

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 <u>7/29/19</u>
Establishment <u>PIZZA HUT</u>		License/Permit # <u>1173</u>		No. of Repeat Risk Factor/Intervention Violations 0	Time In <u>10:45</u>
Street Address <u>310 East Walnut Street</u>		City/State <u>Carbondale, ILLINOIS</u>		Permit Holder <u>Heartland PIZZA</u>	Time Out <u>12:05</u>
City/State <u>Carbondale, ILLINOIS</u>		ZIP Code <u>62901</u>		Purpose of Inspection <u>Routine</u>	Risk Category <u>II</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	<u>In</u> Out			15	<u>In</u> Out, N/A, N/O		
2	<u>In</u> Out, N/A			16	<u>In</u> Out, N/A		
Employee Health							
3	<u>In</u> Out			17	<u>In</u> Out		
4	<u>In</u> Out			Time/Temperature Control for Safety			
5	<u>In</u> Out			18	<u>In</u> Out, N/A, N/O		
Good Hygienic Practices							
6	<u>In</u> Out, N/O			19	<u>In</u> Out, N/A, N/O		
7	<u>In</u> Out, N/O			20	<u>In</u> Out, N/A, N/O		
Preventing Contamination by Hands							
8	<u>In</u> Out, N/O			21	<u>In</u> Out, N/A, N/O		
9	<u>In</u> Out, N/A, N/O			22	<u>In</u> Out, N/A, N/O		
10	<u>In</u> Out			23	<u>In</u> Out, N/A, N/O		
Approved Source							
11	<u>In</u> Out			24	<u>In</u> Out, N/A, N/O		
12	<u>In</u> Out, N/A, N/O			Consumer Advisory			
13	<u>In</u> Out			25	<u>In</u> Out, N/A		
14	<u>In</u> Out, N/A, N/O			Highly Susceptible Populations			
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	In-use utensils: properly stored		
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	<u>X</u> Non-food contact surfaces clean		<u>X</u>
39	Contamination prevented during food preparation, storage and display			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	Toilet facilities: properly constructed, supplied, & cleaned			57	All food employees have food handler training		
54	Garbage & refuse properly disposed; facilities maintained			58	Allergen training as required		
55	Physical facilities installed, maintained, and clean						
56	Adequate ventilation and lighting; designated areas used						

Food Establishment Inspection Report

Establishment: Pizza HUT - Carbondale

Establishment #: 1173

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat - Sanibuckets
Chlorine - Dishmachine

PPM: 200
50

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Retarder	36.5°	Randell 3 Door Melt		Cooked Pepperoni Pizza	
Walk-In Cooler	39.4°	Bottom	36.2°	w/ mushrooms	210°
Walk-In Freezer	-10°	Top			
Small Beverage Air / Dr.	37.5°	Diced Tomatoes	35.5°		
Delicoup / Dr. Freezer	9.2°	Pepperoni	37.7°		
		Mozzarella	30.2°		
		Gr. Beef Crumbles	32.1°		
		Sausage Crumbles	31.1°		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
49	Clean outside of bakery pans on clean rack more thoroughly. Food debris.	COS
* No hot holding. Cooked food held for pickup in insulated bags for 1 hour max. & discarded.		
* Annual permit granted, contingent upon approval from Carbondale Code + FIRE.		

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

MIKE Pruitt #3703316 exp. 8/4/22	Jennifer Pruitt #15265429 exp. 6/25/22		
--	--	--	--

HACCP Topic: #8

Michael Pruitt
Person in Charge (Signature)

7/29/19
Date

Stephen E. Williams
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____