

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 ○	Date <u>9/7/21</u>
Establishment <u>El Paisano Mexican Grill</u>		License/Permit # <u>1243</u>	No. of Repeat Risk Factor/Intervention Violations ○	Time In <u>12:00</u>
Street Address <u>1925 W Main St</u>		City/State <u>Carbondale</u>	Permit Holder	Time Out <u>3:00</u>
City/State <u>Carbondale</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	Supervision	COS	R	Compliance Status	Protection from Contamination	COS	R
Supervision				Protection from Contamination			
1	<input checked="" type="radio"/> In Out Person in charge present, demonstrates knowledge, and performs duties			15	<input checked="" type="radio"/> In Out, N/A, N/O Food separated and protected		
2	<input checked="" type="radio"/> In Out, N/A Certified Food Protection Manager (CFPM)			16	<input checked="" type="radio"/> In Out, N/A Food-contact surfaces; cleaned and sanitized		
Employee Health				Time/Temperature Control for Safety			
3	<input checked="" type="radio"/> In Out Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	<input checked="" type="radio"/> In Out Proper disposition of returned, previously served, reconditioned and unsafe food		
4	<input checked="" type="radio"/> In Out Proper use of restriction and exclusion			18	<input checked="" type="radio"/> In Out, N/A, N/O Proper cooking time and temperatures		
5	<input checked="" type="radio"/> In Out Procedures for responding to vomiting and diarrheal events			19	<input checked="" type="radio"/> In Out, N/A, N/O Proper reheating procedures for hot holding		
Good Hygienic Practices				20	<input checked="" type="radio"/> In Out, N/A, N/O Proper cooling time and temperature		
6	<input checked="" type="radio"/> In Out, N/O Proper eating, tasting, drinking, or tobacco use			21	<input checked="" type="radio"/> In Out, N/A, N/O Proper hot holding temperatures		
7	<input checked="" type="radio"/> In Out, N/O No discharge from eyes, nose, and mouth			22	<input checked="" type="radio"/> In Out, N/A, N/O Proper cold holding temperatures		
Preventing Contamination by Hands				23	<input checked="" type="radio"/> In Out, N/A, N/O Proper date marking and disposition		
8	<input checked="" type="radio"/> In Out, N/O Hands clean and properly washed			24	<input checked="" type="radio"/> In, Out, N/A, N/O Time as a Public Health Control; procedures & records		
9	<input checked="" type="radio"/> In Out, N/A, N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory			
10	<input checked="" type="radio"/> In Out Adequate handwashing sinks properly supplied and accessible			25	<input checked="" type="radio"/> In Out, N/A Consumer advisory provided for raw/undercooked food		
Approved Source				Highly Susceptible Populations			
11	<input checked="" type="radio"/> In Out Food obtained from approved source			26	<input checked="" type="radio"/> In, Out, N/A Pasteurized foods used; prohibited foods not offered		
12	<input checked="" type="radio"/> In, Out, N/A, N/O Food received at proper temperature			Food/Color Additives and Toxic Substances			
13	<input checked="" type="radio"/> In Out Food in good condition, safe, and unadulterated			27	<input checked="" type="radio"/> In, Out, N/A Food additives: approved and properly used		
14	<input checked="" type="radio"/> In, Out, N/A, N/O Required records available: shellstock tags, parasite destruction			28	<input checked="" type="radio"/> In, Out, N/A Toxic substances properly identified, stored, and used		
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	<input checked="" type="radio"/> In, Out, N/A Compliance with variance/specialized process/HACCP		
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	Safe Food and Water	COS	R	Compliance Status	Proper Use of Utensils	COS	R
Safe Food and Water				Proper Use of Utensils			
30	<input checked="" type="radio"/> In Pasteurized eggs used where required			43	<input checked="" type="radio"/> In In-use utensils: properly stored		
31	<input checked="" type="radio"/> In Water and ice from approved source			44	<input checked="" type="radio"/> In Utensils, equipment & linens: properly stored, dried, & handled		
32	<input checked="" type="radio"/> In Variance obtained for specialized processing methods			45	<input checked="" type="radio"/> In Single-use/single-service articles: properly stored and used		
Food Temperature Control				46	<input checked="" type="radio"/> In Gloves used properly		
33	<input checked="" type="radio"/> In Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	<input checked="" type="radio"/> In Plant food properly cooked for hot holding			47	<input checked="" type="radio"/> In Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	<input checked="" type="radio"/> In Approved thawing methods used			48	<input checked="" type="radio"/> In Warewashing facilities: installed, maintained, & used; test strips		
36	<input checked="" type="radio"/> In Thermometers provided & accurate			49	<input checked="" type="radio"/> In Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	<input checked="" type="radio"/> In Food properly labeled; original container			50	<input checked="" type="radio"/> In Hot and cold water available; adequate pressure		
Prevention of Food Contamination				51	<input checked="" type="radio"/> In Plumbing installed; proper backflow devices		
38	<input checked="" type="radio"/> In Insects, rodents, and animals not present			52	<input checked="" type="radio"/> In Sewage and waste water properly disposed		
39	<input checked="" type="radio"/> In Contamination prevented during food preparation, storage and display			53	<input checked="" type="radio"/> In Toilet facilities: properly constructed, supplied, & cleaned		
40	<input checked="" type="radio"/> In Personal cleanliness			54	<input checked="" type="radio"/> In Garbage & refuse properly disposed; facilities maintained		
41	<input checked="" type="radio"/> In Wiping cloths: properly used and stored			55	<input checked="" type="radio"/> In Physical facilities installed, maintained, and clean		
42	<input checked="" type="radio"/> In Washing fruits and vegetables			56	<input checked="" type="radio"/> In Adequate ventilation and lighting; designated areas used		
Employee Training				Employee Training			
57	<input checked="" type="radio"/> In All food employees have food handler training			57	<input checked="" type="radio"/> In All food employees have food handler training		
58	<input checked="" type="radio"/> In Allergen training as required			58	<input checked="" type="radio"/> In Allergen training as required		

