

# 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	1	Date	11/18/19
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:50
Establishment	License/Permit #	Permit Holder	Risk Category		
Domino's Pizza	0998	NICK BURCH	II		
Street Address		Purpose of Inspection			
387 East Grand Avenue		Routine			
City/State	ZIP Code				
Carbondale ILLINOIS	62901				

## 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 checked="" type="radio"/> Out			15	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A, N/O		
	Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected		
2	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A			16	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A		
	Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>							
3	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out			17	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out		
	Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food		
4	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out			<b>Time/Temperature Control for Safety</b>			
	Proper use of restriction and exclusion			18	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A, N/O		
5	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out				Proper cooking time and temperatures		
	Procedures for responding to vomiting and diarrheal events			19	<input checked="" type="radio"/> In, Out, N/A, N/O		
<b>Good Hygienic Practices</b>							
6	<input checked="" type="radio"/> In, Out, N/O				Proper reheating procedures for hot holding		
	Proper eating, tasting, drinking, or tobacco use			20	<input checked="" type="radio"/> In, Out, N/A, N/O		
7	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/O				Proper cooling time and temperature		
	No discharge from eyes, nose, and mouth			21	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A, N/O		
<b>Preventing Contamination by Hands</b>							
8	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/O				Proper hot holding temperatures		
	Hands clean and properly washed			22	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A, N/O		
9	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A, N/O				Proper cold holding temperatures		
	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A, N/O		
10	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out				Proper date marking and disposition		
	Adequate handwashing sinks properly supplied and accessible			24	<input checked="" type="radio"/> In, Out, N/A, N/O		
<b>Approved Source</b>							
11	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out			<b>Consumer Advisory</b>			
	Food obtained from approved source			25	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A		
12	<input checked="" type="radio"/> In, Out, N/A, N/O				Consumer advisory provided for raw/undercooked food		
	Food received at proper temperature			<b>Highly Susceptible Populations</b>			
13	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out			26	<input checked="" type="radio"/> In, Out, N/A		
	Food in good condition, safe, and unadulterated				Pasteurized foods used; prohibited foods not offered		
14	<input checked="" type="radio"/> In, Out, N/A, N/O			<b>Food/Color Additives and Toxic Substances</b>			
	Required records available: shellstock tags, parasite destruction			27	<input checked="" type="radio"/> In, Out, N/A		
<b>GOOD RETAIL PRACTICES</b>							
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							
		COS	R			COS	R
<b>Safe Food and Water</b>							
30	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>			
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		
<b>Food Temperature Control</b>							
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			<b>Utensils, Equipment and Vending</b>			
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display			<b>Physical Facilities</b>			
40	<input checked="" type="checkbox"/> 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		
<b>Employee Training</b>							
57	All food employees have food handler training			53	Toilet facilities: properly constructed, supplied, & cleaned		
58	Allergen training as required			54	Garbage & refuse properly disposed; facilities maintained		
				55	Physical facilities installed, maintained, and clean		
				56	Adequate ventilation and lighting; designated areas used		

# Food Establishment Inspection Report

Establishment: Dominos Pizza Establishment #: 0002

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	
Walk-In Cooler	29.7°F		Shredded Mozzarella	40.6°F	
Coca-Cola Refrigerator	39.3°F				
MAIN MAKE Table					
Bottom	44.3°F				
TOP					
Sausage Crumbles	39.0°F				
Diced Chicken	31.5°F				
Diced HAM	38.0°F				
Cooked Beef	40.1°F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
#2	Provide CFPM for this facility. Carrie Peck has certification but no certificate on site. Provide ID# and expiration date to JCHD (Fax 684-6023) or email to <a href="mailto:stevew@jchdonline.org">stevew@jchdonline.org</a> . Correct by 2-18-19.
#40	Provide effective hair restraints for all personnel in the food prep or dishwashing area. Visors alone are not allowed. Visor in conjunction with hair nets or ballcaps are required. Correct by NPI.

CFPM Verification (name, expiration date, ID#):  
Carrie Peck → will forward info

HACCP Topic: Handwashing

Person in Charge (Signature): Carrie Peck Date: 1/18/19

Inspector (Signature): Stephen E. Wilens Follow-up:  Yes  No (Check one) Follow-up Date: 2/18/19

