

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 0	Date 4/8/19
Establishment Martel's Pizza		License/Permit # 1075	No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:30AM
Street Address 706 Walnut St.			Permit Holder Dillon Rushing	Time Out 12:15pm
City/State Murphysboro, IL		ZIP Code 62946	Risk Category II	
Purpose of Inspection Routine				

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
Supervision			
1	In , Out		
2	In , Out, N/A		
Employee Health			
3	In , Out		
4	In , Out		
5	In , Out		
Good Hygienic Practices			
6	In , Out, N/O		
7	In , Out, N/O		
Preventing Contamination by Hands			
8	In , Out, N/O		
9	In , Out, N/A, N/O		
10	In , Out		
Approved Source			
11	In , Out		
12	In , Out, N/A, N/O		
13	In , Out		
14	In , Out, N/A, N/O		

Compliance Status		COS	R
Protection from Contamination			
15	In , Out, N/A, N/O		
16	In , Out, N/A		
17	In , Out		
Time/Temperature Control for Safety			
18	In , Out, N/A, N/O		
19	In , Out, N/A, N/O		
20	In , Out, N/A, N/O		
21	In , Out, N/A, N/O		
22	In , Out, N/A, N/O		
23	In , Out, N/A, N/O		
24	In , Out, N/A, N/O		
Consumer Advisory			
25	In , Out, N/A		
Highly Susceptible Populations			
26	In , Out, N/A		
Food/Color Additives and Toxic Substances			
27	In , Out, N/A		
28	In , Out, N/A		
Conformance with Approved Procedures			
29	In , Out, N/A		

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

	COS	R
Safe Food and Water		
30		
31		
32		
Food Temperature Control		
33		
34		
35		
36		
Food Identification		
37		
Prevention of Food Contamination		
38		
39		
40		
41		
42		

	COS	R
Proper Use of Utensils		
43		
44		
45		
46		
Utensils, Equipment and Vending		
47		
48		
49		
Physical Facilities		
50		
51		
52		
53		
54		
55		
56		
Employee Training		
57		
58		

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Establishment: Martel's Pizza Establishment #: 1075

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	
<u>Pizza Make Table</u>			<u>Pizza warmer</u>	<u>137.3°</u>	
• below AA	<u>37.9°</u>				
• diced chicken	<u>36.9°</u>				
• diced tomato	<u>38.5°</u>				
• Shredded cheese	<u>41°</u>				
<u>Walk-in cooler</u>	<u>38.7°</u>				
<u>Salad Make Table AA</u>	<u>41°</u>				
• diced chicken	<u>37.7°</u>				
• diced tomato	<u>39.6°</u>				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	<u>Corrected violations (old numbers): 20, 21, 8, 22, 22, 22, 22, 25, 15</u>
	<u>* No new violations</u>
	<u>Notes:</u>
	<u>*Continue with routine cleaning schedule. Much better than previous inspection</u>

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

<u>Dillon Rushing</u> <u>cert# 01695582</u> <u>exp: 12/20</u>			
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HACCP Topic: 8, 21, 22

[Signature] Person in Charge (Signature) Date 4/8/19

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

Follow-up Date: _____