

# 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 <u>0</u>	Date <u>8/5/2021</u>
Establishment <u>Arby's</u>		License/Permit # <u>116</u>		No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>1:45pm</u>
Street Address <u>1384 E. main st.</u>		City/State <u>Carbondale, IL</u>		Permit Holder <u>Arby's Food Group</u>	Time Out <u>3:00pm</u>
City/State <u>Carbondale, IL</u>		ZIP Code <u>62901</u>		Purpose of Inspection <u>Routine</u>	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>					

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

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	<u>In</u> Food separated and protected		
16	<u>In</u> Food-contact surfaces; cleaned and sanitized		
17	<u>In</u> Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</b>			
18	<u>In</u> Proper cooking time and temperatures		
19	<u>In</u> Proper reheating procedures for hot holding		
20	<u>In</u> Proper cooling time and temperature		
21	<u>In</u> Proper hot holding temperatures		
22	<u>In</u> Proper cold holding temperatures		
23	<u>In</u> Proper date marking and disposition		
24	<u>In</u> Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>			
25	<u>In</u> Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>			
26	<u>In</u> Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>			
27	<u>In</u> Food additives: approved and properly used		
28	<u>In</u> Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>			
29	<u>In</u> 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
<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	<u>X</u> Approved thawing methods used		<u>X</u>
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	<u>X</u> Contamination prevented during food preparation, storage and display		<u>X</u>
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

Compliance Status		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	<u>X</u> 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	<u>X</u> 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: Arby's Establishment #: 110

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Quat/Chlorine PPM: 200/100 Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>PFU</u>		<u>Roastbeef (hot hold)</u>	<u>139°</u>		
<u>Fish (breaded)</u>	<u>141°</u>				
<u>Chickentenders</u>	<u>140°</u>	<u>drawer (cold)</u>	<u>33°</u>		
<u>Make table</u>					
<u>° lettuce</u>	<u>39°</u>	<u>Bacon @ RT thawing</u>	<u>40°</u>		
<u>° Chicken</u>	<u>38°</u>				
<u>° lower AA</u>	<u>33°</u>				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
<u>39</u>	<u>Eliminate <del>(BNA)</del> Eliminate the formation of ice in walk-in freezer. No food product should be stored under this area to prevent potential contamination.</u>	<u>NRI</u>
<u>35</u>	<u>Provide proper thawing procedures for bacon. Upon inspection bacon thawing in sink at RT no running cold water. Bacon @ 40° told employee to move to refrigeration. Thawing must be done under refrigeration, under cold running water, or as part of a cooking process.</u>	<u>COS</u>
<u>49</u>	<u>Clean hot hold chicken #1/#2 drawer (not in use). Food debris/grease noted.</u>	<u>NRI</u>
<u>49</u>	<u>Clean door/drawer gaskets of refrigeration throughout kitchen. Mold/mildew noted.</u>	
<u>55</u>	<u>Repair/replace fryers to no longer leak excessive amounts of pooled grease.</u>	

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

Sandra Zimmerman  
#15783798 exp: 11/18/2022

HACCP Topic: 2, 16, 8, 18, 23

Sandra Zimmerman  
 Person in Charge (Signature)

8/5/2021  
 Date

Buttan Jones  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_