

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	3	Date	<u>6/8/21</u>	
Establishment <u>Bandana's BBQ</u>		License/Permit # <u>932</u>		No. of Repeat Risk Factor/Intervention Violations	0	Time In	<u>12:20 pm</u>	
Street Address <u>309 E. main St.</u>		City/State <u>Carbondale, IL</u>		Permit Holder	<u>John Coulter</u>		Time Out	<u>2:25 pm</u>
City/State <u>Carbondale, IL</u>		ZIP Code <u>62901</u>		Purpose of Inspection <u>Routine</u>		Risk Category <u>I</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	Supervision
1	<input checked="" type="radio"/>		Person in charge present, demonstrates knowledge, and performs duties
2	<input checked="" type="radio"/>		Certified Food Protection Manager (CFPM)
Employee Health			
3	<input checked="" type="radio"/>		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	<input checked="" type="radio"/>		Proper use of restriction and exclusion
5	<input checked="" type="radio"/>		Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices			
6	<input checked="" type="radio"/>		Proper eating, tasting, drinking, or tobacco use
7	<input checked="" type="radio"/>		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands			
8	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Hands clean and properly washed
9	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>	Adequate handwashing sinks properly supplied and accessible
Approved Source			
11	<input checked="" type="radio"/>		Food obtained from approved source
12	<input checked="" type="radio"/>		Food received at proper temperature
13	<input checked="" type="radio"/>		Food in good condition, safe, and unadulterated
14	<input checked="" type="radio"/>		Required records available: shellstock tags, parasite destruction

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

Compliance Status	COS	R	Proper Use of Utensils
43	<input checked="" type="checkbox"/>		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	<input checked="" type="checkbox"/>		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

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Establishment: Bandana's BBQ Establishment #: 932
 Water Supply: Public Private Waste Water System: Public Private
 Sanitizer Type: Quat/Chlorine PPM: Dish = 100 Heat: N/A
Sani bucket = 400

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Walk-in AA*	36°	Steam table	
• brisket	39°	• BBQ	156°
Waitress make table		• Baked Beans	147°
• AA top unit	50°	Cvap Hot Hold unit (R)	
• whipped butter	51°	• pork butt	144°
• potato salad	45°	Cvap Hot Hold unit (L)	
• lettuce	39°	• 1/2 chicken	149°
2-door cooler	24°		
4-drawer (below grill)	40°		
AA = Ambient Air temp			

OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
8	Educate employees on proper handwashing procedures between changing tasks. Upon inspection cook observed coming from walk-in, cleaning glasses, and putting gloves on without washing hands.	COS
10	Refrain from blocking both handsinks at bar area. Upon inspection both sinks had either mats or strainers in sink blocking bartenders ability to practice proper handwashing procedures.	COS
22	Provide proper cold holding temperature (<41°F or below) for all TCS products. Upon inspection AA temp of waitress make table @ 50°, potato salad @ 45°, whipped butter @ 51°, lettuce @ 39°. All product discarded. DO NOT use this unit until it can be repaired and I come back to verify temperature.	call for reinspect
38	Replace door sweep at back door to eliminate the potential entrance of pests. Currently, visible daylight showing through.	R 8/3/21
39	Eliminate the formation of ice in the walk-in freezer. Ice noted on products below. Do not store products in this area until the freezer can be repaired.	X

CFPM Verification (name, expiration date, ID#):
 John Coulter #17320436 exp: 1/12/2024
 Kellie O'Donnel #17316339 exp: 1/11/2024
 HACCP Topic: 2, 8, 10, 16, 20, 21, 22

Person in Charge (Signature) John Coulter Date 6/8/21

Inspector (Signature) [Signature] Follow-up: Yes No (Check one) Follow-up Date: 8/3/21

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
39	Refrain from using single-use bowls as scoops in bulk containers to prevent potential hand contact contamination with bulk product. These scoops must have handles and be stored up out of products.	8/3/21
41	Refrain from storing wiping cloths out on prep tables. These soiled items must be stored in sanitizer buckets between uses.	
43	Refrain from storing in-use utensils in containers of water. These items may be stored handle-up in product or in an easily cleanable container w/o water and must be changed/labeled to be changed every 4-hrs if temperature control is not utilized.	
47	Reseal/replace secondary shelves of prep tables in kitchen that are no longer smooth/easily cleanable. Corrosion noted.	
47	Refrain from using single use containers (foam containers) to store plastic "sword" fruit picks at bar. This container is not a smooth, easily cleanable, & non-absorbant surface. Food/drink splash noted.	
49	Clean exterior sides/bottom/top of Southern Bend brand unit (under hood). Charcoal/grease build-up noted.	
49	Clean can opener on prep table by oven. Food debris noted.	
49	Clean exterior of "2-drawer" Drawer warmer on lower shelf of prep area. Food debris/grease noted.	
49	Clean chest cooler door gaskets, rail rack of ice storage, & soda nozzle gun dispenser at bar area. Grime build-up noted.	
55	Clean floor at bar around & behind condensing unit for beer taps. Water/debris noted.	
55	Clean FRP wall & ceiling down hallway & above smoker. Excessive yellowing from smoke/grease noted.	
55	Reattach/Replace & clean floor/wall junction coved baseboard under dish machine area. Black grime build-up noted.	v
<p><u>Notes:</u> * Your facility has 60 days to implement a better cleaning schedule at which time a reinspection will occur.</p>		

Person in Charge (Signature): *John R. Lulu*

Date: 6/8/21
~~8/3/21~~ Bmy

Inspector (Signature): *Buttany*

Follow-up: Yes No (Check one)

Follow-up Date: 8/3/21