

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	4/11/19
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	
Establishment	License/Permit #	Permit Holder	Risk Category		
Sergio's Mexican Restaurant	485	Fermin Zarate	I		
Street Address		Purpose of Inspection			
203 N Williams St		Routine			
City/State	ZIP Code				
Murphysboro	62966				

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	(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		X	Adequate handwashing sinks properly supplied and accessible			
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			
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			
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			
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		COS	R	Compliance Status		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		X				
Physical Facilities							
50	Hot and cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices		X				
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		X				
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: Sergio's Mexican Restaurant Establishment #: 485

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	
Make Table	37°F		Rice/ Steam Table	176°F	
2-Sliding Door Unit	40°F		Beans/ Steam Table	164°F	
Walkin	35°F				
Refrigerator	39°F				
Waitress Standing Unit	41°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
10	Provide a handsink for use at all times. Upon inspection hose for washing floor attached to handsink. You can hot hook a hose to this sink. Any sink you move this hose to must have an approved backflow device!	NRI
51		COS
49	Clean fountain soda machine, paying close attention to areas by nozzles.	NRI
49	Clean fan shroud on refrigeration unit in Walkin cooler. Mold/mildew noted.	↓
55	Repair floor in outside storage area. Tiles cracked + pieces missing + no longer easily cleanable.	NRI

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

00880952 x 4/23 (PIC)	Fermin Zarate (PIC)
Pedro Salinas	2001280 x 4/23

HACCP Topic: 10, 21, 22

Person in Charge (Signature): *Fermin Zarate* Date: 4/11/19

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