

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>7/27/2021</u>
Establishment <u>Golden Corral</u>		License/Permit # <u>1071</u>	No. of Repeat Risk Factor/Intervention Violations <u>2</u>	Time In <u>12:15pm</u>
Street Address <u>2255 Reed Station Rwy</u>		City/State <u>Carbondale, IL</u>	Permit Holder <u>RFR, Inc.</u>	Time Out <u>3:00 pm</u>
City/State <u>Carbondale, IL</u>		ZIP Code <u>62901</u>	Purpose of Inspection <u>Routine</u>	Risk Category <u>I</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							
1	<u>In</u> Out			15	<u>In</u> Out, N/A, N/O		
Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination			
2	<u>In</u> Out, N/A			16	<u>In</u> Out, N/A		
Certified Food Protection Manager (CFPM)				Food separated and protected			
Employee Health							
3	<u>In</u> Out			17	<u>In</u> Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	<u>In</u> Out			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	<u>In</u> Out, N/A, N/O		
5	<u>In</u> Out			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	<u>In</u> Out, N/A, N/O		
Good Hygienic Practices							
6	<u>In</u> Out, N/A, N/O			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	<u>In</u> Out, N/A, N/O		
7	<u>In</u> Out, N/O			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	<u>In</u> Out, N/A, N/O		
Preventing Contamination by Hands							
8	<u>In</u> Out, N/A, N/O			Proper hot holding temperatures			
Hands clean and properly washed				22	<u>In</u> Out, N/A, N/O		X
9	<u>In</u> Out, N/A, N/O			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	<u>In</u> Out, N/A, N/O		
10	<u>In</u> Out			Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	<u>In</u> Out, N/A, N/O		X
Approved Source							
				Consumer Advisory			
11	<u>In</u> Out			25	<u>In</u> Out, N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	<u>In</u> Out, N/A, N/O			Highly Susceptible Populations			
Food received at proper temperature				26	<u>In</u> Out, N/A		
13	<u>In</u> Out			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				Food/Color Additives and Toxic Substances			
14	<u>In</u> Out, N/A, N/O			27	<u>In</u> Out, N/A		
Required records available: shellstock tags, parasite destruction				Food additives: approved and properly used			
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	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: Golden Corral Establishment #: 1071

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Lactic Acid PPM: 100/Good Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Entree make table AA	37°	◦ Cottage cheese	50°	Steam Table	
◦ lower AA	41°	Walk-in cooling rack		◦ Roast	149°
Delfield single AA	40°	◦ Turkey	39°	◦ Fried Fish	145°
Cold chest	38°	◦ Ribs (x2)	49/51°	◦ Rice	152°
6000XL cooler	33°			◦ Meat loaf	136°
Salad bar		Meat Room out @ RT		◦ Chicken (fried)	143°
◦ Lettuce	62°	◦ Chicken	70°/63°		
◦ Blue cheese	46°				
◦ Tuna	45°				

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 procedure between changing tasks at dish wash area. Upon inspection, dish washer noted wearing one pair of gloves between handling dirty to clean dishes without washing hands or changing gloves. See notes.	7/29/21
20	Provide proper cooling procedures for all cooked and cooled products. Upon inspection ribs (2 large pans) cooked yesterday without any label at 49-51°. All product discarded. Please review proper cooling procedures with employees.	
22/24	Provide proper cold holding temperatures (41°F or below) for all TCS products at salad bar. Upon inspection multiple items (listed above) @ 45-62° with 4hr discard labels from the previous day. All product discarded.	
22/35	Provide proper thawing procedures in meat cutting room. Upon inspection raw chicken sitting in water at RT "thawing" temp @ 63-70°. All product discarded. Proper processes listed in notes.	
24	Provide 4-hour discard labeling for battering station in fryer area (cont'd) →	

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

Demar Wooley (PIC)
TX065024 x 3/2

HACCP Topic: 8, 20, 22, 24

Person in Charge (Signature) [Signature] Date 7/29/21

Inspector (Signature) [Signature] Follow-up: Yes No (Check one) Follow-up Date: 7/29/21

Food Establishment Inspection Report

Establishment: Golden Corral

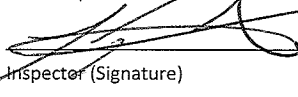
Establishment #: 1071

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
(Cont'd)	Upon inspection no labeling present for 4-hr discard. Label subsequently appeared as inspection continued in other areas.	
39	Provide proper closers for all food product in dry storage to product protect product from potential contamination.	7/29/21
47	Refrain from using cloth at base of fleet top grill. Cloth is not an approved non-absorbant/easily cleanable surface and has the potential to harbor mold and bacteria.	
51	Repair pipe behind skamer at grill area to eliminate the dripping pooled water on the floor.	
49	Clean 4-burner stove top. Food/debris/carbon build-up noted.	
49	Clean exterior of smoker. Grease/debris noted.	
49	Clean under steam tables along entire front line. Dust/debris/grease build-up noted on lower portions/pipes of equipment.	
49	Clean exterior of Nu-Vu equipment at bakery grease build-up noted.	
49	Clean interior sink at bakery. Mold/grime build-up noted.	
49	Clean lower shelves of prep tables throughout facility. Food debris noted.	
55	Clean floor throughout entire facility paying close attention to areas under cookline equipment + prep tables. Food/debris/grease noted.	
55	Clean filters/venthoods at fryer/grill and bakery area. Grease build-up noted.	
55	Clean cool air intake/alc vents in bakery + salad prep areas dust build-up noted.	
55	Clean air curtain at emergency door. Excessive dust/grime noted.	
55	Clean FRP wall panels throughout food prep/kitchen areas. Food splash/debris noted.	
55	Clean ceiling throughout dish area. Food splash noted.	
55	Clear fan shrouds of all walk-in refrigeration. Dust/debris noted.	✓
See notes on page 4 →		


Person in Charge (Signature)

Date 7/27/21


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: 7/29/21

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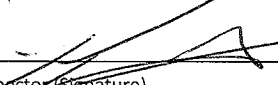
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
	<p><u>Notes</u></p> <p>* Dish wash area handwashing procedures need to be discussed with employees. Either employee should change gloves between handling dirty and clean dishes or the employee should utilize dip bucket without gloves.</p> <p>* Thawing: ① may be done under refrigeration. ② under cold running water and for no longer than it takes product to reach 41°F ③ <u>or</u> as part of a cooking process. Product should <u>Never</u> be left out at Room Temp.</p> <p>* 4-hour discard labeling must be done accurately with labels and product changed every 4 hrs (or when new product is put out).</p> <p>* If continued temperature violations at facility (whether it be hot or cold holding) are not corrected it could put your facility at risk for permit suspension or being placed on an accelerated inspection schedule.</p> <p>* Instruct employees on proper areas to eat/drink. Plate with partially eaten chicken wings noted behind grill line!</p>	


Person in Charge (Signature)

7/27/21
Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: 7/29/21