

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 2/13/19
Establishment Taco Bell		License/Permit # 0788		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:00
Street Address 1440 East Main St. - Carbondale		Permit Holder W+M Restaurants		Risk Category II	
City/State Carbondale, Illinois		ZIP Code 62901		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		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 <input type="radio"/> N/A <input type="radio"/> N/O		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	<input type="radio"/> In <input checked="" type="radio"/> Out <input type="radio"/> N/A			16	<input type="radio"/> In <input checked="" type="radio"/> Out <input type="radio"/> N/A		<input checked="" type="checkbox"/>
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	<input checked="" type="radio"/> In <input type="radio"/> Out			17	<input checked="" type="radio"/> In <input type="radio"/> Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	<input checked="" type="radio"/> In <input type="radio"/> Out			18	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	<input checked="" type="radio"/> In <input type="radio"/> Out			19	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				Consumer Advisory			
6	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A			20	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A			21	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				Highly Susceptible Populations			
8	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A			22	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Hands clean and properly washed				Proper cold holding temperatures			
9	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			23	<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				Proper date marking and disposition			
10	<input checked="" type="radio"/> In <input type="radio"/> Out			24	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
Approved Source				Food/Color Additives and Toxic Substances			
11	<input checked="" type="radio"/> In <input type="radio"/> Out			25	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input checked="" type="radio"/> N/O			Conformance with Approved Procedures			
Food received at proper temperature				26	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A		
13	<input checked="" type="radio"/> In <input type="radio"/> Out			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				Food/Color Additives and Toxic Substances			
14	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input checked="" type="radio"/> N/O			27	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A		
Required records available: shellstock tags, parasite destruction				Food additives: approved and properly used			
GOOD RETAIL PRACTICES				28	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				Toxic substances properly identified, stored, and used			
Mark "X" in box if numbered item is not in compliance				Conformance with Approved Procedures			
Mark "X" in appropriate box for COS and/or R				29	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A		
COS=corrected on-site during inspection				Compliance with variance/specialized process/HACCP			
R=repeat violation				GOOD RETAIL PRACTICES			

Compliance Status		COS	R	Compliance Status		COS	R
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			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	<input checked="" type="checkbox"/> Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
Prevention of Food Contamination				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	<input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used		
Employee Training				Employee Training			
				57	All food employees have food handler training		
				58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Taco Bell - Carbondale Establishment #: 0788

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine PPM: Corrected to 50 Heat: N/A

TEMPERATURE OBSERVATIONS						
Item/Location	Temp		Item/Location	Temp	Item/Location	Temp
<u>West Hot Table</u>			<u>East Hot Table</u>		<u>Hot Cabinets</u>	
<u>Refried Beans</u>	<u>159°</u>		<u>Refried Beans</u>	<u>146°</u>	<u>East side</u>	<u>148.5°</u>
<u>Cooked Rice</u>	<u>161°</u>		<u>Cooked Rice</u>	<u>153°</u>	<u>" "</u>	<u>165.3°</u>
<u>Cooked Chicken</u>	<u>149°</u>		<u>Cooked Chicken</u>	<u>144°</u>	<u>Walk-In Cooler AA</u>	<u>33.5°</u>
<u>Taco Meat</u>	<u>171°</u>		<u>Taco Meat</u>	<u>150°</u>	<u>" " Freezer AA</u>	<u>3.8°</u>
<u>COLD Table - West</u>	<u>38.9° AA</u>				<u>Defield Stand Up Freezer</u>	<u>-2.5°</u>
<u>Diced Tomatoes</u>	<u>36.9°</u>		<u>COLD Table - East</u>	<u>37.5°</u>		
			<u>Diced Tomatoes</u>	<u>37.9°</u>		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
<u>#16</u>	<u>Provide 50 ppm Chlorine for sanitizing at 3 compartment sink. Observed at 0 ppm. Corrected on site to 50 ppm.</u>
<u>#16</u>	<u>Provide 50 ppm Chlorine for sani-bucket. Observed at 0 ppm. Corrected on site to 50 ppm.</u>
<u>#16</u>	<u>Clean interior & racks of both warming cabinets at ends of make line. Oil residue. COS.</u>
<u>#49</u>	<u>Clean legs of rack inbetween fryers. OIL residue. Correct by NRI.</u>
<u>#55</u>	<u>Clean floor to wall under soda fountain at drive through. Correct by NRI.</u>
<u>#2</u>	<u>Provide CFPM for this facility anytime food is being prepared. 1 CFPM but not on shift. 2 others taking class. Correct by NRI.</u>

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

Vivian Woodson
01671463
exp. 4/11/2020

HACCP Topic: Handwashing, Sanitizing Concentrations

Roberta Jesus _____ 2/13/19
 Person in Charge (Signature) Date

Alex E. Williams
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____