

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 2/11/19
Establishment GOLDEN CORRAL		License/Permit # 1071	No. of Repeat Risk Factor/Intervention Violations 0	Time In 9:50
Street Address 2255 Reed Station Pkwy		City/State Carbondale, Illinois	Permit Holder RFR Inc.	Time Out 1:15
City/State Carbondale, Illinois		ZIP Code 62901	Risk Category I	Purpose of Inspection Routine

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
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 checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O		
Proper eating, tasting, drinking, or tobacco use			
7	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
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 type="radio"/> N/A, <input checked="" type="radio"/> N/O		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Food separated and protected			
16	<input type="radio"/> In, <input checked="" type="radio"/> Out, <input type="radio"/> N/A		<input checked="" type="checkbox"/>
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 checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Proper cooking time and temperatures			
19	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input checked="" type="radio"/> 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 type="radio"/> In, <input checked="" type="radio"/> Out, <input type="radio"/> N/A, N/O		<input checked="" type="checkbox"/>
Proper hot holding temperatures			
22	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, 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 checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	<input checked="" type="radio"/> In <input type="radio"/> Out, 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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided & accurate			
Food Identification			
37			
Food properly labeled; original container			
Prevention of Food Contamination			
38			
Insects, rodents, and animals not present			
39			
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable, properly designed, constructed and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	<input checked="" type="checkbox"/>		
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53			
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			
Employee Training			
57			
All food employees have food handler training			
58			
Allergen training as required			

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Establishment: Golden Corral Establishment #: 1071

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: All Quat Chlorine (Dishmachine) PPM: 200 ppm
0 ppm Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Salad Bar		Cut Iceberg Lettuce	44.9°	Roast Ham	36.4°
Diced Ham	32.5°	ALL salad items on 4 hr. Hold)		Beef Steak	36.1°
" Chicken	40.8°	Exiled Cooler (AA)	40.3°	Hot Table - Salad Bar	
Deviled Eggs	50.1°	Cooked Pork Butt	42.8°	Fried Rice	176.4°
Mac Salad	39.4°	Cooked Chicken	39.7°	Fajita Chicken	176.2°
Tuna Salad	33.9°	PORK Roast	42.8°	Gr. Beef	144.7°
Potato Salad	32.4°	SLICED Potatoes	38.8°	Refried Beans	139.7°
Diced Eggs	36.2°	Beef Roast	37.7°	Nacho Cheese	140.3°
Cut Spinach	41.5°	Smoked Sausage	41.3°	Chili	163.9°

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
#21	Provide 135°F or greater for all TCS foods on hot holding table in grill area. Sausage Patties @ 119°F - Discarded 2 cheeseburgers @ 120°F - Discarded Both Corrected on site.
#16	Provide proper concentration of chlorine sanitizer at dishmachine. Observed at 0ppm. Called repair. Manually sanitizing until repaired. Repair to line made. Corrected on site.
#49	Clean drain line from evaporator (refrigeration unit) in salad cooler. MOC'd. Correct by NPI.
#16	Rewash 1 chef's knife in meat dept. Food debris. Corrected on site.
#16	Rewash 4 pans on clean rack. Food debris. Corrected on site.

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

Kristina Owen #15481746 exp. 8/24/22	Christine Seamore #16131087 exp. 3/2/2023	Bardot Rothart #15733274 exp. 11/4/2018 (exp)
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HACCP Topic: Handwashing Hot Holding Temps

Person in Charge (Signature) [Signature] Date 2/11/19

Inspector (Signature) [Signature]

Follow-up: Yes No (Check one) Follow-up Date: _____

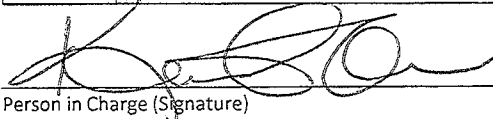
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
	<i>Temperatures - (Cont.)</i>	
	<i>Salad Area Hot Bar (cont.)</i>	<i>GRILL Area</i>
	Baked Potatoes 180.1°	Defield 1 Door Fridge 40.4° F
	Chicken Soup 181.7°	Sliding Door Fridge 25.4° F
	Sopa Chili 173.7°	Auto Steam Warmer 135.6° F
	Sweet Potatoes 166° F	" " " 179° F
	Meat Walk-In Cooler 36.2° F	Pizza Fridge 42.5° F
	<i>Deep Fry Area</i>	
	Defield Fridge 21.4° F	Beans 152.3° F
	" Freezer 18° F	Fried Chicken 185.9° F
	FISH Table 38.0° F	Pasta 179.8°
		Roasted Chicken 180.1° F
		Cabbage 156.9°
		Brown Gravy 151.4° F
		Gr. Beans 182.3°
	Bakery Walk-in Cooler 34.1° F	Baked Fish 173.2° F
	1 Door Bakery Fridge 42.1° F	Fried Fish 142°
	Banana Pudding 31.8° F	Meat loaf 135.1° F
		Pork Roast 176°
		Baked Beans 163.4° F
		Cooked Rice 177°
		Cooked Carrots 138.1° F
		BB Chicken 166°
	Cooked Sausage Patties 119° F (Discarded)	Zucchini 136.6° F
	2 Cheeseburgers 120° F (Discarded)	Baked Fish 142°
		Green Beans 144.7° F
		Scrambled Eggs 160°
		Corn 137.1° F


Person in Charge (Signature)

2/11/19
Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____