

# 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>5/15/19</b>
Establishment <b>McDonald's Jackson Square</b>		License/Permit # <b>1074</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In <b>9:50</b>
Street Address <b>550 East Industrial Park Rd.</b>		City/State <b>Murphysboro, ILLINOIS</b>	Permit Holder <b>Short Team Inc.</b>	Time Out <b>11:45</b>
City/State <b>Murphysboro, ILLINOIS</b>		ZIP Code <b>62966</b>	Purpose of Inspection <b>Routine</b>	Risk Category <b>II</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>				<b>Protection from Contamination</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		X
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</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			18	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, 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, N/A, N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
6	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	<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 hot holding temperatures			
No discharge from eyes, nose, and mouth				22	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O			23	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Hands clean and properly washed				Proper date marking and disposition			
9	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O			24	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	<input checked="" type="radio"/> In <input type="radio"/> Out			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	<input checked="" type="radio"/> In <input type="radio"/> Out			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
12	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, <input type="radio"/> N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	<input checked="" type="radio"/> In <input type="radio"/> Out			27	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			28	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</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	
		COS	R			COS	R

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	X Non-food contact surfaces clean		
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used and stored			55	X Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>				<b>Employee Training</b>			
57	All food employees have food handler training			57	All food employees have food handler training		
58	Allergen training as required			58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: McDonald's - Jackson Square Establishment #: 1074

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Quat PPM: 300 Heat: N/A

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Under Counter 1 Dr. Fridge	38.5°	Hot Holding	
1 Door Freezer	15.1°	cooked mushrooms	150°
2 Drawer Fridge - South Wall	35.2°	White Gravy	142.5°
Walk-In Cooler	35.9°	Beef Steak	165.2°
2 Door Fridge next to oven	41.8°	Chicken Nuggets	155.1°
		Cooked Egg	165.4°
Soft Serve Mix	37.8°	Cooling Temperature	
		Sausage Patty	166°

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Action
55	Clean floor under coffee maker at front counter. Food debris.	NRI
47	Repair/replace ice machine lid. Foam insulation showing. No longer easily cleanable, non-absorbant. (Replacing entire bottom section of ice maker. On order)	NRI
16	Clean interior of both microwave ovens. Food splash.	COS
55	Mop floor in West side drive through area.	NRI
49	Clean pass through hot holding units. oil, food debris.	NRI

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

Enoch Albright # 15380676 x 7/22	Morgan Inman # 15687085 exp. 10-12-22	Tyfer Smith # 16474172 exp. 5-22-23	Jessica Campton # 16685986 exp. 7-17-23
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HACCP Topic: #8, Glove use

Person in Charge (Signature): [Signature] Date: 5/15/19

Inspector (Signature): Allyson E. Williams Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_