

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	8/9/21	
Establishment		License/Permit #		No. of Repeat Risk Factor/Intervention Violations	0	Time In		
Street Address		City/State		Permit Holder	David Wuan			
City/State		ZIP Code		Purpose of Inspection	2-Week (Routine)			
Dare's Bagels		1246		Carbonate				II
Turley Park		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	COS	R	Description	COS	R		
Supervision							
1	In		Person in charge present, demonstrates knowledge, and performs duties				
2	In		Certified Food Protection Manager (CFPM)				
Employee Health							
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting				
4	In		Proper use of restriction and exclusion				
5	In		Procedures for responding to vomiting and diarrheal events				
Good Hygienic Practices							
6	In		Proper eating, tasting, drinking, or tobacco use				
7	In		No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands							
8	In		Hands clean and properly washed				
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				
10	In		Adequate handwashing sinks properly supplied and accessible				
Approved Source							
11	In		Food obtained from approved source				
12	In		Food received at proper temperature				
13	In		Food in good condition, safe, and unadulterated				
14	In		Required records available: shellstock tags, parasite destruction				
Protection from Contamination							
15	In		Food separated and protected				
16	In		Food-contact surfaces; cleaned and sanitized				
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food				
Time/Temperature Control for Safety							
18	In		Proper cooking time and temperatures				
19	In		Proper reheating procedures for hot holding				
20	In		Proper cooling time and temperature				
21	In		Proper hot holding temperatures				
22	In		Proper cold holding temperatures				
23	In		Proper date marking and disposition				
24	In		Time as a Public Health Control; procedures & records				
Consumer Advisory							
25	In		Consumer advisory provided for raw/undercooked food				
Highly Susceptible Populations							
26	In		Pasteurized foods used; prohibited foods not offered				
Food/Color Additives and Toxic Substances							
27	In		Food additives: approved and properly used				
28	In		Toxic substances properly identified, stored, and used				
Conformance with Approved Procedures							
29	In		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	Description	COS	R
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		
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			Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
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		

