

# 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	0	Date	1/28/19
Establishment: <u>Whiffle Boy's Pizza</u>		License/Permit # <u>513</u>		No. of Repeat Risk Factor/Intervention Violations	0	Time In	3:00
Street Address <u>2039 Walnut St</u>		City/State <u>Murphysboro</u>		Permit Holder	<u>Tim Reiman</u>	Time Out	4:00
City/State		ZIP Code <u>62966</u>		Purpose of Inspection	<u>Routine</u>		
				Risk Category	<u>II</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 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 checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A			16	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
	Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
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 checked="" 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		
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O			20	<input checked="" 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/O			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		
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
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 checked="" 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		
<b>Approved Source</b>				<b>Food/Color Additives and Toxic Substances</b>			
11	<input checked="" type="radio"/> In, <input type="radio"/> Out			25	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
	Food obtained from approved source				Consumer advisory provided for raw/undercooked food		
12	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			<b>Conformance with Approved Procedures</b>			
	Food received at proper temperature			26	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input 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			<b>Food/Color Additives and Toxic Substances</b>			
14	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			27	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
	Required records available: shellstock tags, parasite destruction				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		
				<b>Conformance with Approved Procedures</b>			
				29	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input 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		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	<input checked="" type="radio"/> In, <input type="radio"/> Out			43	<input checked="" type="radio"/> In, <input type="radio"/> Out		
	Pasteurized eggs used where required				In-use utensils: properly stored		
31	<input checked="" type="radio"/> In, <input type="radio"/> Out			44	<input checked="" type="radio"/> In, <input type="radio"/> Out		
	Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled		
32	<input checked="" type="radio"/> In, <input type="radio"/> Out			45	<input checked="" type="radio"/> In, <input type="radio"/> Out		
	Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33	<input checked="" type="radio"/> In, <input type="radio"/> Out			46	<input checked="" type="radio"/> In, <input type="radio"/> Out		
	Proper cooling methods used; adequate equipment for temperature control				Gloves used properly		
34	<input checked="" type="radio"/> In, <input type="radio"/> Out			47	<input checked="" type="radio"/> In, <input type="radio"/> Out		
	Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	<input checked="" type="radio"/> In, <input type="radio"/> Out			48	<input checked="" type="radio"/> In, <input type="radio"/> Out		
	Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips		
36	<input checked="" type="radio"/> In, <input type="radio"/> Out			49	<input checked="" type="radio"/> In, <input type="radio"/> Out		
	Thermometers provided & accurate				Non-food contact surfaces clean		
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	<input checked="" type="radio"/> In, <input type="radio"/> Out			50	<input checked="" type="radio"/> In, <input type="radio"/> Out		
	Food properly labeled; original container				Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				<b>Employee Training</b>			
38	<input checked="" type="radio"/> In, <input type="radio"/> Out			51	<input checked="" type="radio"/> In, <input type="radio"/> Out		
	Insects, rodents, and animals not present				All food employees have food handler training		
39	<input checked="" type="radio"/> In, <input type="radio"/> Out			52	<input checked="" type="radio"/> In, <input type="radio"/> Out		
	Contamination prevented during food preparation, storage and display				Plumbing installed; proper backflow devices		
40	<input checked="" type="radio"/> In, <input type="radio"/> Out			53	<input checked="" type="radio"/> In, <input type="radio"/> Out		
	Personal cleanliness				Sewage and waste water properly disposed		
41	<input checked="" type="radio"/> In, <input type="radio"/> Out			54	<input checked="" type="radio"/> In, <input type="radio"/> Out		
	Wiping cloths: properly used and stored				Toilet facilities: properly constructed, supplied, & cleaned		
42	<input checked="" type="radio"/> In, <input type="radio"/> Out			55	<input checked="" type="radio"/> In, <input type="radio"/> Out		
	Washing fruits and vegetables				Garbage & refuse properly disposed; facilities maintained		
				56	<input checked="" type="radio"/> In, <input type="radio"/> Out		
					Physical facilities installed, maintained, and clean		
					Adequate ventilation and lighting; designated areas used		
				<b>Employee Training</b>			
				57	<input checked="" type="radio"/> In, <input type="radio"/> Out		
					All food employees have food handler training		
				58	<input checked="" type="radio"/> In, <input type="radio"/> Out		
					Allergen training as required		

