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O			26	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
	Hands clean and properly washed				Pasteurized foods used; prohibited foods not offered		
9	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			<b>Food/Color Additives and Toxic Substances</b>			
	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			27	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O		
10	<input checked="" type="radio"/> In, <input type="radio"/> Out			28	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
	Adequate handwashing sinks properly supplied and accessible				Toxic substances properly identified, stored, and used		
<b>Approved Source</b>				<b>Conformance with Approved Procedures</b>			
11	<input checked="" type="radio"/> In, <input type="radio"/> Out			29	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
	Food obtained from approved source				Compliance with variance/specialized process/HACCP		
12	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input checked="" type="radio"/> N/O			<b>GOOD RETAIL PRACTICES</b>			
	Food received at proper temperature			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
13	<input checked="" type="radio"/> In, <input type="radio"/> Out			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			
	Food in good condition, safe, and unadulterated			<b>Safe Food and Water</b>			
14	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O			30			
	Required records available: shellstock tags, parasite destruction				Pasteurized eggs used where required		

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

