

Food Establishment Inspection Report

Jackson County Health Department PO Box 307 – 415 Health Department Rd Murphysboro IL 62966		(618) 684-3143 ext. 128 ³⁰⁰	No. of Risk Factor/Intervention Violations 0	Date <u>2/27/19</u>
Establishment <u>Insomnia Cookie</u>	License/Permit # <u>1023</u>		No. of Repeat Risk Factor/Intervention Violations 0	Time In <u>2:20pm</u>
Street Address <u>704 S. Illinois Ave.</u>			Permit Holder <u>Susanne White</u>	Time Out <u>2:50pm</u>
City/State <u>Carbondale, IL</u>	ZIP Code <u>62901</u>		Purpose of Inspection <u>Routine</u>	Risk Category <u>II</u>

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

