

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 4	Date 3/14/19
Establishment Jewel of India dba Recma's License/Permit # 1107		No. of Repeat Risk Factor/Intervention Violations 1	Time In 11:05
Street Address 607 South ILLINOIS AVENUE		Permit Holder Reema Prabhakar	Time Out 12:30
City/State Carbondale, ILLINOIS ZIP Code 62901		Purpose of Inspection Routine	Risk Category I

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	Description	COS	R
Supervision			
1	In Out Person in charge present, demonstrates knowledge, and performs duties		
2	In Out N/A Certified Food Protection Manager (CFPM)		
Employee Health			
3	In Out Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In Out Proper use of restriction and exclusion		
5	In Out Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices			
6	In Out N/O Proper eating, tasting, drinking, or tobacco use		
7	In Out N/O No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	In Out N/O Hands clean and properly washed		
9	In Out N/A N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In Out Adequate handwashing sinks properly supplied and accessible	X	X
Approved Source			
11	In Out Food obtained from approved source		
12	In Out N/A N/O Food received at proper temperature		
13	In Out Food in good condition, safe, and unadulterated		
14	In Out N/A N/O Required records available: shellstock tags, parasite destruction		

Compliance Status	Description	COS	R
Protection from Contamination			
15	In Out N/A N/O Food separated and protected		
16	In Out N/A Food-contact surfaces; cleaned and sanitized		X
17	In Out Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety			
18	In Out N/A N/O Proper cooking time and temperatures		
19	In Out N/A N/O Proper reheating procedures for hot holding *		
20	In Out N/A N/O Proper cooling time and temperature		
21	In Out N/A N/O Proper hot holding temperatures *		
22	In Out N/A N/O Proper cold holding temperatures		
23	In Out N/A N/O Proper date marking and disposition		X
24	In Out N/A N/O Time as a Public Health Control; procedures & records		
Consumer Advisory			
25	In Out N/A Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	In Out N/A Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	In Out N/A Food additives: approved and properly used		
28	In Out N/A Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures			
29	In Out 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	Description	COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	X Contamination prevented during food preparation, storage and display	X	X
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

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

Food Establishment Inspection Report

Establishment: Jewel of India dba Reemars Establishment #: 1107

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine PPM: 50 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	Item/Location
<u>Back Kitchen</u>			<u>Middle Kitchen</u>		
<u>True 1 door freezer</u>	<u>-1°</u>		<u>True 1 door fridge</u>	<u>37.5°</u>	
<u>True 3 door fridge</u>	<u>40.2°</u>				
<u>Cooked Rice</u>	<u>40.6°</u>				
<u>Cooked Chicken</u>	<u>41.3°</u>				
<u>Gravy</u>	<u>39.1°</u>				
<u>Lamb</u>	<u>37.3°</u>				
<u>True 3 door fridge - Out of Service</u>					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
<u>10</u>	<u>Provide paper towels for hand sink in rear kitchen.</u>	<u>COS</u>
<u>23,39</u>	<u>Keep all foods covered and labeled in True 3 door refrigerator in back kitchen. Small bowls taken from larger pans with no label on smaller bowls.</u>	<u>COS</u>
<u>49</u>	<u>Clean outside of bulk containers. Grease, food debris.</u>	<u>NRI</u>
<u>16</u>	<u>Provide sanitizer (bleach) for 3 compartment sink in middle kitchen.</u>	<u>COS</u>
<u>53</u>	<u>Provide paper towels for employee restroom.</u>	<u>COS</u>
<u>58</u>	<u>Provide Allergen training for 1 staff member for this facility.</u>	<u>4/15/19</u>
<u>2</u>	<u>Provide Certified Food Protection Manager for this facility. Ramneesh Prabhakar has not renewed.</u>	<u>4/15/19</u>
	<u>* Buffet not in use at this time. Cook to order only.</u>	

CFPM Verification (name, expiration date, ID#):
Ramneesh Prabhakar
Has Not Renewed

HACCP Topic: Handwashing, Labeling, Proper Warewashing

Person in Charge (Signature) _____ Date 3/14/19

Inspector (Signature) Steph E. Williams Follow-up: Yes No (Check one) Follow-up Date: 4/15/19