

# 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 <span style="font-size: 2em;">0</span>	Date <span style="font-size: 1.5em;">3/13/19</span>
Establishment <span style="font-size: 1.5em;">Hillbilly Pizza</span>		License/Permit # <span style="font-size: 1.5em;">153</span>	No. of Repeat Risk Factor/Intervention Violations <span style="font-size: 2em;">0</span>	Time In <span style="font-size: 1.5em;">4:00pm</span>
Street Address <span style="font-size: 1.5em;">102 Front St.</span>		Permit Holder <span style="font-size: 1.5em;">Pat Ehlers</span>	Risk Category <span style="font-size: 1.5em;">II</span>	
City/State <span style="font-size: 1.5em;">Campbell Hill, IL</span>		ZIP Code	Purpose of Inspection <span style="font-size: 1.5em;">Routine</span>	

## 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		Description	COS	R
<b>Supervision</b>				
1	(in) Out	Person in charge present, demonstrates knowledge, and performs duties		
2	(in) Out, N/A	Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>				
3	(in) Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	(in) Out	Proper use of restriction and exclusion		
5	(in) Out	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6	In, Out, (N/O)	Proper eating, tasting, drinking, or tobacco use		
7	(in) Out, N/O	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8	(in) Out, N/O	Hands clean and properly washed		
9	(in) Out, N/A, N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	(in) Out	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11	(in) Out	Food obtained from approved source		
12	In, Out, N/A, (N/O)	Food received at proper temperature		
13	(in) Out	Food in good condition, safe, and unadulterated		
14	In, Out, (N/A), N/O	Required records available: shellstock tags, parasite destruction		

Compliance Status		Description	COS	R
<b>Protection from Contamination</b>				
15	(in) Out, N/A, N/O	Food separated and protected		
16	(in) Out, N/A	Food-contact surfaces; cleaned and sanitized		
17	(in) Out	Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18	(in) Out, N/A, N/O	Proper cooking time and temperatures		
19	(in) Out, N/A, N/O	Proper reheating procedures for hot holding		
20	In, Out, (N/A), N/O	Proper cooling time and temperature		
21	In, Out, (N/A), N/O	Proper hot holding temperatures		
22	(in) Out, N/A, N/O	Proper cold holding temperatures		
23	(in) Out, N/A, N/O	Proper date marking and disposition		
24	In, Out, (N/A), N/O	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25	In, Out, (N/A)	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	In, Out, (N/A)	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	In, Out, (N/A)	Food additives: approved and properly used		
28	(in) Out, N/A	Toxic substances properly identified, stored, and used		
<b>Conformance 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

Compliance Status		Description	COS	R
<b>Safe Food and Water</b>				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
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		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
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		Description	COS	R
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
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		
<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		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		

