

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 3/8/19
Establishment Moe's Southwest Grill		License/Permit # 659	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:50am
Street Address 715 Giant City Rd.		City/State Carbondale, IL	Permit Holder Jason Unterfer	Time Out 12:00pm
City/State Carbondale, IL		ZIP Code 62901	Purpose of Inspection Routine	Risk Category I

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				Pasteurized foods used; prohibited foods not offered			
9	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Food/Color Additives and Toxic Substances			
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 <input type="radio"/> N/A <input type="radio"/> N/O		
10	<input checked="" type="radio"/> In <input type="radio"/> Out			Food additives: approved and properly used			
Adequate handwashing sinks properly supplied and accessible				24	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Approved Source				Toxic substances properly identified, stored, and used			
11	<input checked="" type="radio"/> In <input type="radio"/> Out			Conformance with Approved Procedures			
Food obtained from approved source				25	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
12	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Compliance with variance/specialized process/HACCP			
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			GOOD RETAIL PRACTICES			
Food in good condition, safe, and unadulterated				Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
14	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			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			
Required records available: shellstock tags, parasite destruction							

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
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		
Food Temperature Control				Utensils, Equipment and Vending			
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			47	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	<input checked="" type="checkbox"/> Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used		
Employee Training							
57	All food employees have food handler training						
58	Allergen training as required						

Food Establishment Inspection Report

Establishment: Moe's Southwest Grill Establishment #: 659

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: QUAT PPM: 400 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>Walkin cooler</u>	<u>41°</u>	<u>2-door Altosham</u>	<u>140°</u>		
• <u>diced tomatoes</u>	<u>41°</u>	<u>1-door altosham</u>	<u>135°</u>		
• <u>guacamole</u>	<u>41°</u>	<u>Hot Hold</u>			
<u>beverage air cooler</u>	<u>32°</u>	• <u>cheese dip</u>	<u>151°</u>		
<u>make table (below AA)</u>	<u>36°</u>	• <u>rice</u>	<u>162°</u>		
• <u>pico de gallo</u>	<u>38°</u>	• <u>beans</u>	<u>138°</u>		
• <u>lettuce (shredded)</u>	<u>41°</u>	• <u>beef</u>	<u>167°</u>		
		• <u>chicken</u>	<u>148°</u>		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
<u>39</u>	<u>Refrain from storing all food related products (raw chicken under shelf and diced tomatoes) on the floor in the walk-in cooler. All food related products must be stored a minimum of 6 inches from the floor.</u>	NRI ↓
<u>49</u>	<u>Clean black shelving in walkin cooler. Mold, Mildew, Food debris noted.</u>	
<u>49</u>	<u>Clean table top and lower shelf below grill and stove top at the cook line. Food debris, grease/oil build-up noted.</u>	
<u>55</u>	<u>Clean flooring throughout the facility paying close attention to hard-to-reach places under equipment, shelving, Soda machine, etc. Food debris, dust, dirt, grease noted.</u>	
	<u>Notes:</u>	
	<u>* Reattach FRP covering on wall by handsink closest to managers office.</u>	
	<u>* Continue with routine cleaning of vent hood. May need to consider increasing thro <u>BMI</u> thorough cleaning provided by Shawnee services.</u>	

CFPM Verification (name, expiration date, ID#):
Jason L. Unterfer
1995744
exp: 3/2023

HACCP Topic: 8/21, 22

[Signature] Person in Charge (Signature) 3/8/19 Date

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