

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	○	Date	8/20/16
Establishment		License/Permit #		No. of Repeat Risk Factor/Intervention Violations	○	Time In	10:20
Street Address		City/State		Permit Holder	Sergio Mendez		
1160 E Main St		Carbondale		Purpose of Inspection	Routine		
ZIP Code		62901		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	COS	R	Description	Compliance Status	COS	R	Description
Supervision				Protection from Contamination			
1			Person in charge present, demonstrates knowledge, and performs duties	15			Food separated and protected
2			Certified Food Protection Manager (CFPM)	16			Food-contact surfaces; cleaned and sanitized
Employee Health				Time/Temperature Control for Safety			
3			Management, food employee and conditional employee; knowledge, responsibilities and reporting	17			Proper disposition of returned, previously served, reconditioned and unsafe food
4			Proper use of restriction and exclusion	18			Proper cooking time and temperatures
5			Procedures for responding to vomiting and diarrheal events	19			Proper reheating procedures for hot holding
Good Hygienic Practices				Consumer Advisory			
6			Proper eating, tasting, drinking, or tobacco use	20			Proper hot holding temperatures
7			No discharge from eyes, nose, and mouth	21			Proper cold holding temperatures
Preventing Contamination by Hands				Highly Susceptible Populations			
8			Hands clean and properly washed	22			Pasteurized foods used; prohibited foods not offered
9			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	Food/Color Additives and Toxic Substances			
10			Adequate handwashing sinks properly supplied and accessible	23			Food additives: approved and properly used
Approved Source				Conformance with Approved Procedures			
11			Food obtained from approved source	24			Toxic substances properly identified, stored, and used
12			Food received at proper temperature	Compliance with variance/specialized process/HACCP			
13			Food in good condition, safe, and unadulterated	25			Compliance with variance/specialized process/HACCP
14			Required records available: shellstock tags, parasite destruction	26			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	COS	R	Description	Compliance Status	COS	R	Description
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	46			Gloves used properly
34			Plant food properly cooked for hot holding	Physical Facilities			
35			Approved thawing methods used	47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
36			Thermometers provided & accurate	48			Warewashing facilities: installed, maintained, & used; test strips
Food Identification				49			Non-food contact surfaces clean
37			Food properly labeled; original container	Employee Training			
Prevention of Food Contamination				50			Hot and cold water available; adequate pressure
38			Insects, rodents, and animals not present	51			Plumbing installed; proper backflow devices
39			Contamination prevented during food preparation, storage and display	52			Sewage and waste water properly disposed
40			Personal cleanliness	53			Toilet facilities: properly constructed, supplied, & cleaned
41			Wiping cloths: properly used and stored	54			Garbage & refuse properly disposed; facilities maintained
42			Washing fruits and vegetables	55			Physical facilities installed, maintained, and clean
				56			Adequate ventilation and lighting; designated areas used

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Establishment: Sergio's Cantina Establishment #: 1161

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Bleach PPM: 50/100 Heat: R/A

TEMPERATURE OBSERVATIONS								
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp
Walkin		38°F	Chicken / Main Steam		147°F			
2-Door Sliding Unit		37°F	Chicken / Aux Steam		137°F			
3-Door Unit		35°F						
Small Make Table		40°F						
Large Make Table		37°F						

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
	* Few violations:	
41	Store all wiping clothes in sanitizer bucket when not in use. Several lying around kitchen/bar.	COS
	* Note:	
	◦ Continue to monitor refrigeration	
	◦ All items reheated from cold must be heated to a minimum of 165°F	

CFPM Verification (name, expiration date, ID#):
Sergio Mendez (PIC)

HACCP Topic: 22,23

Person in Charge (Signature) [Signature] Date 8/20/19

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