

# 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 <input type="radio"/>	Date <u>1/31/19</u>
Establishment <u>Subway # 30785</u>		License/Permit # <u>0488</u>		No. of Repeat Risk Factor/Intervention Violations <input type="radio"/>	Time In <u>9:50</u>
Street Address <u>1617 Walnut St. - Murphysboro</u>		Permit Holder <u>Suzette Blanford</u>		Risk Category <u>II</u>	
City/State <u>ILLINOIS</u>		ZIP Code <u>62966</u>		Purpose of Inspection <u>Routine</u>	

## 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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out			15	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A, N/O		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A			16	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				17	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out		
3	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
4	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out			18	<input checked="" type="radio"/> In, <input checked="" type="radio"/> Out, <input checked="" type="radio"/> N/A, <input checked="" type="radio"/> N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out			19	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A, N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	<input checked="" type="radio"/> In, <input checked="" type="radio"/> Out, <input checked="" type="radio"/> N/A, <input checked="" type="radio"/> N/O		
6	<input checked="" type="radio"/> In, <input checked="" type="radio"/> Out, <input checked="" type="radio"/> N/O			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A, N/O		
7	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/O			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A, N/O		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/O			23	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A, N/O		
Hands clean and properly washed				Proper date marking and disposition			
9	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A, N/O			24	<input checked="" type="radio"/> In, <input checked="" type="radio"/> Out, <input checked="" type="radio"/> N/A, <input checked="" type="radio"/> N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	<input checked="" type="radio"/> In, <input checked="" type="radio"/> Out, <input checked="" type="radio"/> N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	<input checked="" type="radio"/> In, <input checked="" type="radio"/> Out, <input checked="" type="radio"/> N/A		
12	<input checked="" type="radio"/> In, <input checked="" type="radio"/> Out, N/A, <input checked="" type="radio"/> N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out			27	<input checked="" type="radio"/> In, <input checked="" type="radio"/> Out, <input checked="" type="radio"/> N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	<input checked="" type="radio"/> In, <input checked="" type="radio"/> Out, <input checked="" type="radio"/> N/A, <input checked="" type="radio"/> N/O			28	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	<input checked="" type="radio"/> In, <input checked="" type="radio"/> Out, <input checked="" type="radio"/> N/A		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
COS=corrected on-site during inspection		R=repeat violation					

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
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		
<b>Food Temperature Control</b>				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	Non-food contact surfaces clean		
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>				<b>Employee Training</b>			
57	<input checked="" type="checkbox"/> All food employees have food handler training			57	<input checked="" type="checkbox"/> All food employees have food handler training		
58	Allergen training as required			58	Allergen training as required		

