

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 10/12/21
Establishment Dennys	License/Permit # 1164		No. of Repeat Risk Factor/Intervention Violations 0	Time In 1:00
Street Address 1915 West Sycamore	City/State Carbondale, IL		Permit Holder Leo Garza Luke Dewitt	Time Out 3:00
ZIP Code 62901	Purpose of Inspection Monthly #2		Risk Category I	

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
Supervision			
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, N/A Certified Food Protection Manager (CFPM)		
Employee Health			
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		
Good Hygienic Practices			
6	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O Proper eating, tasting, drinking, or tobacco use		
7	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O Hands clean and properly washed		
9	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, 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 Adequate handwashing sinks properly supplied and accessible		
Approved Source			
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, N/A, 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, N/A, N/O Required records available: shellstock tags, parasite destruction		

Compliance Status		COS	R
Protection from Contamination			
15	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O Food separated and protected		
16	<input checked="" type="radio"/> In <input type="radio"/> Out, 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		
Time/Temperature Control for Safety			
18	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O Proper cooking time and temperatures		
19	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O Proper reheating procedures for hot holding		
20	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O Proper cooling time and temperature		
21	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O Proper hot holding temperatures		
22	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O Proper cold holding temperatures		
23	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O Proper date marking and disposition		
24	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O Time as a Public Health Control; procedures & records		
Consumer Advisory			
25	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A Food additives: approved and properly used		
28	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures			
29	<input checked="" type="radio"/> In <input type="radio"/> Out, 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
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
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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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		

Food Establishment Inspection Report

Establishment: Dennys Establishment #: 1164

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat / Chlorine D/o PPM: 400+/100 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage	135°	Under Grill Cooler	36°	Bottom Cooler	40°
Gravy	147°	" "	2 39°	Smoothie Cooler	35°
Egg Cooler		Make table	41°	Salad	42°
eggs	39°	- Bottom AA	33°		
- Bottom	36°	Back Walkin	36°		
Walkin - Front	40°	Front topping top	38°		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
8	Provide proper handwashing at dish machine area. Upon inspection, dishwasher observed washing off + loading dirty dishes and then putting away clean dishes without washing hands in between.	10/14/21
11	Discard moldy tomatoes in back walkin cooler.	↓
28	Provide proper sanitizer concentration for Quat in sanitizer buckets Sudsy for 5+ minutes. After no suds, still at 400+ ppm. Add water + checks to ensure safe concentration. Have chemical company adjust down.	
49	Clean interior portion of egg cooler in kitchen. Standing water inside unit. Repair unit to no longer leak water in unit. This is not normal.	
49	Clean interior of microwaves in kitchen. Excessive food splash noted.	

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

Luke Dewitt
8/26 CE# 21716767

HACCP Topic:

Luke Dewitt 10/12/21
 Person in Charge (Signature) Date

Steph B... Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

Food Establishment Inspection Report

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
SS	Clean pooled water under flat tops. Excessive water noted from mopping.	
SS	Clean floors in front walk-in. Food Spills noted.	
	<u>Notes</u>	
X	Place labels for lunch meat on pans instead of on plastic bags. Keep same dates in pans. Don't mix different dates + pans. Once items that are hermetically sealed are opened such as lunchmeat, a label must be with item.	
X	A necklac will be performed on 10/14/21.	
X	No acting firm on staff @ this location at this time. (13)	

John Dennis 10/12/21
Person in Charge (Signature) Date

Paula Bergeron Follow-up: Yes No (Check one) Follow-up Date: 10/14/21
Inspector (Signature)