

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 2	Date 3/28/19
Establishment Steak N Shake		License/Permit # 0287	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:40
Street Address 1365 East Main Street		City/State Carbondale, Illinois	Permit Holder Steak N Shake	Time Out
ZIP Code 62901		Risk Category I		Purpose of Inspection Routine

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

Compliance Status	Protection from Contamination	COS	R
15	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O Food separated and protected		
16	<input type="radio"/> In <input checked="" type="radio"/> Out <input type="radio"/> N/A Food-contact surfaces; cleaned and sanitized		<input checked="" type="checkbox"/>
17	<input checked="" type="radio"/> In <input type="radio"/> Out Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety			
18	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O Proper cooking time and temperatures		
19	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O Proper reheating procedures for hot holding		
20	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O Proper cooling time and temperature		
21	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O Proper hot holding temperatures		
22	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O Proper cold holding temperatures		
23	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O Proper date marking and disposition		
24	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A <input type="radio"/> N/O Time as a Public Health Control; procedures & records		
Consumer Advisory			
25	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A Food additives: approved and properly used		
28	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures			
29	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> 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	Safe Food and Water	COS	R
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	<input checked="" type="checkbox"/> Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

Compliance Status	Proper Use of Utensils	COS	R
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	<input checked="" type="checkbox"/> Non-food contact surfaces clean		<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	<input checked="" type="checkbox"/> All food employees have food handler training		
58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Steak N Shake Establishment #: 0287

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine - Dish machine PPM: 100 Heat: N/A
Quat - Sani buckets PPM: 200

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	Item/Location
Burger Patty Fridge	39.9°		McCall Freezer	19°	
Bottom Cabinet	40.7°		Walk in Cooler	37.9°	
			Walk in Freezer	4°	
Salad make table Top	38.1°				
Sliced Tomatoes	38.7°		Chili on Hot Hold	143°	
Bottom *No TCS Here!	46.1°		Cooking Temperature		
Delfield Standup Freezer	6.1°		Beef Patty off grill	197°	
Bulk Milk Machine	31.8°				
McCall Freezer	4°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
49	Clean stainless steel table under flat grill + storage area below. Correct by NRI
49	Clean exterior of both microwaves. Grease. Correct by NRI.
49	Clean space between Delfield freezer + deep fryers. Grease. Correct by NRI
39	Keep all opened containers of food covered in Delfield freezer next to deep fryers. COS
55	Clean floor to wall under deep fryers. Food debris. Correct by NRI.
49	Clean GPO-Ray food warmer in drive through area. Baked on Grease. Correct by NRI.
49	Clean interior and exterior of bulk milk dispenser. Dried milk. COS.
49	Clean bottom storage area of shake table. Food spills COS.

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

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HACCP Topic: Handwashing, Sanitation

Person in Charge (Signature): [Signature] Date: 3/28/19

Inspector (Signature): Stephen E. Williams Follow-up: Yes No (Check one) Follow-up Date: 4/29/19

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Establishment #: _____

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

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

- 16 Wash, rinse, sanitize all shake cans. Dried milk. COS
- 49 Clean bottom of McCall Ice Cream freezer. Dried ice cream. COS
- 16 Clean both shake machines. Dried milk. COS.
- 55 Clean walk-in freezer floor. Grease. Correct by NRI.
- 39 Keep all bulk foods covered in walk-in freezer to prevent contamination. Correct by NRI.
- 2 Provide Certified Food Protection Manager for this facility to cover all shifts. Correct by 4/29/18
- 57 Provide Food Handler Training for all employees working with opened food (cooks). Correct by 4/29/18.

[Signature]

Person in Charge (Signature)

3/28/19

Date

[Signature]

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: 4/29/19