

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 <u>8/17/21</u>
Establishment: <u>The Cupboard</u> License/Permit # <u>78</u>		No. of Repeat Risk Factor/Intervention Violations 0	Time In <u>12:45</u>
Street Address <u>110 Chemy Ln</u>		Permit Holder <u>Cari & Mary Lampe</u>	Time Out <u>2:00</u>
City/State <u>Campbell Hill, IL</u> ZIP Code <u>62910</u>		Purpose of Inspection <u>Routine</u>	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	Item
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"/>		Hands clean and properly washed
9	<input checked="" type="radio"/>		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	<input checked="" type="radio"/>		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	Item
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	Item
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			Insects, rodents, and animals not present
39			Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41			Wiping cloths: properly used and stored
42			Washing fruits and vegetables

Compliance Status	COS	R	Item	
Proper Use of Utensils				
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	
Utensils, Equipment and Vending				
47	<input checked="" type="checkbox"/>		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	<input checked="" type="checkbox"/>
48			Warewashing facilities: installed, maintained, & used; test strips	
49			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			Physical facilities installed, maintained, and clean	
56			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: The Cupboard Establishment #: 78

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine PPM: 100 Heat: n/a

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
make table top	40	Cheese please	39		
Bottom	40				
Walk in	32	Wanneman	36		
Froidaire @ bar (nothing TCS)	44				
me	36				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
47	Seal / paint / replace shelf near pizza make table. paint is chipped & wood is chipped. It is no longer smooth, easily cleanable, non-absorbant.	2/18/21
47	Paint / seal new backroom plywood to ensure all surfaces are protected from spill / splash. All surfaces must be smooth, easily cleanable, non absorbant.	2/18/21
<p><u>Notes</u></p> <p>* Both of these violations are repeated. you must correct these by 2/18/21.</p> <p>* When thawing eggs from frozen state, a label must follow.</p>		

CFPM Verification (name, expiration date, ID#):
Lindsay Davis
18716157 Exp 12/31
 HACCP Topic: 16, 23, 24, 28

Sonia Harrison 8/17/21
 Person in Charge (Signature) Date

Alycia Barclay Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)