

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	9	Date	6/8/21	
Establishment		License/Permit #	No. of Repeat Risk Factor/Intervention Violations	3	Time In	11:20	
Street Address			Permit Holder	Guzmed Sadiky		Time Out	12:50
City/State		ZIP Code	Purpose of Inspection		Risk Category		
De Soto		62924	Routine		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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In, Out			15	In, Out, N/A, N/O		
	Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected		
2	In, Out, N/A			16	In, Out, N/A		
	Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized		
Employee Health				17	In, Out		
3	In, Out				Proper disposition of returned, previously served, reconditioned and unsafe food		
	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety			
4	In, Out			18	In, Out, N/A, N/O		
	Proper use of restriction and exclusion				Proper cooking time and temperatures		
5	In, Out			19	In, Out, N/A, N/O		
	Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding		
Good Hygienic Practices				20	In, Out, N/A, N/O		
6	In, Out, N/O				Proper cooling time and temperature		
	Proper eating, tasting, drinking, or tobacco use			21	In, Out, N/A, N/O		X
7	In, Out, N/O				Proper hot holding temperatures		
	No discharge from eyes, nose, and mouth			22	In, Out, N/A, N/O		
Preventing Contamination by Hands					Proper cold holding temperatures		
8	In, Out, N/O		X	23	In, Out, N/A, N/O		
	Hands clean and properly washed				Proper date marking and disposition		
9	In, Out, N/A, N/O		X	24	In, Out, N/A, N/O		
	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records		
10	In, Out		X	Consumer Advisory			
	Adequate handwashing sinks properly supplied and accessible			25	In, Out, N/A		
Approved Source					Consumer advisory provided for raw/undercooked food		
11	In, Out			Highly Susceptible Populations			
	Food obtained from approved source			26	In, Out, N/A		
12	In, Out, N/A, N/O				Pasteurized foods used; prohibited foods not offered		
	Food received at proper temperature			Food/Color Additives and Toxic Substances			
13	In, Out			27	In, Out, N/A		
	Food in good condition, safe, and unadulterated				Food additives: approved and properly used		
14	In, Out, N/A, N/O			28	In, Out, N/A		
	Required records available: shellstock tags, parasite destruction				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	In, Out, N/A		
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 with variance/specialized process/HACCP		

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				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used		
Employee Training				Employee Training			
57	All food employees have food handler training			57	All food employees have food handler training		
58	Allergen training as required			58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Gresa's Cafe Establishment #: 1139

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Bleach PPM: 100/100 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2-Dan Unit		Salad Unit	39°F		
Make Table	—	Waitress	40°F		
◦ Top	—				
◦ Cheese	47°F	Steam Unit	—		
◦ Eggs	45°F	◦ Meatloaf	141°F		
◦ Bottom	—	Bacon (Room Temp)	94°F		
◦ Ambient Air	53°F				
◦ Gyro Sauce	57°F				
◦					

OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
1	Instruct manager to perform + oversee proper safety processes in kitchen	Prior to
6	Instruct employees that no food is to be eaten in kitchen in areas where food is prep/stored/served.	Reopening
8	Instruct all employees on proper handwashing practices. Upon inspection employees washing hands w/o soap + using non-disposable rags. You must wash w/ soap + you can not reuse cloth towels for drying hands!	↓
9	Instruct employees to use gloves or utensils to handle ready to eat food products in kitchen! You must do one or the other!	
10	Provide soap + disposable towels for both hand sinks in kitchen! You must use soap + you can not reuse cloth towels over + over. This creates an issue w/ contaminating hands from cloth after washing hands!	

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

Charmed Sadiky
1672582 x 10/23

HACCP Topic: 1,6,8,9,10,21,22,23,24

Person in Charge (Signature) [Signature] Date 6/8/21

Inspector (Signature) [Signature] Follow-up: Yes No (Check one) Follow-up Date: Prior to Reopening

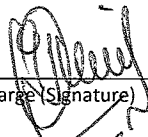
Food Establishment Inspection Report

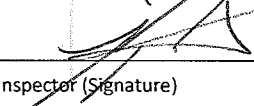
Establishment: Gress's Cafe

Establishment #: 1139

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
21/24	Provide proper hot holding or proper 4-hour discard (paper says Bacon - 5:00) for bacon + other TCS products stored @ room temp. Upon inspection bacon @ 94°F + shows discard for 10AM. Still present @ 11:30AM. You must do one or the other!	Prior to Reopening
22	Provide proper cold holding temp (41°F or less) for all TCS products in make unit. Upon inspection product temp in top @ 45-47°F + product temp in bottom @ 53-57°F. You must monitor this unit!	
23	Provide accurate date mark labeling for products in all refrigerators. Not a single item labeled in entire facility! If items are found w/o labels on future field visits or inspections they will be thrown away immediately!	
33/35	Provide proper thawing process for TCS product (hamburger) in kitchen. You must cool product under refrigeration! If items are found thawing @ room temp @ any future field visit or inspection your permit will be suspended immediately. You must provide more refrigeration space to facilitate proper thawing!	
40	Provide proper hair restraints for all employees in kitchen.	
49/55	Clean all surfaces in kitchen. This includes, but is not limited to: • Venthood + filters, floors, walls, top + sides of All equipment, bulk spice containers/shakers, shelving in refrigeration, dish machine, toast station, all shelves, shake/egg mixer, etc. Most surfaces have oil/grease/food splats/food spill/food debris present. You must perform routine cleaning!	
51	Repair faucet @ 3-comp sink to no longer leak.	✓

Person in Charge (Signature)  Date 6/8/21

Inspector (Signature)  Follow-up: Yes No (Check one)

Follow-up Date: Prior to Reopening

