

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 3/6/19
Establishment Gress's Cafe		License/Permit # 1139	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:25pm
Street Address 108 N Chestnut St		City/State DeSoto	Permit Holder Gracmed Sully	Time Out 11:30pm
City/State DeSoto		ZIP Code 62924	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	Description	Compliance Status	COS	R	Description
Supervision							
1	<input checked="" type="radio"/>		Person in charge present, demonstrates knowledge, and performs duties				
2	<input checked="" type="radio"/>		Certified Food Protection Manager (CFPM)				
Employee Health							
3	<input checked="" type="radio"/>		Management, food employee and conditional employee; knowledge, responsibilities and reporting				
4	<input checked="" type="radio"/>		Proper use of restriction and exclusion				
5	<input checked="" type="radio"/>		Procedures for responding to vomiting and diarrheal events				
Good Hygienic Practices							
6	<input checked="" type="radio"/>		Proper eating, tasting, drinking, or tobacco use				
7	<input checked="" type="radio"/>		No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands							
8	<input checked="" type="radio"/>		Hands clean and properly washed				
9	<input checked="" type="radio"/>		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				
10	<input checked="" type="radio"/>		Adequate handwashing sinks properly supplied and accessible				
Approved Source							
11	<input checked="" type="radio"/>		Food obtained from approved source				
12	<input checked="" type="radio"/>		Food received at proper temperature				
13	<input checked="" type="radio"/>		Food in good condition, safe, and unadulterated				
14	<input checked="" type="radio"/>		Required records available: shellstock tags, parasite destruction				
Protection from Contamination							
15	<input checked="" type="radio"/>		Food separated and protected				
16	<input checked="" type="radio"/>		Food-contact surfaces; cleaned and sanitized				
17	<input checked="" type="radio"/>		Proper disposition of returned, previously served, reconditioned and unsafe food				
Time/Temperature Control for Safety							
18	<input checked="" type="radio"/>		Proper cooking time and temperatures				
19	<input checked="" type="radio"/>		Proper reheating procedures for hot holding				
20	<input checked="" type="radio"/>		Proper cooling time and temperature				X
21	<input checked="" type="radio"/>		Proper hot holding temperatures				
22	<input checked="" type="radio"/>		Proper cold holding temperatures				
23	<input checked="" type="radio"/>		Proper date marking and disposition				X
24	<input checked="" type="radio"/>		Time as a Public Health Control; procedures & records				
Consumer Advisory							
25	<input checked="" type="radio"/>		Consumer advisory provided for raw/undercooked food				
Highly Susceptible Populations							
26	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered				
Food/Color Additives and Toxic Substances							
27	<input checked="" type="radio"/>		Food additives: approved and properly used				
28	<input checked="" type="radio"/>		Toxic substances properly identified, stored, and used				
Conformance with Approved Procedures							
29	<input checked="" type="radio"/>		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	Description	Compliance Status	COS	R	Description
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				X
40			Personal cleanliness				
41			Wiping cloths: properly used and stored				
42			Washing fruits and vegetables				
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			Non-food contact surfaces clean				X
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				X
56			Adequate ventilation and lighting; designated areas used				
Employee Training							
57			All food employees have food handler training				
58			Allergen training as required				

Food Establishment Inspection Report

Establishment: Gress's Cafe Establishment #: 1139

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Bleach PPM: 100 Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
True refrigerator	37°	<u>Hot hold items</u>			
Cold make table (AA)	40°	• white gravy	147°		
• sliced tomatoes	40°	• Bacon	138°		
• beef patty	39.7°	• meatloaf	135°		
Salad make table(AA)	37.7°	• soup	152°		
• lettuce	40°				
Cocacola brand cooler	39°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
20	Refrain from cooling full gyro loaf in refrigeration, the density of this item is not conducive for proper cooling. Item will not cool properly within 6 hours. Once loaf is started you must process it fully. Product discarded.	COS
23	Provide proper date marking for all TCS pre-cooked packages after opening (cheese, sausage patty) throughout facility. Once you open a package, it has to have a label with the date you opened the item and the seven day discard date.	COS
39	Store all food related products a minimum of 6 inches above the floor throughout the facility and secondary storage unit (outside).	NRI
39	Refrain from storing Ready-to-eat food products in direct contact with packages of raw products. This practice can lead to cross contamination.	
49	Clean table below flat top and sides of equipment in cook-line. Food/grease debris noted.	
55	Clean floor behind cook-line. Excessive grease/fatty/food debris noted.	✓

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

Guzmel Sadiky (PIC)
16972582x 10/23

HACCP Topic: 20, 23, 9

[Signature] Person in Charge (Signature) 3/6/19 Date

[Signature] Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: NRI

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Item Number

Notes

- * Make sure if you are using creamers that require refrigeration that they are under refrigeration.
- * Make sure waitresses are instructed to use ~~tongs~~ tongs when ~~transported~~ transporting toast from toaster to customer plate.
- * When cooking large portions of food items must be rapidly cooled within 4 hours. Examples, either use ice wands, shallow pans, placing items in freezers, etc.

Person in Charge (Signature)

Date

3/16/19

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

NRI