

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 4/25/19
Establishment KAT Bottom Betty's		License/Permit # 0935	No. of Repeat Risk Factor/Intervention Violations 0	Time In 2:10
Street Address 2310 Reed Station Rd.			Permit Holder Casual Dining of Cdate	Time Out 3:45
City/State Carbondale, ILLINOIS		ZIP Code 62901	Purpose of Inspection Routine	Risk Category 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	Compliance Status		COS	R
Supervision							
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)			
Employee Health							
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			
Good Hygienic Practices							
6	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> 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			
Preventing Contamination by Hands							
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			
Approved Source							
11	<input checked="" type="radio"/> In <input type="radio"/> Out			Food obtained from approved source			
12	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> 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			
Protection from Contamination							
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			
Time/Temperature Control for Safety							
18	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input checked="" 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			Proper hot holding temperatures			
22	<input type="radio"/> In, <input checked="" type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Proper cold holding temperatures			
23	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O			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			
Consumer Advisory							
25	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A			Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations							
26	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A			Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances							
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			
Conformance with Approved Procedures							
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	Compliance Status		COS	R
Safe Food and Water							
30	<input type="radio"/> In <input type="radio"/> Out			Pasteurized eggs used where required			
31	<input type="radio"/> In <input type="radio"/> Out			Water and ice from approved source			
32	<input type="radio"/> In <input type="radio"/> Out			Variance obtained for specialized processing methods			
Food Temperature Control							
33	<input type="radio"/> In <input type="radio"/> Out			Proper cooling methods used; adequate equipment for temperature control			
34	<input type="radio"/> In <input type="radio"/> Out			Plant food properly cooked for hot holding			
35	<input type="radio"/> In <input type="radio"/> Out			Approved thawing methods used			
36	<input type="radio"/> In <input type="radio"/> Out			Thermometers provided & accurate			
Food Identification							
37	<input type="radio"/> In <input type="radio"/> Out			Food properly labeled; original container			
Prevention of Food Contamination							
38	<input type="radio"/> In <input type="radio"/> Out			Insects, rodents, and animals not present			
39	<input type="radio"/> In <input type="radio"/> Out			Contamination prevented during food preparation, storage and display			
40	<input type="radio"/> In <input type="radio"/> Out			Personal cleanliness			
41	<input type="radio"/> In <input type="radio"/> Out			Wiping cloths: properly used and stored			
42	<input type="radio"/> In <input type="radio"/> Out			Washing fruits and vegetables			
Proper Use of Utensils							
43	<input type="radio"/> In <input type="radio"/> Out			In-use utensils: properly stored			
44	<input type="radio"/> In <input type="radio"/> Out			Utensils, equipment & linens: properly stored, dried, & handled			
45	<input type="radio"/> In <input type="radio"/> Out			Single-use/single-service articles: properly stored and used			
46	<input type="radio"/> In <input type="radio"/> Out			Gloves used properly			
Utensils, Equipment and Vending							
47	<input type="radio"/> In <input type="radio"/> Out			Food and non-food contact surfaces cleanable, properly designed, constructed and used			
48	<input type="radio"/> In <input type="radio"/> Out			Warewashing facilities: installed, maintained, & used; test strips			
49	<input checked="" type="radio"/> In <input type="radio"/> Out			Non-food contact surfaces clean			
Physical Facilities							
50	<input type="radio"/> In <input type="radio"/> Out			Hot and cold water available; adequate pressure			
51	<input type="radio"/> In <input type="radio"/> Out			Plumbing installed; proper backflow devices			
52	<input type="radio"/> In <input type="radio"/> Out			Sewage and waste water properly disposed			
53	<input checked="" type="radio"/> In <input type="radio"/> Out			Toilet facilities: properly constructed, supplied, & cleaned			
54	<input checked="" type="radio"/> In <input type="radio"/> Out			Garbage & refuse properly disposed; facilities maintained			
55	<input type="radio"/> In <input type="radio"/> Out			Physical facilities installed, maintained, and clean			
56	<input checked="" type="radio"/> In <input type="radio"/> Out			Adequate ventilation and lighting; designated areas used			
Employee Training							
57	<input type="radio"/> In <input type="radio"/> Out			All food employees have food handler training			
58	<input type="radio"/> In <input type="radio"/> Out			Allergen training as required			

Food Establishment Inspection Report

Establishment: Fat Bottom Betty's Establishment #: 0935

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine PPM: 75 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Saled Make Table	59°	4 Drawer Make table	47.1	Waitress Area	
Cut leafy Greens	60.6°	* SLICED Beef	53.4°	Vegetable Soup	139.3°
SLICED Tomatoes	58.3°	Superior 2 Door Fridge	40.8°	1 Door Fridge	40.5°
Spinach (loose)	58.3°	Wash-In Cooker	39.8°	2 Door Fridge @ Bar	38.6°
True Under Counter Freezer	12°	Cooked Pasta	37.8°		
True Glass Door Fridge	40.1°	Roast Beef	36.8°		
4 Drawer Make Table -		Pulled Pork	36.7°	Pizza Make Table	39.4°
East End	47.1°	True 3 Door Fridge	34.6°	* SL-Turkey-Salad Table	62°
Pulled PORK	52.1°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
22	Provide 41°F or less for all TCS foods in Saled make table. Unit @ 59°F. Cut leafy greens + sliced tomatoes, oven roasted Turkey all discarded. No TCS foods to be stored here until rechecked by JCHD. CALL for recheck.	CALL for RIC
22	Provide 40°F or less for all TCS foods in 4 Drawer make table - East end. Unit at 47.1°. Discarded pulled pork @ 52.1° + Sliced Beef @ 53.4°. No TCS foods to be stored here until rechecked by JCHD.	CALL for RIC
49	Clean stove top on 6 burner stove. Grease.	NRI
53	Reattach faucet to vanity in mens public restroom.	NRI
56	Repair Fluorescent lights in kitchen and dishroom to work.	NRI
	Adequate light must be available to facilitate cleaning.	

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

Down Erb #1951376 exp. 5/3/22	Matt Butchko #170270 exp. 10/4/21
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HACCP Topic:

Person in Charge (Signature) Down Erb Date 4/25/19

Inspector (Signature) Steph E. Williams Follow-up: Yes No (Check one) Follow-up Date: Will call after refrigeration repairs are made.