

# 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	2/24/21	
Establishment		License/Permit #		No. of Repeat Risk Factor/Intervention Violations	2	Time In	12:05	
Street Address		City/State		Permit Holder	Freeman Johnson			
Carbondale High School		Carbondale		Purpose of Inspection	Routine			
ZIP Code		62901		Risk Category				II

## 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	<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 <input type="radio"/> N/A			Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>							
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			
<b>Good Hygienic Practices</b>							
6	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			Proper eating, tasting, drinking, or tobacco use			
7	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>							
8	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			Hands clean and properly washed			
9	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> 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		X	Adequate handwashing sinks properly supplied and accessible			
<b>Approved Source</b>							
11	<input checked="" type="radio"/> In <input type="radio"/> Out			Food obtained from approved source			
12	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input 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 checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination</b>							
15	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Food separated and protected			
16	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> 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			
<b>Time/Temperature Control for Safety</b>							
18	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Proper cooking time and temperatures			
19	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Proper reheating procedures for hot holding			
20	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Proper cooling time and temperature			
21	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Proper hot holding temperatures			
22	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Proper cold holding temperatures			X
23	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Proper date marking and disposition			
24	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Time as a Public Health Control; procedures & records			
<b>Consumer Advisory</b>							
25	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A			Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>							
26	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A			Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>							
27	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A			Food additives: approved and properly used			
28	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A			Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>							
29	<input checked="" type="radio"/> In <input type="radio"/> Out <input 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		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>							
30	<input type="radio"/> In <input type="radio"/> Out			Pasteurized eggs used where required			
31	<input type="radio"/> In <input type="radio"/> Out			Water and ice from approved source			
32	<input type="radio"/> In <input type="radio"/> Out			Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>							
33	<input type="radio"/> In <input type="radio"/> Out			Proper cooling methods used; adequate equipment for temperature control			
34	<input type="radio"/> In <input type="radio"/> Out			Plant food properly cooked for hot holding			
35	<input type="radio"/> In <input type="radio"/> Out			Approved thawing methods used			
36	<input type="radio"/> In <input type="radio"/> Out			Thermometers provided & accurate			
<b>Food Identification</b>							
37	<input type="radio"/> In <input type="radio"/> Out			Food properly labeled; original container			
<b>Prevention of Food Contamination</b>							
38	<input type="radio"/> In <input type="radio"/> Out			Insects, rodents, and animals not present			
39	<input type="radio"/> In <input type="radio"/> Out			Contamination prevented during food preparation, storage and display			
40	<input type="radio"/> In <input type="radio"/> Out			Personal cleanliness			
41	<input checked="" type="radio"/> In <input type="radio"/> Out			Wiping cloths: properly used and stored			
42	<input type="radio"/> In <input type="radio"/> Out			Washing fruits and vegetables			
<b>Proper Use of Utensils</b>							
43	<input type="radio"/> In <input type="radio"/> Out			In-use utensils: properly stored			
44	<input type="radio"/> In <input type="radio"/> Out			Utensils, equipment & linens: properly stored, dried, & handled			
45	<input type="radio"/> In <input type="radio"/> Out			Single-use/single-service articles: properly stored and used			
46	<input type="radio"/> In <input type="radio"/> Out			Gloves used properly			
<b>Utensils, Equipment and Vending</b>							
47	<input type="radio"/> In <input type="radio"/> Out			Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48	<input type="radio"/> In <input type="radio"/> Out			Warewashing facilities: installed, maintained, & used; test strips			
49	<input type="radio"/> In <input type="radio"/> Out			Non-food contact surfaces clean			
<b>Physical Facilities</b>							
50	<input type="radio"/> In <input type="radio"/> Out			Hot and cold water available; adequate pressure			
51	<input type="radio"/> In <input type="radio"/> Out			Plumbing installed; proper backflow devices			
52	<input type="radio"/> In <input type="radio"/> Out			Sewage and waste water properly disposed			
53	<input type="radio"/> In <input type="radio"/> Out			Toilet facilities: properly constructed, supplied, & cleaned			
54	<input type="radio"/> In <input type="radio"/> Out			Garbage & refuse properly disposed; facilities maintained			
55	<input type="radio"/> In <input type="radio"/> Out			Physical facilities installed, maintained, and clean			
56	<input type="radio"/> In <input type="radio"/> Out			Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>							
57	<input type="radio"/> In <input type="radio"/> Out			All food employees have food handler training			
58	<input type="radio"/> In <input type="radio"/> Out			Allergen training as required			

# Food Establishment Inspection Report

Establishment: Caribbean Hut Establishment #: 1124

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Bleach PPM: \_\_\_\_\_ Heat: \_\_\_\_\_

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Small Unit	39°F	Steam Unit	—		
◦ Pasta	99°F	◦ Rice	135°F		
Room Temp	—	◦ Chicken	135°F		
◦ Eggs	62°F	Instapot	135°F		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
10	Provide access to handsink in kitchen @ all times. Upon inspection handsink full of food related items. Facility serving customers @ time of inspection + @ time of violation.	Next Time Unit Setup
16/41	Provide proper sanitizer concentration (50-100 ppm) for wiping cloth used to clean surfaces. Upon inspection soapy water used to clean w/o proper sanitizing after.	in Jackson Co
22	Provide proper cold (41°F or less) or hot (135°F or greater) for pasta in truck. Upon inspection pasta @ 99°F. Product discarded. You must only cook + cool product @ your commissary, per the understanding @ your 9/9/20 informal hearing @ the health dept. All product must be cooled or reheated prior to being put on the truck.	↓
22	Provide proper cold holding temp (41°F or less) for all TCS product on truck. Upon inspection eggs @ room temp @ 62°F. Product discarded.	↓

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

Freeman Johnson (PIC)			
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HACCP Topics: 10, 16, 22, 20, 19, 21

Person in Charge (Signature): Date: 2/24/21

Inspector (Signature): Follow-up:  Yes  No (Check one) Follow-up Date: Upon Next Setup in Jackson Co.

# Food Establishment Inspection Report

Establishment: Caribbean Hut

Establishment #: 1124

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Violations cited in this report must be corrected within the time frames below.

\*Note

◦ You can not do any cooking + cooling in this unit. All product must be reheated or cooled prior to being placed on the truck. Pasta must be made enough time in advance to allow product to cool to 41°F prior to being loaded on truck or if it can be served hot you may place it on truck @ 135°F + hot hold items.

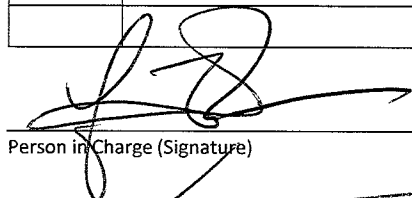
◦ Your hand sink must be accessible @ all times. This is not a storage area.

◦ Once you have done initial prep, prior to opening, you must setup 3-comp sink + make it easily accessible for use.

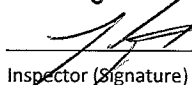
◦ All hot food @ the bare minimum of 135°F. You may want to monitor this product to ensure it's maintaining 135°F @ all times.

◦ Upon arrival 2 persons in truck, one cook left truck prior to starting inspection + absent for entire inspection.

◦ Upon inspection facility halted operation, I informed Mr. Freeman he did not have to stop operation + told him i'd rather see them @ work.

  
Person in Charge (Signature)

2/24/21  
Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: Upon Rest Setup in Jackson Co.  
IOCI 17-356