

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 1	Date 5/8/19
Establishment Popeye's #822	License/Permit # 1082	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:05
Street Address 500 East Walnut Street	City/State Carbondale, Illinois	Permit Holder HZOPS Holdings/Kerl Kasper mgr	Time Out 11:40
City/State Carbondale, Illinois	ZIP Code 62901	Risk Category I	Purpose of Inspection Routine

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 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		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health							
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			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
5	<input checked="" type="radio"/> In <input type="radio"/> Out			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	<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, <input type="radio"/> N/O			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
7	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		<input checked="" type="checkbox"/>
Preventing Contamination by Hands							
8	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/O			Proper hot holding temperatures			
Hands clean and properly washed				22	<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			Proper cold holding temperatures			
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, N/A, N/O		
10	<input checked="" type="radio"/> In <input type="radio"/> Out			Proper date marking and disposition			
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							
11	<input checked="" type="radio"/> In <input type="radio"/> Out			Time as a Public Health Control; procedures & records			
Food obtained from approved source				Consumer Advisory			
12	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			25	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
Food received at proper temperature				Consumer advisory provided for raw/undercooked food			
13	<input checked="" type="radio"/> In <input type="radio"/> Out			Highly Susceptible Populations			
Food in good condition, safe, and unadulterated				26	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
14	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Pasteurized foods used; prohibited foods not offered			
Required records available: shellstock tags, parasite destruction				Food/Color Additives and Toxic Substances			
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	<input checked="" type="checkbox"/>	Non-food contact surfaces clean	
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							
57	All food employees have food handler training			53	Toilet facilities: properly constructed, supplied, & cleaned		
58	Allergen training as required			54	Garbage & refuse properly disposed; facilities maintained		

Food Establishment Inspection Report

Establishment: Popeye's # 822 Establishment #: 1082
 Water Supply: Public Private Waste Water System: Public Private
 Sanitizer Type: Quat sani buckets + 3 compartment sink PPM: 300 Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Main Breading Table	33.0°	<u>HOT HOLDING</u>		*Cajun Rice	128°
Egg Batter	38.3°	B/I Chix Breast	168.2°		
Raw Chicken	37.9°	" " Thighs	177.2°	Winston Hot Hold Cabinet	144.1°
Raw Seasoned "	38.8°	Bless Chix Strips	168.2°		
Raw Chix Strips	41.6°	Gravy	137.1°	Walk-In Cooler	31.3°
" Seasoned "	36.6°	Cooked Rice	139.4°	" " Freezer	-11°
Defried 1 Dr. Freezer	12.1°	Mashed Potatoes	150.4°		
" " " Fridge - ^{Freezer} _{Counter}	35.4°	Red Beans	144.5°		
		Mac 'n Cheese	151.3°		

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Item Number	Description	Action
#21	Provide proper hot holding temperature (minimum 135°) for Cajun Rice. Observed at 128°F. Reheated to 208°F.	COS
#49	Clean pass through warming racks at front counter. Oil, Food debris.	NRI
#55	Clean floor behind Duke ovens. Food spills.	NRI
#55	Clean floor to counter front of front counter. SPILLS.	NRI
#55	Clean floor to wall in walk-in cooler (covered baseboard) food spills.	NRI
#56	Repair lights in walk-in cooler. Insufficient light for cleaning.	NRI
#49	Clean cabinet under self serve soda fountain. MILDEW. (Repeat)	NRI

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

Karl Kasper #16182486 exp. 3/8/23	Anastasia Zachery #17546171 exp. 3/24	Alec Green #17546172 exp. 3/24
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HACCP Topic: #8, #21, Reheating Temps.

Person in Charge (Signature): Hal P. Kaper Date: 5/8/19

Inspector (Signature): Heather E. Williams Follow-up: Yes No (Check one) Follow-up Date: _____