

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 6/10/21
Establishment: <u>Gilona's Subs</u>		License/Permit # <u>500</u>	No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:00
Street Address: <u>1231 E. Main Street</u>			Permit Holder: <u>Andrew Evans</u>	Time Out 11:30
City/State: <u>Carbondale, IL</u>		ZIP Code: <u>62901</u>	Purpose of Inspection: <u>Routine</u>	Risk Category: <u>II</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				Protection from Contamination			
1	<input type="radio"/> In <input type="radio"/> Out			15	<input 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 type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A			16	<input 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				Time/Temperature Control for Safety			
3	<input type="radio"/> In <input type="radio"/> Out			17	<input 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 type="radio"/> In <input type="radio"/> Out			18	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
	Proper use of restriction and exclusion				Proper cooking time and temperatures		
5	<input type="radio"/> In <input type="radio"/> Out			19	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
	Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding		
Good Hygienic Practices				Consumer Advisory			
6	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			20	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
	Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature		
7	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			21	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
	No discharge from eyes, nose, and mouth				Proper hot holding temperatures		
Preventing Contamination by Hands				Highly Susceptible Populations			
8	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			22	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
	Hands clean and properly washed				Proper cold holding temperatures		
9	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			23	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition		
10	<input type="radio"/> In <input type="radio"/> Out			24	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
	Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records		
Approved Source				Food/Color Additives and Toxic Substances			
11	<input type="radio"/> In <input type="radio"/> Out			25	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
	Food obtained from approved source				Consumer advisory provided for raw/undercooked food		
12	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Conformance with Approved Procedures			
	Food received at proper temperature			26	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
13	<input type="radio"/> In <input type="radio"/> Out				Pasteurized foods used; prohibited foods not offered		
	Food in good condition, safe, and unadulterated			Food/Color Additives and Toxic Substances			
14	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			27	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
	Required records available: shellstock tags, parasite destruction				Food additives: approved and properly used		
				28	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
					Toxic substances properly identified, stored, and used		
				Conformance with Approved Procedures			
				29	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> 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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
Food Temperature Control				Utensils, Equipment and Vending			
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			Physical Facilities			
35	Approved thawing methods used			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification				49	Non-food contact surfaces clean		
37	Food properly labeled; original container			Employee Training			
Prevention of Food Contamination				50	Hot and cold water available; adequate pressure		
38	Insects, rodents, and animals not present			51	Plumbing installed; proper backflow devices		
39	<input checked="" type="checkbox"/> Contamination prevented during food preparation, storage and display			52	Sewage and waste water properly disposed		
40	Personal cleanliness			53	Toilet facilities: properly constructed, supplied, & cleaned		
41	Wiping cloths: properly used and stored			54	Garbage & refuse properly disposed; facilities maintained		
42	Washing fruits and vegetables			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: Gloria Jeans Establishment #: 500

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat PPM: 400 Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Drain Fom 1	42				
" 2	39				
Front Cooler	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
39	Clean plastic shield inside back ice machine. Mold/mildew noted.	AKI
NOTES		
<p>* Spoke w/ management & Facility is not going to do food again. I'm going to recategorize Gloria Jeans as a Category III instead of a II due to no food prep. You will notice a change in fee @ renewal time & inspections will occur 1x/yr. You no longer have to have a CFPM (certified food protection manager) on duty @ all times.</p>		

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

N/A			
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HACCP Topic: 16, 28, 22, 8

Alvin Greshke Person in Charge (Signature) 6/10/21 Date

Cheryl Beasley Inspector (Signature) Follow-up: Yes No (Check one) Follow-up Date: _____