

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 <input type="radio"/>	Date <u>4/25/15</u>
Establishment <u>Panda Express</u>		License/Permit # <u>10601</u>	No. of Repeat Risk Factor/Intervention Violations <input type="radio"/>	Time In <u>11:45</u>
Street Address <u>1039 E Main St</u>		City/State <u>Carbondale</u>	Permit Holder <u>Abbie Maxwell</u>	Time Out <u>12:30</u>
ZIP Code <u>62901</u>		Risk Category <u>II</u>		
Purpose of Inspection <u>Routine</u>				

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							
1	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out			15	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
2	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A			16	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A		
Employee Health							
3	<input checked="" type="radio"/> In <input type="radio"/> Out			17	<input checked="" type="radio"/> In <input type="radio"/> Out		
4	<input checked="" type="radio"/> In <input type="radio"/> Out			Time/Temperature Control for Safety			
5	<input checked="" type="radio"/> In, <input type="radio"/> Out			18	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
Good Hygienic Practices							
6	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/O			19	<input type="radio"/> In, <input type="radio"/> Out, N/A, <input checked="" type="radio"/> N/O		
7	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/O			20	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O		
Preventing Contamination by Hands							
8	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/O			21	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
9	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O			22	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
10	<input checked="" type="radio"/> In, <input type="radio"/> Out			23	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
Approved Source							
11	<input checked="" type="radio"/> In <input type="radio"/> Out			24	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O		
12	<input type="radio"/> In, <input type="radio"/> Out, N/A, <input checked="" type="radio"/> N/O			Consumer Advisory			
13	<input checked="" type="radio"/> In <input type="radio"/> Out			25	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
14	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O			Highly Susceptible Populations			
Protection from Contamination							
Food/Color Additives and Toxic Substances							
Conformance with Approved Procedures							
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
Safe Food and Water							
30	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water and ice from approved source			43	<input checked="" type="checkbox"/> In-use utensils: properly stored		<input checked="" type="checkbox"/>
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			Utensils, Equipment and Vending			
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display		<input checked="" type="checkbox"/>	Physical Facilities			
40	Personal cleanliness			50	Hot and cold water available; adequate pressure		
41	Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed		
Employee Training							
53	All food employees have food handler training			54	Toilet facilities: properly constructed, supplied, & cleaned		
54	Allergen training as required			55	Garbage & refuse properly disposed; facilities maintained		
55				56	Physical facilities installed, maintained, and clean		
56				57	Adequate ventilation and lighting; designated areas used		
57				58			
58							

Food Establishment Inspection Report

Establishment: Panda Express Establishment #: 1061

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat PPM: 200 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Walkin	37°F		Rice/Rice Cooker	176°F	
Reach-in Prep			Chicken/Steam Table 1	135°F	
Reach-in Day/Shift			Chicken/Steam Table 2	155°F	
			Warmer	135°F	
			Rice/Rice Steamer	176°F	

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

Item Number	Violations cited in this report must be corrected within the time frames below.
39	Refrain from storing raw product (Chicken) above R+E product (broccoli) in walkin cooler. All raw product should be stored below R+E product.
43	Refrain from storing scoop for rice @ room temp w/o label indicating 4 hour wash time. This has been an issue in the past.

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

Abbie Maxwell (PIC)
16345454 x 4/23

HACCP Topic: 21, 22, 16

Abbie Maxwell 4/25/16
 Person in Charge (Signature) Date

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