

# Food Establishment Inspection Report

|   |  |                             |  |                        |
|---|--|-----------------------------|--|------------------------|
| Jackson County Health Department<br>PO Box 307 – 415 Health Department Rd<br>Murphysboro IL 62966 |  | (618) 684-3143 ext. 128     | No. of Risk Factor/Intervention Violations <b>1</b>        | Date <b>4/23/19</b>    |
| Establishment <b>La Unica</b>   |  | License/Permit # <b>835</b> | No. of Repeat Risk Factor/Intervention Violations <b>0</b> | Time In <b>2:00pm</b>  |
| Street Address <b>213 W. main St.</b>   |  |                             | Permit Holder <b>Doris Herrera</b>                         | Time Out <b>3:00pm</b> |
| City/State <b>Carbondale, IL</b>  |  | ZIP Code <b>62901</b>       | Risk Category <b>II</b>                                    |                        |
|   |  |                             | Purpose of Inspection <b>Routine</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   |     |   | Person in charge present, demonstrates knowledge, and performs duties                         |  |     |   |
| 2  | <input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A                            |     |   | Certified Food Protection Manager (CFPM)  |  |     |   |
| <b>Employee Health</b>                           |  |     |   |   |  |     |   |
| 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                                    |  |     |   |
| <b>Good Hygienic Practices</b>                   |  |     |   |   |  |     |   |
| 6  | <input type="radio"/> In, <input type="radio"/> Out, <input checked="" 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   |  |     |   |
| <b>Preventing Contamination by Hands</b>         |  |     |   |   |  |     |   |
| 8  | <input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O                            |     |   | Hands clean and properly washed   |  |     |   |
| 9  | <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   |  |     |   |
| 10   | <input checked="" type="radio"/> In, <input type="radio"/> Out   |     |   | Adequate handwashing sinks properly supplied and accessible                                   |  |     |   |
| <b>Approved Source</b>                           |  |     |   |   |  |     |   |
| 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                             |  |     |   |
| <b>Protection from Contamination</b>             |  |     |   |   |  |     |   |
| 15   | <input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O |     |   | Food separated and protected  |  |     |   |
| 16   | <input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A                            |     |   | 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              |  |     |   |
| <b>Time/Temperature Control for Safety</b>       |  |     |   |   |  |     |   |
| 18   | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input checked="" type="radio"/> 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 type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input checked="" type="radio"/> N/O |     |   | Proper cooling time and temperature   |  |     |   |
| 21   | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input checked="" type="radio"/> N/O |     |   | Proper hot holding temperatures   |  |     |   |
| 22   | <input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O |     |   | Proper cold holding temperatures  |  |     |   |
| 23   | <input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O |     |   | Proper date marking and disposition   |  |     |   |
| 24   | <input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O |     |   | Time as a Public Health Control; procedures & records   |  |     |   |
| <b>Consumer Advisory</b>                         |  |     |   |   |  |     |   |
| 25   | <input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A                            |     |   | Consumer advisory provided for raw/undercooked food   |  |     |   |
| <b>Highly Susceptible Populations</b>            |  |     |   |   |  |     |   |
| 26   | <input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A                            |     |   | Pasteurized foods used; prohibited foods not offered  |  |     |   |
| <b>Food/Color Additives and Toxic Substances</b> |  |     |   |   |  |     |   |
| 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, <input type="radio"/> N/A                            |     |   | Toxic substances properly identified, stored, and used  |  |     |   |
| <b>Conformance with Approved Procedures</b>      |  |     |   |   |  |     |   |
| 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                                   | Compliance Status  |  | COS | R |
|---|--|-----|-------------------------------------|--|--|-----|---|
| <b>Safe Food and Water</b>              |  |     |                                     |  |  |     |   |
| 30                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Pasteurized eggs used where required   |  |     |   |
| 31                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Water and ice from approved source   |  |     |   |
| 32                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Variance obtained for specialized processing methods                                   |  |     |   |
| <b>Food Temperature Control</b>         |  |     |                                     |  |  |     |   |
| 33                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Proper cooling methods used; adequate equipment for temperature control                |  |     |   |
| 34                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Plant food properly cooked for hot holding   |  |     |   |
| 35                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Approved thawing methods used  |  |     |   |
| 36                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Thermometers provided & accurate   |  |     |   |
| <b>Food Identification</b>              |  |     |                                     |  |  |     |   |
| 37                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Food properly labeled; original container  |  |     |   |
| <b>Prevention of Food Contamination</b> |  |     |                                     |  |  |     |   |
| 38                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Insects, rodents, and animals not present  |  |     |   |
| 39                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Contamination prevented during food preparation, storage and display                   |  |     |   |
| 40                                      | <input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O |     | <input checked="" type="checkbox"/> | Personal cleanliness   |  |     |   |
| 41                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Wiping cloths: properly used and stored  |  |     |   |
| 42                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Washing fruits and vegetables  |  |     |   |
| <b>Proper Use of Utensils</b>           |  |     |                                     |  |  |     |   |
| 43                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | In-use utensils: properly stored   |  |     |   |
| 44                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Utensils, equipment & linens: properly stored, dried, & handled                        |  |     |   |
| 45                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Single-use/single-service articles: properly stored and used                           |  |     |   |
| 46                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Gloves used properly   |  |     |   |
| <b>Utensils, Equipment and Vending</b>  |  |     |                                     |  |  |     |   |
| 47                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |  |     |   |
| 48                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Warewashing facilities: installed, maintained, & used; test strips                     |  |     |   |
| 49                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Non-food contact surfaces clean  |  |     |   |
| <b>Physical Facilities</b>              |  |     |                                     |  |  |     |   |
| 50                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Hot and cold water available; adequate pressure  |  |     |   |
| 51                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Plumbing installed; proper backflow devices  |  |     |   |
| 52                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Sewage and waste water properly disposed   |  |     |   |
| 53                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Toilet facilities: properly constructed, supplied, & cleaned                           |  |     |   |
| 54                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Garbage & refuse properly disposed; facilities maintained                              |  |     |   |
| 55                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Physical facilities installed, maintained, and clean                                   |  |     |   |
| 56                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Adequate ventilation and lighting; designated areas used                               |  |     |   |
| <b>Employee Training</b>                |  |     |                                     |  |  |     |   |
| 57                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | All food employees have food handler training  |  |     |   |
| 58                                      | <input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O            |     |                                     | Allergen training as required  |  |     |   |

