

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 <u>4</u>	Date <u>9/28/21</u>
Establishment <u>Don Sol</u>		License/Permit # <u>1091</u>		No. of Repeat Risk Factor/Intervention Violations <u>2</u>	Time In <u>1:00</u>
Street Address <u>715 Giant City Rd</u>		City/State <u>Carbondale, IL</u>		Permit Holder <u>Lilyanna Godinez</u>	Time Out <u>2:45</u>
City/State <u>Carbondale, IL</u>		ZIP Code <u>62901</u>		Purpose of Inspection <u>Routine</u>	Risk Category <u>1</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
Supervision		
1 <u>In, Out</u>		
Person in charge present, demonstrates knowledge, and performs duties		
2 <u>In, Out, N/A</u>		
Certified Food Protection Manager (CFPM)		
Employee Health		
3 <u>In, Out</u>		
Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4 <u>In, Out</u>		
Proper use of restriction and exclusion		
5 <u>In, Out</u>		
Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices		
6 <u>In, Out, N/O</u>		
Proper eating, tasting, drinking, or tobacco use		
7 <u>In, Out, N/O</u>		
No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands		
8 <u>In, Out, N/O</u>		<input checked="" type="checkbox"/>
Hands clean and properly washed		
9 <u>In, Out, N/A, N/O</u>		<input checked="" type="checkbox"/>
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10 <u>In, Out</u>		
Adequate handwashing sinks properly supplied and accessible		
Approved Source		
11 <u>In, Out</u>		
Food obtained from approved source		
12 <u>In, Out, N/A, N/O</u>		
Food received at proper temperature		
13 <u>In, Out</u>		
Food in good condition, safe, and unadulterated		
14 <u>In, Out, N/A, N/O</u>		
Required records available: shellstock tags, parasite destruction		

Compliance Status	COS	R
Protection from Contamination		
15 <u>In, Out, N/A, N/O</u>		
Food separated and protected		
16 <u>In, Out, N/A</u>		
Food-contact surfaces; cleaned and sanitized		
17 <u>In, Out</u>		
Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety		
18 <u>In, Out, N/A, N/O</u>		
Proper cooking time and temperatures		
19 <u>In, Out, N/A, N/O</u>		
Proper reheating procedures for hot holding		
20 <u>In, Out, N/A, N/O</u>		
Proper cooling time and temperature		
21 <u>In, Out, N/A, N/O</u>		
Proper hot holding temperatures		
22 <u>In, Out, N/A, N/O</u>		
Proper cold holding temperatures		
23 <u>In, Out, N/A, N/O</u>		
Proper date marking and disposition		
24 <u>In, Out, N/A, N/O</u>		
Time as a Public Health Control; procedures & records		
Consumer Advisory		
25 <u>In, Out, N/A</u>		
Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations		
26 <u>In, Out, N/A</u>		
Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances		
27 <u>In, Out, N/A</u>		
Food additives: approved and properly used		
28 <u>In, Out, N/A</u>		
Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures		
29 <u>In, Out, N/A</u>		
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 <input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>
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		
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: Don Sol Establishment #: 1091

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
Right make table top	32°	Walkin (AA)	39°	Jalapeno's - stove	134°
" " Bottom	40°	- Tamales	36°		
Left make table top	36°	- pasta	36°	Items cooling	
" " Bottom	36°			- Beans	148°
- Drawer	33°	Hot hold		- Beans	150°
Under Grill Cooler		- cheese dip	148°	- Rice	138°
- Chicken	33°	- Black Beans	144°	- Steak	135°
- Bacon	36°	- Rice	157°	- Taco meat	115°
Cold Beverage Cooler	38°	- Ground Beef	141°		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
8/41	Provide proper handwashing procedures when in kitchen. Employee observed with extremely soiled rag on belt. Observed employee doing multiple things and wiping hands on soiled rag. All soiled rags must be stored in sanitizer to eliminate the growth of bacteria. Hands cannot be stored on belt. This is repeated.	9/30/21
9	Refrain from using bare hands to touch ready to eat items (anything someone can eat @ any moment). Employee observed plating a burrito + moving it on plate with bare hands. Utensils, gloves, etc must be used. This is repeated.	
16	Clean "Clean" dishes on shelving to right of walkin. Totes with food debris noted in several spots in this area.	
23	Provide proper 7 day discard for all cooked/cooled items	

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

HACCP Topic: 8, 16, 9, 10, 28, 22, 23, 20

Person in Charge (Signature): [Signature] Date: 9/28/21

Inspector (Signature): [Signature] Follow-up: Yes No (Check one) Follow-up Date: 9/30/21

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	(Cont'd)
	in walk in cooler. Upon inspection, tamales with date of <u>9/20/21</u> still under refrigeration + pastor with date of <u>9/19/21</u> as well. Both items discarded. <u>9/30/21</u>
49	Clean Secondary shelving for table located next to frier. The bottom shelf of this table has lots of food debris/grease build up.
49	Clean top of dish machine. This area tends to get built up quickly. This area should be cleaned daily.
49	Clean bulk storage containers throughout facility. Several containers with food splash + grease.
49	Clean Fan above ice machines to avoid potential contamination. Excessive dust noted. ↓
	<u>Notes</u>
*	Items that come frozen + are now under refrigeration that are pre cooked such as chicken tenders and mini tacos must get a 7 day discard label.
*	You must educate employees on handwashing! No soap on belt.
*	Educate employees to <u>not</u> touch ready to eat products with bare hands!
*	Labeling throughout facility is not consistent. When you cook + cool items and place them in the walk in, a seven (7) day discard date follows. Day 1 is date product was made. Count 7 days from date it was made and that's your discard date. <u>All</u> employees must know this process.

[Signature]
Person in Charge (Signature)

9/28/21
Date

[Signature]
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: 9/30/21