Food Establishment Inspection Report

Establishment: El Paisano Mexican Grill Establishment #: 1243

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Bleach PPM: 50/100 Heat: R/A

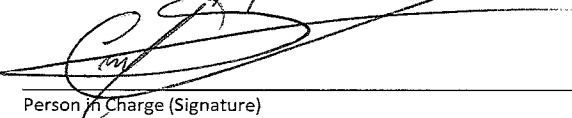
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walkin	36°F	Steam Table	-		
Make unit	39°F	o Chicken	175°F		
Waitress unit	37°F	o Beans	151°F		
Bar unit	31°F				

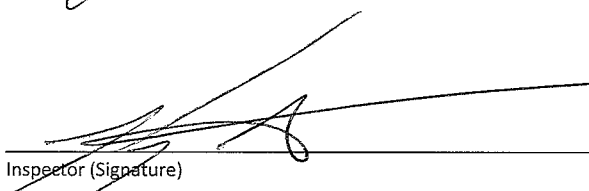
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
39	Refrain from storing raw meat product (beef) above ready to eat food products (onions) in walkin. All raw must be RTE.	COS
39	Provide adequate covers (lids, foil, plastic, etc.) for all food product in walkin freezer. Several items w/ covers noted.	COS
47	Remove 2x4 from 3-comp sink & replace w/ easily cleanable, smooth, & non-absorbant item. Bare wood can harbor mold & bacteria when wet.	FRI
49	Refrain from storing in use knives on upper shelving unit @ make table when dirty. Only store clean utensils in clean storage area	↓

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

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HACCP Topic: 16, 21, 22


Date: 9/7/21


Follow-up: Yes No (Check one)
Follow-up Date: _____