

# 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 <b>1</b>	Date <b>11/23/19</b>
Establishment <b>Italian Village</b>		License/Permit # <b>0161</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In <b>9:50</b>
Street Address <b>105 South Washington</b>		Permit Holder <b>R.E. Bridges</b>	Time Out <b>12:00</b>	
City/State <b>Carbondale Illinois</b>		ZIP Code <b>62901</b>	Purpose of Inspection <b>Routine</b>	Risk Category <b>I</b>

## 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>							
1	<input checked="" type="radio"/> In <input type="radio"/> Out			15	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, 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, N/A			16	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>							
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			<b>Time/Temperature Control for Safety</b>			
Proper use of restriction and exclusion				18	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
5	<input checked="" type="radio"/> In <input type="radio"/> Out			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
<b>Good Hygienic Practices</b>							
6	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/O			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
7	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
<b>Preventing Contamination by Hands</b>							
8	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O			Proper hot holding temperatures			
Hands clean and properly washed				22	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		<input checked="" type="checkbox"/>
9	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
10	<input checked="" type="radio"/> In <input type="radio"/> Out			Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O		
<b>Approved Source</b>							
11	<input checked="" type="radio"/> In <input type="radio"/> Out			Time as a Public Health Control; procedures & records			
Food obtained from approved source				<b>Consumer Advisory</b>			
12	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, <input checked="" type="radio"/> N/O			25	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
Food received at proper temperature				Consumer advisory provided for raw/undercooked food			
13	<input checked="" type="radio"/> In <input type="radio"/> Out			<b>Highly Susceptible Populations</b>			
Food in good condition, safe, and unadulterated				26	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
14	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O			Pasteurized foods used; prohibited foods not offered			
Required records available: shellstock tags, parasite destruction				<b>Food/Color Additives and Toxic Substances</b>			
<b>GOOD RETAIL PRACTICES</b>							
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	Compliance Status		COS	R
<b>Safe Food and Water</b>							
30	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>			
31	Water and ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
<b>Food Temperature Control</b>							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			<b>Utensils, Equipment and Vending</b>			
36	Thermometers provided & accurate			47	<input checked="" type="checkbox"/> Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display			<b>Physical Facilities</b>			
40	<input checked="" type="checkbox"/> Personal cleanliness		<input checked="" type="checkbox"/>	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		
<b>Employee Training</b>							
53	Toilet facilities: properly constructed, supplied, & cleaned			54	Garbage & refuse properly disposed; facilities maintained		
57	All food employees have food handler training			55	Physical facilities installed, maintained, and clean		
58	Allergen training as required			56	Adequate ventilation and lighting; designated areas used		

# Food Establishment Inspection Report

Establishment: Italian Village Establishment #: 0161

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Acet PPM: N/A Heat: > 160°F (See strip below)

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Upstairs Walk-IN cooler	38.3°F	Coca-Cola 1 Door fridge		Toppings Table - Ham	32.5°F
" " Cooked lasagna	40.8°F	near drive through	40.1°F	Sausage Crumbles	35.7°F
Red Sauce	40.9°F	True 1 Door fridge next		Pepperoni	28.7°F
Cooked Fettucine Bowls	69.9°F	to downstairs store	38.8°F	Canadian Bacon	38.1°F
Cooked this a.m. in cooler 2 hrs.		Downstairs Steam Table		Hand Salami	40.6°F
A) Downstairs w/I cooler	36.1°F	Alfredo Sauce	162°F	Fridge in new bar	31.3°F
" Cooked Spaghetti	36.9°F	Italian Beef	176°F	All freezers	< 0°F
Cooked Fettucine	36.3°F	Chili	155°F	Saled Bar - Eggs	44.1°F
Cooked Spaghetti (in cooler)	66.7°F	Spaghetti Sauce	151°F	"Macaroni Saled	44.5°F

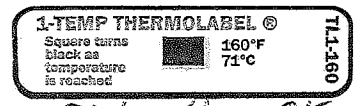
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
#22	Provide 41°F or less for soft serve mix in soft serve ice cream machine. Observed at 65°F. Machine was off. Dumped mix and cleaned and sanitized machine. Corrected on site.
#40	Provide hair restraints for all personnel in food prep / dish areas. (COS)
#47	Repaint shelf that ice scoop sets on (by main ice machine) to make more easily cleanable. Correct by NRI.
#47	Reseal cabinet beneath soda fountain (downstairs) to make easily cleanable. Correct by NRI.
	* Provide paper towels for hand sink at new bar before opening this area.
	Saled Bar Temps (Cont.)
	Bow Tie mac 44.6°F
	Pasta Saled 40.9°F
	Cut leafy greens 44.1°F

CFPM Verification (name, expiration date, ID#):  
Brian Donahue  
 # 2009299  
 exp. 6/21/2023

HACCP Topic: Reheating Temps., Handwashing

Person in Charge (Signature): [Signature] Date: 1/23/19



Dish machine OK

Inspector (Signature): [Signature] Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_