

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>1/18/19</u>
Establishment <u>Primo's Pizza</u>	License/Permit # <u>954</u>	No. of Repeat Risk Factor/Intervention Violations 0	Time In <u>11:15</u>
Street Address <u>604 E Park St</u>		Permit Holder <u>Chris Dewby</u>	Time Out <u>12:00</u>
City/State <u>Carbondale</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				Protection from Contamination			
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				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, N/A, 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, N/A, N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
6	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
7	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/O			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O			23	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Hands clean and properly washed				Proper date marking and disposition			
9	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O			24	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	<input checked="" type="radio"/> In <input type="radio"/> Out			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
Approved Source				Highly Susceptible Populations			
11	<input checked="" type="radio"/> In <input type="radio"/> Out			26	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
13	<input checked="" type="radio"/> In <input type="radio"/> Out			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
14	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				Conformance with Approved Procedures			
GOOD RETAIL PRACTICES				29	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				Compliance with variance/specialized process/HACCP			
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				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			47	Food and non-food contact surfaces cleanable, properly designed, constructed and used		
34	Plant food properly cooked for hot holding			48	Warewashing facilities: installed, maintained, & used; test strips		
35	Approved thawing methods used			49	Non-food contact surfaces clean		
36	Thermometers provided & accurate			Physical Facilities			
Food Identification				50	Hot and cold water available; adequate pressure		
37	Food properly labeled; original container			51	Plumbing installed; proper backflow devices		
Prevention of Food Contamination				52	Sewage and waste water properly disposed		
38	Insects, rodents, and animals not present			53	Toilet facilities: properly constructed, supplied, & cleaned		
39	Contamination prevented during food preparation, storage and display			54	Garbage & refuse properly disposed; facilities maintained		
40	Personal cleanliness			55	Physical facilities installed, maintained, and clean		
41	Wiping cloths: properly used and stored			56	Adequate ventilation and lighting; designated areas used		
42	Washing fruits and vegetables			Employee Training			
GOOD RETAIL PRACTICES				57	All food employees have food handler training		
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				58	Allergen training as required		
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