

# 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>4</b>	Date <b>3/7/19</b>
Establishment <b>One Hot Cookie</b>		License/Permit # <b>840</b>		No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In <b>10:40am</b>
Street Address <b>1290 Business Hwy 13</b>		City/State <b>Murphysboro, IL</b>		Permit Holder <b>Sarah Lavender-Bradpear</b>	Time Out <b>12:30pm</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
<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 checked="" type="radio"/> In <input type="radio"/> Out <input 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 checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input 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 checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
<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 checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Proper cooking time and temperatures			
19	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		<input checked="" type="checkbox"/>
Proper reheating procedures for hot holding			
20	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Proper cooling time and temperature			
21	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		<input checked="" type="checkbox"/>
Proper hot holding temperatures			
22	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		<input checked="" type="checkbox"/>
Proper cold holding temperatures			
23	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		<input checked="" type="checkbox"/>
Proper date marking and disposition			
24	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Time as a Public Health Control; procedures & records			
<b>Consumer Advisory</b>			
25	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	<input checked="" type="radio"/> In <input type="radio"/> Out <input 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 checked="" type="radio"/> In <input type="radio"/> Out <input 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
<b>Safe Food and Water</b>			
30	<input type="checkbox"/>		
Pasteurized eggs used where required			
31	<input type="checkbox"/>		
Water and ice from approved source			
32	<input type="checkbox"/>		
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33	<input type="checkbox"/>		
Proper cooling methods used; adequate equipment for temperature control			
34	<input type="checkbox"/>		
Plant food properly cooked for hot holding			
35	<input type="checkbox"/>		
Approved thawing methods used			
36	<input type="checkbox"/>		
Thermometers provided & accurate			
<b>Food Identification</b>			
37	<input type="checkbox"/>		
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
38	<input type="checkbox"/>		
Insects, rodents, and animals not present			
39	<input type="checkbox"/>		
Contamination prevented during food preparation, storage and display			
40	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>
Personal cleanliness			
41	<input type="checkbox"/>		
Wiping cloths: properly used and stored			
42	<input type="checkbox"/>		
Washing fruits and vegetables			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43	<input type="checkbox"/>		
In-use utensils: properly stored			
44	<input type="checkbox"/>		
Utensils, equipment & linens: properly stored, dried, & handled			
45	<input type="checkbox"/>		
Single-use/single-service articles: properly stored and used			
46	<input type="checkbox"/>		
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47	<input type="checkbox"/>		
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48	<input type="checkbox"/>		
Warewashing facilities: installed, maintained, & used; test strips			
49	<input type="checkbox"/>		
Non-food contact surfaces clean			
<b>Physical Facilities</b>			
50	<input type="checkbox"/>		
Hot and cold water available; adequate pressure			
51	<input type="checkbox"/>		
Plumbing installed; proper backflow devices			
52	<input type="checkbox"/>		
Sewage and waste water properly disposed			
53	<input type="checkbox"/>		
Toilet facilities: properly constructed, supplied, & cleaned			
54	<input type="checkbox"/>		
Garbage & refuse properly disposed; facilities maintained			
55	<input type="checkbox"/>		
Physical facilities installed, maintained, and clean			
56	<input type="checkbox"/>		
Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>			
57	<input type="checkbox"/>		
All food employees have food handler training			
58	<input type="checkbox"/>		
Allergen training as required			

# Food Establishment Inspection Report

Establishment: One Hot Cookie Establishment #: 840

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
Butter/milk refrigerator	38.0°	Gumbo (hot hold)	136°		
Cookie cooler top (AA)	33.8°	Jambalaya (hot hold)	160°		
bottom (AA)	36.1°	*Chicken gnocchi (hot hold)	123°		
Refrigerator #2	41.3°	French onion (hot hold)	137°		
Avanteo make table top (AA)	38.1°	cooked rice (hot hold)	160°		
" bottom (AA)	39.6°	cooked grits (hot hold)	158°		
Refrigerator #1	41°	*muscles (hot hold)	106°F		
Refrigerator #4	38°	Shrimp (hot hold)	140°		
		Italian beef (hot hold)	142°		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
21/19	Provide proper hot holding temperatures (135°F and above) for all TCS products (muscles, soups) at the steam table and crockpots. Chicken gnocchi at 123°F and muscles at 106°F. These products need to be reheated to 165°F before placing in hot holding.	COS
22	Provide proper cold holding temperatures (41°F or below) for all TCS products (bacon bits) at the Avanteo make table. Any product that is labeled "Refrigerate after opening" must be kept under refrigeration.	COS
23	<del>23</del> Provide proper date mark labeling for all TCS pre-cooked/pre-packaged products stored in refrigeration throughout facility. Upon inspection hotdogs from 2/20/19, cheese (shredded), bacon bits, deli meats, etc. were observed without the label. After opening or moving items from freezer you must label with date opened/moved and 7 day discard date.	COS
40	Instruct all employees to wear proper hair restraints (hats/hairnets) when working throughout the kitchen.	COS

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

Karen Sue Lavender 158901 exp: 11/21	Jessica Worthen 152717 exp: 6/21
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HACCP Topic:

Sarah Linder Brash 3/7/19  
Person in Charge (Signature) Date

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

Follow-up Date: NRI

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Establishment: One Hot Cookie

Establishment #: 840

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	<u>Notes</u>
	* Since the facility has expanded their food operation to include more cooked, cooling, and reheating of TCS products your facilities risk category is being reassessed from a category II to a category I. Employees in kitchen need more education on these complex cooking practices.
	* Refrain from storing items above the "cold line" in make tables throughout facility.
	* Change the sanitizer sink a minimum of 4 hours or more frequently with use. Scented bleach is not allowed per the food code.

Sarah Sewer-Brashin  
Person in Charge (Signature)

3/7/19  
Date

Buttany Jones  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: NRI