# Food Establishment Inspection Report

Establishment: La Unica Establishment #: 835

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Bleach PPM: 50 Heat: N/A

| TEMPERATURE OBSERVATIONS |       |  |               |      |  |               |      |
|--------------------------|-------|--|---------------|------|--|---------------|------|
| Item/Location            | Temp  |  | Item/Location | Temp |  | Item/Location | Temp |
| 3-Door Refrigerator      | 41°   |  |               |      |  |               |      |
| 2-Door Refrigerator      | 31.4° |  |               |      |  |               |      |
| Display case             | 47.5° |  |               |      |  |               |      |
|                          |       |  |               |      |  |               |      |
|                          |       |  |               |      |  |               |      |
|                          |       |  |               |      |  |               |      |
|                          |       |  |               |      |  |               |      |
|                          |       |  |               |      |  |               |      |
|                          |       |  |               |      |  |               |      |
|                          |       |  |               |      |  |               |      |
|                          |       |  |               |      |  |               |      |

### OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number  | Violations cited in this report must be corrected within the time frames below.  |         |
|--|--|---------|
| 22   | Provide proper cold holding temperature (41°F or below for all TCS products (pastries/cakes). Upon inspection pastry case at 47.5°F. See notes.            | 4/26/19 |
| 40   | Provide proper hair restraints for all employees in the kitchen, dishwashing, and baking areas. Hair nets or ball caps with <u>Bmy</u> will be sufficient. | COS     |
| <u>Notes</u>   |  |         |
| * Please send copy of Certified food protection manager to me via email (brittanyj@jchdonline.org) within 48 hrs. for Maria Herrera. |  |         |
| * Keep exterior doors closed during hours of operation to prevent the <u>Bmy</u> pests from entering the facility.                   |  |         |
| * Do not store any TCS products in display case until it has been serviced and I've come back to recheck the unit.                   |  |         |

CFPM Verification (name, expiration date, ID#):  
 will provide cert # by email / maria Herrera

HACCP Topic: 8, 22, 21

Chris Bunnick Person in Charge (Signature)      04/26/19 Date

Brittany Johnson / Maria E. Williams Inspector (Signature)      Follow-up:  Yes  No (Check one)      Follow-up Date: 4/26/19

