

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	4	Date	3/25/2021	
Establishment		License/Permit #	No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:30pm	
Street Address			Permit Holder	Anand Patel			
City/State		ZIP Code	Purpose of Inspection				
Applebees		882		Routine			
1125 E. Main St		62901	Risk Category				I

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

Compliance Status	Protection from Contamination	COS	R
15	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, <input type="radio"/> N/O Food separated and protected		
16	<input type="radio"/> In, <input checked="" type="radio"/> Out, N/A Food-contact surfaces; cleaned and sanitized		
17	<input checked="" type="radio"/> In <input type="radio"/> Out Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety			
18	<input type="radio"/> In, <input type="radio"/> Out, N/A, <input checked="" type="radio"/> N/O Proper cooking time and temperatures		
19	<input type="radio"/> In, <input type="radio"/> Out, N/A, <input checked="" type="radio"/> N/O Proper reheating procedures for hot holding		
20	<input type="radio"/> In, <input type="radio"/> Out, N/A, <input checked="" type="radio"/> N/O Proper cooling time and temperature		
21	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, <input type="radio"/> N/O Proper hot holding temperatures		
22	<input type="radio"/> In, <input checked="" type="radio"/> Out, N/A, <input type="radio"/> N/O Proper cold holding temperatures		
23	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, <input type="radio"/> N/O Proper date marking and disposition		
24	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, <input type="radio"/> N/O Time as a Public Health Control; procedures & records		
Consumer Advisory			
25	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A Food additives: approved and properly used		
28	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures			
29	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" 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	Safe Food and Water	COS	R
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
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		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
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	Proper Use of Utensils	COS	R
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		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	<input checked="" type="checkbox"/> Non-food contact surfaces clean		
Physical Facilities			
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	<input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean		
56	<input checked="" type="checkbox"/> Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Applebee's

Establishment #: 882

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Lactic Acid

PPM: 4.30 (good)

Heat:



TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk-in (Food)	38°	Reach-in (center)		Bacon bits	157°
Walk-in (beer)	36°	◦ Spinach dip	28°		
make (Reach-in) L		◦ mashed potatoes	41°		
◦ cheese	41°	◦ lower AA	32°		
◦ Salsa	38°	Reach-in (right) AA	38°		
◦ top AA	40°	◦ Spicy chicken	45°		
◦ lower AA	45°	◦ diced tomatoes	45°		
under grill 4-drawer (L)	37°	◦ coleslaw	48°		
under grill 4-drawer (R)	30°	◦ Shredded Cheese	47°		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
6	Employee drinks must always have a lid and straw to prevent potential contamination from mouth/hand contact w/ cup.	3/26/21
8	Provide effective handwashing procedures for all employees between changing tasks. Upon inspection employee noted moving from cooking to cleaning dishes and back to cooking.	
16	Provide proper wash-rinse-sanitize procedures for all food contact utensils. Upon inspection veggie dicer with food debris and tongs @ grill area in-use passed the 4-hr cleaning label time.	
22	Provide proper cold holding temperature (41°F or below) for all TCS products in reach-in units. Upon inspection bottom AA temperature of left side reach-in @ 45°, multiple products in right side reach-in unit out of temp. Spicy chicken = 45°, diced tomatoes 45°, coleslaw = 48° and shredded cheese = 47°. All products discarded. Do not store anything in either unit until unit is repaired + re-inspected by local health department.	↓

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

Anand Kumar Patel # 16669718 exp: 7/23/2021	Brittany Cranston on file @ HD
---	-----------------------------------

HACCP Topic: 6, 8, 16, 22

Person in Charge (Signature)

3/25/2021
Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: 3/26/2021
(facilitate) 4/22/2021

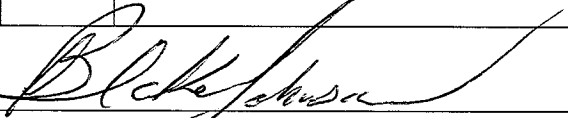
Food Establishment Inspection Report

Establishment: Applebee's

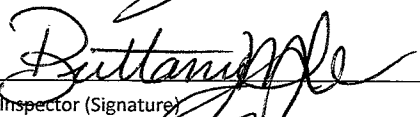
Establishment #: 882

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
49	Clean black 4-wheel cambro cart. Food debris/splash noted.	3/26/21
55	Repair ceiling around large rectangular cold air intake + small square cold air intake. Drywall exposed/crumbling, no longer smooth / easily cleanable. Vent / screen dusty.	4/22/21
55	Replace	
56	Provide light shield or bulb sleeves for fluorescent light by Ice Machine.	4/22/21
<p>Due to the continuous cold holding issues with the reach-in units the Food Service Permit for Applebee's Neighborhood Grill & Bar has been suspended until further notice.</p> <p>Failure to cease operation of this facility, may subject you to enforcement provisions outlined in the Jackson County Food Service Sanitation Ordinance. Failure to comply with these provisions may result in fines up to \$500 per day.</p> <p>Please call me when reinspection of cold holding units can be performed.</p> <p style="text-align: right; font-size: 1.2em;">Brittany Jones (618)-684-3143 ext: 300</p>		


 Person in Charge (Signature)

Date 3/25/2021


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: 3/26/2021
(facilities) 4/22/2021
IOCI 17-356 (10D)