

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	4/25/18
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:31S
Establishment	License/Permit #	Permit Holder	Risk Category		
R+Si Brewing Company	1085	Chris Harris	I		
Street Address		Purpose of Inspection			
18967 R 25 Hwy 51		Routine			
City/State	Elkville	ZIP Code	62952		

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	Compliance Status	Description	COS	R
Supervision							
1	Person in charge present, demonstrates knowledge, and performs duties			In			
2	Certified Food Protection Manager (CFPM)			In			
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting			In			
4	Proper use of restriction and exclusion			In			
5	Procedures for responding to vomiting and diarrheal events			In			
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use			In			
7	No discharge from eyes, nose, and mouth			In			
Preventing Contamination by Hands							
8	Hands clean and properly washed			In			
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			In			
10	Adequate handwashing sinks properly supplied and accessible			In			
Approved Source							
11	Food obtained from approved source			In			
12	Food received at proper temperature			In			
13	Food in good condition, safe, and unadulterated			In			
14	Required records available: shellstock tags, parasite destruction			In			
Protection from Contamination							
15	Food separated and protected			In			
16	Food-contact surfaces; cleaned and sanitized			In			
17	Proper disposition of returned, previously served, reconditioned and unsafe food			In			
Time/Temperature Control for Safety							
18	Proper cooking time and temperatures			In			
19	Proper reheating procedures for hot holding			In			
20	Proper cooling time and temperature			In			
21	Proper hot holding temperatures			In			
22	Proper cold holding temperatures			In			
23	Proper date marking and disposition			In			
24	Time as a Public Health Control; procedures & records			In			
Consumer Advisory							
25	Consumer advisory provided for raw/undercooked food			In			
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered			In			
Food/Color Additives and Toxic Substances							
27	Food additives: approved and properly used			In			
28	Toxic substances properly identified, stored, and used			In			
Conformance with Approved Procedures							
29	Compliance with variance/specialized process/HACCP			In			

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	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	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used and stored						
42	Washing fruits and vegetables						
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	Non-food contact surfaces clean						
Physical Facilities							
50	Hot and cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage and waste water properly disposed						
53	Toilet facilities: properly constructed, supplied, & cleaned						
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	Allergen training as required						

Food Establishment Inspection Report

Establishment: R+51 Brewing Company Establishment #: 1085
 Water Supply: Public Private Waste Water System: Public Private
 Sanitizer Type: Bleach PPM: 100 Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
2-Door Continental	41°F						
2-Door Sabel	38°F						
Walkin	37°F						
3-Door Unit	40°F						

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Item Number	Description
49	Clean tables below grills in kitchen. Food debris noted towards back. <u>NRI</u>
49	Clean water from bottom interior of 2-Door Continental unit. Standing water noted. Trays designed to catch water are over filled. <u>NRI</u>
49	Clean interior of ice machine in kitchen. <u>Mildew</u> noted. <u>NRI</u>

*Note:
 • All refrigeration OK.
 • Good job on cleaning

CFPM Verification (name, expiration date, ID#):
Jimmy Murphy (PIC)
15630974 x 10/22
 HACCP Topic: 22, 21, 16

Chris Barnes _____ Date: 4/25/19
 Person in Charge (Signature)

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