

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	2/7/19
Establishment		License/Permit #	No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:45 pm
Street Address			Permit Holder	Risk Category		
City/State		ZIP Code	Cameron Taliban		II	
1181 E. Rendleman		62901	Purpose of Inspection		Routine	
Carbondale, IL		62901				

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				Protection from Contamination			
1	<input checked="" type="radio"/> In <input type="radio"/> Out			15	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
	Person in charge present, demonstrates knowledge, and performs duties			16	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
2	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A			17	<input checked="" type="radio"/> In <input type="radio"/> Out		
	Certified Food Protection Manager (CFPM)				Proper disposition of returned, previously served, reconditioned and unsafe food		
Employee Health				Time/Temperature Control for Safety			
3	<input checked="" type="radio"/> In <input type="radio"/> Out			18	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
	Management, food employee and conditional employee; knowledge, responsibilities and reporting			19	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
4	<input checked="" type="radio"/> In <input type="radio"/> Out			20	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
	Proper use of restriction and exclusion			21	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
5	<input checked="" type="radio"/> In <input type="radio"/> Out			22	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		X
	Procedures for responding to vomiting and diarrheal events			23	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
Good Hygienic Practices				24	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
6	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O				Consumer Advisory		
	Proper eating, tasting, drinking, or tobacco use			25	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
7	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A				Highly Susceptible Populations		
	No discharge from eyes, nose, and mouth			26	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A		
Preventing Contamination by Hands					Food/Color Additives and Toxic Substances		
8	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A			27	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A		
	Hands clean and properly washed			28	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
9	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O				Conformance with Approved Procedures		
	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			29	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A		
10	<input checked="" type="radio"/> In <input type="radio"/> Out				Proper Use of Utensils		
	Adequate handwashing sinks properly supplied and accessible			43	<input type="radio"/> In-use utensils: properly stored		
Approved Source				44	<input type="radio"/> Utensils, equipment & linens: properly stored, dried, & handled		
11	<input checked="" type="radio"/> In <input type="radio"/> Out			45	<input type="radio"/> Single-use/single-service articles: properly stored and used		
	Food obtained from approved source			46	<input type="radio"/> Gloves used properly		
12	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O			Utensils, Equipment and Vending			
	Food received at proper temperature			47	<input type="radio"/> Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
13	<input checked="" type="radio"/> In <input type="radio"/> Out			48	<input type="radio"/> Warewashing facilities: installed, maintained, & used; test strips		
	Food in good condition, safe, and unadulterated			49	<input type="radio"/> Non-food contact surfaces clean		
14	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O			Physical Facilities			
	Required records available: shellstock tags, parasite destruction			50	<input type="radio"/> Hot and cold water available; adequate pressure		

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				Proper Use of Utensils			
30	<input type="radio"/> Pasteurized eggs used where required			43	<input type="radio"/> In-use utensils: properly stored		
31	<input type="radio"/> Water and ice from approved source			44	<input type="radio"/> Utensils, equipment & linens: properly stored, dried, & handled		
32	<input type="radio"/> Variance obtained for specialized processing methods			45	<input type="radio"/> Single-use/single-service articles: properly stored and used		
Food Temperature Control				46	<input type="radio"/> Gloves used properly		
33	<input type="radio"/> Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	<input type="radio"/> Plant food properly cooked for hot holding			47	<input type="radio"/> Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	<input type="radio"/> Approved thawing methods used			48	<input type="radio"/> Warewashing facilities: installed, maintained, & used; test strips		
36	<input type="radio"/> Thermometers provided & accurate			49	<input type="radio"/> Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	<input type="radio"/> Food properly labeled; original container			50	<input type="radio"/> Hot and cold water available; adequate pressure		
Prevention of Food Contamination				51	<input type="radio"/> Plumbing installed; proper backflow devices		
38	<input type="radio"/> Insects, rodents, and animals not present			52	<input type="radio"/> Sewage and waste water properly disposed		
39	<input type="radio"/> Contamination prevented during food preparation, storage and display			53	<input type="radio"/> Toilet facilities: properly constructed, supplied, & cleaned		
40	<input type="radio"/> Personal cleanliness			54	<input type="radio"/> Garbage & refuse properly disposed; facilities maintained		
41	<input type="radio"/> Wiping cloths: properly used and stored			55	<input type="radio"/> Physical facilities installed, maintained, and clean		
42	<input type="radio"/> Washing fruits and vegetables			56	<input type="radio"/> Adequate ventilation and lighting; designated areas used		
Employee Training				57	<input type="radio"/> All food employees have food handler training		
Employee Training				58	<input type="radio"/> Allergen training as required		

Food Establishment Inspection Report

Establishment: Subway East Establishment #: 0907

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat PPM: 200 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Front Cold-Hold Table			• tomatoes (sliced)	46.8	
• Chicken Breast	40.2		Hot Hold Table (Front)		
• Roast Beef	40.3		• Soup	178.2	
• Ham	39.7		• meatballs	169.9	
• Pepperoni	37.8		Walk-in cooler	40.5	
• Turkey	39.8		Walk-in freezer	2°F	
• cut-up chicken	39.7		Undercounter Fridge	28.4	
• sliced chicken (plain)	38.5				
• tuna	39.7				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	Provide 41°F or less for all TCS foods on cold holding table at the front counter. Sliced tomatoes observed at 46.8, discarded tomatoes. Corrected on site.

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

Jerrilyn Bailey			
Cert# 21513757			
Exp: 10/10/23			

HACCP Topic: 22

Jerrilyn Bailey 2/7/19
 Person in Charge (Signature) Date

Steph E. Williams / Buttrick Jones Follow-up: Yes No (Check one)
 Inspector (Signature) Follow-up Date: _____