

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	8/24/21
Establishment		Blend Tea + Crepe	No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:12 AM
Street Address		719 S IL Ave	Permit Holder	Ming Wei Huang		
City/State		Carbondale	Purpose of Inspection	Routine		
License/Permit #		813	Risk Category	II		
ZIP Code		62901				

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	Compliance Status	Description	COS	R
Supervision							
1	<input checked="" type="radio"/> In Person in charge present, demonstrates knowledge, and performs duties			15	<input checked="" type="radio"/> In Food separated and protected		
2	<input checked="" type="radio"/> In Certified Food Protection Manager (CFPM)			16	<input checked="" type="radio"/> In Food-contact surfaces; cleaned and sanitized		
Employee Health							
3	<input checked="" type="radio"/> In Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	<input checked="" type="radio"/> In Proper disposition of returned, previously served, reconditioned and unsafe food		
4	<input checked="" type="radio"/> In Proper use of restriction and exclusion			Time/Temperature Control for Safety			
5	<input checked="" type="radio"/> In Procedures for responding to vomiting and diarrheal events			18	<input checked="" type="radio"/> In Proper cooking time and temperatures		
Good Hygienic Practices							
6	<input checked="" type="radio"/> In Proper eating, tasting, drinking, or tobacco use			19	<input checked="" type="radio"/> In Proper reheating procedures for hot holding		
7	<input checked="" type="radio"/> In No discharge from eyes, nose, and mouth			20	<input checked="" type="radio"/> In Proper cooling time and temperature		
Preventing Contamination by Hands							
8	<input checked="" type="radio"/> In Hands clean and properly washed			21	<input checked="" type="radio"/> In Proper hot holding temperatures		
9	<input checked="" type="radio"/> In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	<input checked="" type="radio"/> In Proper cold holding temperatures		
10	<input checked="" type="radio"/> In Adequate handwashing sinks properly supplied and accessible			23	<input checked="" type="radio"/> In Proper date marking and disposition		
Approved Source							
11	<input checked="" type="radio"/> In Food obtained from approved source			24	<input checked="" type="radio"/> In Time as a Public Health Control; procedures & records		
12	<input checked="" type="radio"/> In Food received at proper temperature			Consumer Advisory			
13	<input checked="" type="radio"/> In Food in good condition, safe, and unadulterated			25	<input checked="" type="radio"/> In Consumer advisory provided for raw/undercooked food		
14	<input checked="" type="radio"/> In Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations			
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							
Safe Food and Water							
30	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water and ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			Utensils, Equipment and Vending			
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display			Physical Facilities			
40	Personal cleanliness			50	Hot and cold water available; adequate pressure		
41	Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed		
Employee Training							
53				53	Toilet facilities: properly constructed, supplied, & cleaned		
57	All food employees have food handler training			54	Garbage & refuse properly disposed; facilities maintained		
58	Allergen training as required			55	Physical facilities installed, maintained, and clean		
				56	Adequate ventilation and lighting; designated areas used		

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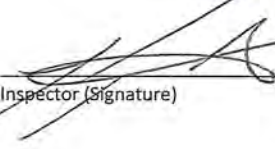
Establishment: Blend Tea + Crepe Establishment #: 873
 Water Supply: Public Private Waste Water System: Public Private
 Sanitizer Type: Bleach PPM: 50 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Make Table	37°F				
Arctic Air #1	36°F				
(") #2	39°F				
Autco	38°F				

OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
49	Clean interior of Arctic Air unit, w/ deli meat. Shelving + interior bottom of unit in need of cleaning.	9/23/21
55	Repair floor in kitchen area to be smooth, easily cleanable + non-absorbant. This is a reoccurring issue + must be corrected. You have 30 days to correct this or your food service permit will be suspended immediately!	9/23/21
	Note • Women's restroom must be available to public or you must reduce seating to 10 total persons (Employees + Sect = 10). • The floor issue has been reoccurring for years. It must be fixed!	

CFPM Verification (name, expiration date, ID#):
Mingwei Huang
1571628 x 10/27
 HACCP Topic: 21

Person in Charge (Signature)  Date 8/23/21

Inspector (Signature)  Follow-up: Yes No (Check one) Follow-up Date: 9/23/21