

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>6/17/21</u>
Establishment <u>Dale's Burger Shack</u>		License/Permit # <u>178 1089</u>	No. of Repeat Risk Factor/Intervention Violations 0	Time In
Street Address <u>1709 W Main St</u>		City/State <u>Carbondale</u>	Permit Holder <u>Josh Luechey</u>	Time Out
City/State <u>Carbondale</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	Compliance Status		COS	R
Supervision							
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT			15	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
	Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected		
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			16	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
	Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized		
Employee Health							
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT			17	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
	Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food		
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Time/Temperature Control for Safety			
	Proper use of restriction and exclusion			18	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT				Proper cooking time and temperatures		
	Procedures for responding to vomiting and diarrheal events			19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Good Hygienic Practices							
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O				Proper reheating procedures for hot holding		
	Proper eating, tasting, drinking, or tobacco use			20	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O				Proper cooling time and temperature		
	No discharge from eyes, nose, and mouth			21	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Preventing Contamination by Hands							
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O				Proper hot holding temperatures		
	Hands clean and properly washed			22	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O				Proper cold holding temperatures		
	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT				Proper date marking and disposition		
	Adequate handwashing sinks properly supplied and accessible			24	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Approved Source							
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT				Time as a Public Health Control; procedures & records		
	Food obtained from approved source			Consumer Advisory			
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O			25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
	Food received at proper temperature				Consumer advisory provided for raw/undercooked food		
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Highly Susceptible Populations			
	Food in good condition, safe, and unadulterated			26	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O				Pasteurized foods used; prohibited foods not offered		
	Required records available: shellstock tags, parasite destruction			Food/Color Additives and Toxic Substances			
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
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							
57	All food employees have food handler training			53	Toilet facilities: properly constructed, supplied, & cleaned		
58	Allergen training as required			54	Garbage & refuse properly disposed; facilities maintained		

Food Establishment Inspection Report

Establishment: Dale's Burger Shack Establishment #: 1118
 Water Supply: Public Private Waste Water System: Public Private
 Sanitizer Type: Quat PPM: 200 Heat: R/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	Item/Location
3-Door Make	39°F		Burger	168°F	
2-Door Make	38°F				
3-Door Standing	37°F		Italian Beef	174°F	
2-Door Standing	-				
Fry Cooler	36°F				
Display Unit	36°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
8	Provide proper hand washing process after soiling hands. This included using the phone, handling money, touching clothing, etc.	COS
15	Refrain from using the same utensils to process raw + ready to eat TCS meat products. Two separate spatulas must be used for raw beef.	COS
23	Provide accurate 7-day discard labeling for all cooked TCS products + all sealed + opened TCS products throughout facility. All labels must include a WRITTEN 7-day date. Any item w/o a written date will be discarded immediately!	COS
49	Clean Fry Cutter after each use. Food debris noted.	ARI
49	Clean bun toaster. Excessive food debris/Carbon buildup noted.	↓
55	Clean venthood + filters in kitchen. Grease/oil/food debris noted	↓

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

HACCP Topic: 8.15.23

Person in Charge (Signature) [Signature] Date 6/17/24

Inspector (Signature) [Signature] Follow-up: Yes No (Check one) Follow-up Date: _____