

# 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	3/20/19
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	4:40
Establishment	License/Permit #	Permit Holder	Risk Category		
Tom's Place	305	Lasse Sorensen	I		
Street Address		Purpose of Inspection			
17107 Rt Highway 51		Routine			
City/State	ZIP Code				
De Soto					

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

Compliance Status	Description	COS	R
<b>Protection from Contamination</b>			
15	Food separated and protected		
16	Food-contact surfaces; cleaned and sanitized		
17	Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</b>			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperature		
21	Proper hot holding temperatures		
22	Proper cold holding temperatures		
23	Proper date marking and disposition		
24	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>			
25	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>			
26	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>			
27	Food additives: approved and properly used		
28	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>			
29	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	Description	COS	R
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
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		
<b>Food Identification</b>			
37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
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		

Compliance Status	Description	COS	R
<b>Proper Use of Utensils</b>			
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		
<b>Utensils, Equipment and Vending</b>			
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		
<b>Physical Facilities</b>			
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	Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>			
57	All food employees have food handler training		
58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Tom's Place Establishment #: 305

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Quat/Bleach PPM: 300ppm/100 Heat: RA

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Walkin	37°F		Potatoes	154°F	
Arctic Air	37°F				
3-Door Make table	40°F				
Turbo Air	40°F				
3-Door True	40°F				
Bar Single Door	51°F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	*Corrected Violations: <u>22, 22, 22</u>
	*Repeated Violations:
<u>49</u>	<u>Clean table below grill. Food debris noted.</u>
<u>55</u>	<u>Clean floor below &amp; behind equipment on cook's line. Food debris noted</u>
	*New Violations:
<u>22</u>	<u>Provide proper cold holding temp (41°F or less) for all PHF (Heavy Cream) in single door unit @ bar. Product temp @ 51°F, ambient air temp @ 52°F.</u>
<u>47</u>	<u>Refrain from using paper towels below any food product (baked product @ desert area). Paper towels are not an approved food contact surface</u>

CFPM Verification (name, expiration date, ID#):  
Blake Squibb (PIC)  
15508447 x 8/22

HACCP Topic: 21/22

Person in Charge (Signature) \_\_\_\_\_ Date \_\_\_\_\_

Inspector (Signature) \_\_\_\_\_ Follow-up:  Yes  No (Check one) Follow-up Date: 4/1/19

