

# 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	2	Date	4/9/19
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:30
Establishment	License/Permit #	Permit Holder		Risk Category	
The Flame Grill + Bar	980	Shawn Williams		I	
Street Address		Purpose of Inspection			
501 E. Walnut St		Routine			
City/State	ZIP Code				
Carbondale, IL	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>				<b>Protection from Contamination</b>			
1	In, Out			15	In, Out, N/A, N/O		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In, Out, N/A			16	In, Out, N/A		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	In, Out			17	In, Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In, Out			18	In, Out, N/A, N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In, Out			19	In, Out, N/A, N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	In, Out, N/O			20	In, Out, N/A, N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In, Out, N/O			21	In, Out, N/A, N/O		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
8	In, Out, N/O			22	In, Out, N/A, N/O		
Hands clean and properly washed				Proper cold holding temperatures			
9	In, Out, N/A, N/O			23	In, Out, N/A, N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition			
10	In, Out			24	In, Out, N/A, N/O		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
<b>Approved Source</b>				<b>Food/Color Additives and Toxic Substances</b>			
11	In, Out			25	In, Out, N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	In, Out, N/A, N/O			<b>Conformance with Approved Procedures</b>			
Food received at proper temperature				26	In, Out, N/A		
13	In, Out			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				27	In, Out, N/A		
14	In, Out, N/A, N/O			Food additives: approved and properly used			
Required records available: shellstock tags, parasite destruction				28	In, Out, N/A		
				Toxic substances properly identified, stored, and used			
				<b>Compliance with Approved Procedures</b>			
				29	In, Out, 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				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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	X		
31	Water and ice from approved source			In-use utensils: properly stored			
32	Variance obtained for specialized processing methods			44			
<b>Food Temperature Control</b>				Utensils, equipment & linens: properly stored, dried, & handled			
33	Proper cooling methods used; adequate equipment for temperature control			45			
34	Plant food properly cooked for hot holding			Single-use/single-service articles: properly stored and used			
35	Approved thawing methods used			46			
36	Thermometers provided & accurate			Gloves used properly			
<b>Food Identification</b>				<b>Utensils, Equipment and Vending</b>			
37	Food properly labeled; original container			47			
<b>Prevention of Food Contamination</b>				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
38	Insects, rodents, and animals not present			48			
39	Contamination prevented during food preparation, storage and display			Warewashing facilities: installed, maintained, & used; test strips			
40	Personal cleanliness			49	X		
41	Wiping cloths: properly used and stored			Non-food contact surfaces clean			
42	Washing fruits and vegetables			<b>Physical Facilities</b>			
				50			
				Hot and cold water available; adequate pressure			
				51			
				Plumbing installed; proper backflow devices			
				52			
				Sewage and waste water properly disposed			
				53	X		
				Toilet facilities: properly constructed, supplied, & cleaned			
				54			
				Garbage & refuse properly disposed; facilities maintained			
				55			
				Physical facilities installed, maintained, and clean			
				56			
				Adequate ventilation and lighting; designated areas used			
				<b>Employee Training</b>			
				57			
				All food employees have food handler training			
				58			
				Allergen training as required			

# Food Establishment Inspection Report

Establishment: The Flame Grill + Bar Establishment #: 980

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Bleach PPM: 50/200 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk-IN cooler	40.1	Steak prep table below AA	30.9	hot hold mushroom gravy	141.8
Traulsen Salad Cooler	34.5	• mayo	40.2	chicken breast	157.3
Salad dressing cooler	40.8	• blue Cheese crumb	40.9	mash potatoes	147.0
• below AA	37.1	Sautee prep table AA	40.3	Soup #1	153.4
Salad make table (AA)	40.1	• cooked shrimp	36.1	Soup #2	156.2
• diced tomatoes	41	• Crab meat	38.1		
• asiago cheese	41	• rice	37.8		
Saturn make table (AA)	36.9				
• butter	38.9	Under grill cold storage	37.0		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
15	Provide proper procedure for handling raw products at grill area. Products should be placed and turned on grill with one set of utensils and plated with another. Utensils cleaned and cooked educated on procedure	COS
16	Provide proper wash and sanitization procedure for all in-use utensils. Observed cook clean knife off with water and not sanitize before putting it back into use.	↓
31	Provide proper handwashing supplies for kitchen handsink. Upon inspection no soap or towels were present.	
43	Clean knife stored in between sautee make table and hot hold table. This area needs to be clean in order to store clean knives, or refrain from using this area.	
49	Clean potato storage held in waitress prep area. Dirty water and food debris noted. Clean nightly.	NRI
49	Clean food debris <sup>(SM)</sup> interior bottom of 2-door true freezer. Food debris noted.	NRI

CFPM Verification (name, expiration date, ID#):  
 Kent Keen  
 2237560 x 6/21

HACCP Topic 15, 16, 9, 28

Person in Charge (Signature) \_\_\_\_\_ Date 4-9-19

Inspector (Signature) Buttner Follow-up:  Yes  No (Check one) Follow-up Date: PERI

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Establishment #: 980

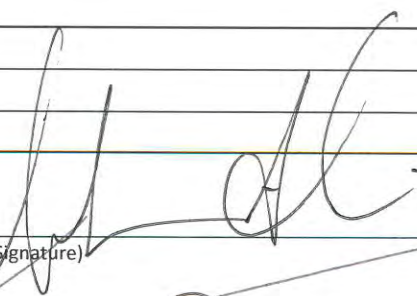
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

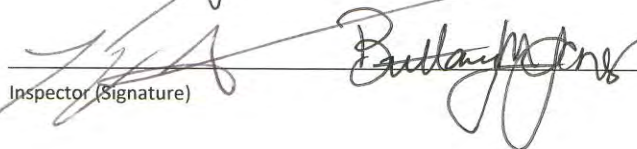
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### Notes

- \* Make sure gloves are always used when prepping RTE foods, especially in salad prep area.
- \* Use less bleach when preparing sanitizer buckets. They should be at a concentration between 50-100ppm.
- \* Make sure wiping clothes are always stored in sanitizer and not left out.

~~Person in Charge (Signature)~~ 

~~Date~~ 4-9-19

~~Inspector (Signature)~~ 

Follow-up:  Yes  No (Check one)

Follow-up Date: 12/1