

# 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	1	Date	4/21/21
Establishment <u>Burger King-2</u>		License/Permit # <u>40</u>		No. of Repeat Risk Factor/Intervention Violations	0	Time In	12:50
Street Address <u>1395 E. Main Street</u>		City/State <u>Carbondale, IL</u>		Permit Holder	<u>Kate Overturf</u>		
ZIP Code <u>62901</u>		Purpose of Inspection		<u>Routine</u>			
						Time Out	1:55
						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>							
1	<u>In</u> , <u>Out</u>			15	<u>In</u> , <u>Out</u> , N/A, N/O		
Person in charge present, demonstrates knowledge, and performs duties				<b>Protection from Contamination</b>			
2	<u>In</u> , <u>Out</u> , N/A			16	<u>In</u> , <u>Out</u> , N/A		
Certified Food Protection Manager (CFPM)				Food separated and protected			
<b>Employee Health</b>							
3	<u>In</u> , <u>Out</u>			17	<u>In</u> , <u>Out</u>		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	<u>In</u> , <u>Out</u>			<b>Time/Temperature Control for Safety</b>			
Proper use of restriction and exclusion				18	<u>In</u> , <u>Out</u> , N/A, N/O		
5	<u>In</u> , <u>Out</u>			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	<u>In</u> , <u>Out</u> , N/A, N/O		
<b>Good Hygienic Practices</b>							
6	<u>In</u> , <u>Out</u> , N/O			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	<u>In</u> , <u>Out</u> , N/A, N/O		
7	<u>In</u> , <u>Out</u> , N/O			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	<u>In</u> , <u>Out</u> , N/A, N/O		
<b>Preventing Contamination by Hands</b>							
8	<u>In</u> , <u>Out</u> , N/O			Proper hot holding temperatures			
Hands clean and properly washed				22	<u>In</u> , <u>Out</u> , N/A, N/O		
9	<u>In</u> , <u>Out</u> , N/A, N/O			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	<u>In</u> , <u>Out</u> , N/A, N/O		X
10	<u>In</u> , <u>Out</u>			Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	<u>In</u> , <u>Out</u> , N/A, N/O		
<b>Approved Source</b>							
Time as a Public Health Control; procedures & records				<b>Consumer Advisory</b>			
11	<u>In</u> , <u>Out</u>			25	<u>In</u> , <u>Out</u> , N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	<u>In</u> , <u>Out</u> , N/A, N/O			<b>Highly Susceptible Populations</b>			
Food received at proper temperature				26	<u>In</u> , <u>Out</u> , N/A		
13	<u>In</u> , <u>Out</u>			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				<b>Food/Color Additives and Toxic Substances</b>			
14	<u>In</u> , <u>Out</u> , N/A, N/O			27	<u>In</u> , <u>Out</u> , N/A		
Required records available: shellstock tags, parasite destruction				Food additives: approved and properly used			
<b>GOOD RETAIL PRACTICES</b>							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				28	<u>In</u> , <u>Out</u> , N/A		
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				Toxic substances properly identified, stored, and used			
				<b>Conformance with Approved Procedures</b>			
				29	<u>In</u> , <u>Out</u> , N/A		
				Compliance with variance/specialized process/HACCP			

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>							
30	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>			
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		
<b>Food Temperature Control</b>							
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			<b>Utensils, Equipment and Vending</b>			
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	X			<b>Physical Facilities</b>			
Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure		
40	Personal cleanliness			51	Plumbing installed; proper backflow devices		
41	Wiping cloths: properly used and stored			52	Sewage and waste water properly disposed		
42	Washing fruits and vegetables			53	Toilet facilities: properly constructed, supplied, & cleaned		
<b>Employee Training</b>							
54	Garbage & refuse properly disposed; facilities maintained			55	X		
55	Physical facilities installed, maintained, and clean			Adequate ventilation and lighting; designated areas used			
56	Adequate ventilation and lighting; designated areas used			<b>Employee Training</b>			
57	All food employees have food handler training			57	All food employees have food handler training		
58	Allergen training as required			58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Burger King-East Establishment #: 40

Water Supply:  Public  Private Waste Water System:  Public  Private

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

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<del>Hot Hold</del>		Walkin	38°		
* Whopper	158	Burger cooler	28°		
" "	147	Ice cream	36°		
" "	159	Tomatoes	53°		
Small Burger	116°				
Chicken	167	Mini cooler @ counter	41°		
Chicken-Redhandle	180				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
23	Provide proper 7 day Discard labels for all prepackaged sealed packages that have been opened (Ham lunch meat). Upon inspection, container in walkin with no label. Product discarded.	Cos
39	provide covers for all foods in walk in freezer. Currently, pans and boxes of food with no lids / not covered. Covers protect foods from open contamination.	N/A
55	Clean floor under Soda / Ice machine @ Drive through Syrup / debris noted.	
55	Clean Wall @ Drive through Customer pass window. Drink Spillage noted.	
55	Clean floor and area around friers. Grease & food debris noted.	
Notes		
* Leave 4hr time stamp on all pans until time to discard.		

CFPM Verification (name, expiration date, ID#):  
 Katie Overturf  
 exp 2/25 # 18916666  
 HACCP Topic: 23, 11, 8, 22

Katie Overturf Person in Charge (Signature)      4/21/21 Date

Phyllis Beasley Inspector (Signature)      Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_