

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 3	Date 9/10/21
Establishment Harbaughs Cafe		License/Permit # 145		No. of Repeat Risk Factor/Intervention Violations 0	Time In 9:30
Street Address 910 South Illinois Ave #B		City/State Carbondale, IL		Permit Holder Laura Harbaugh	Time Out 11:00
City/State Carbondale, IL		ZIP Code 62901		Purpose of Inspection Monthly #5 / Routine	Risk Category 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	Description	COS	R
Supervision			
1	Person in charge present, demonstrates knowledge, and performs duties		
2	Certified Food Protection Manager (CFPM)		
Employee Health			
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	Proper use of restriction and exclusion		
5	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices			
6	Proper eating, tasting, drinking, or tobacco use		
7	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	Hands clean and properly washed		
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	Adequate handwashing sinks properly supplied and accessible		
Approved Source			
11	Food obtained from approved source		
12	Food received at proper temperature		
13	Food in good condition, safe, and unadulterated		
14	Required records available: shellstock tags, parasite destruction		

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

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Establishment: Harbaughs Cafe Establishment #: 145
 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
Make table		True Make		True Make	
- Potatoes 1	40	- orange	30	- TOP	40
" " 2	39	- Bottom AA	34	- Bottom	40
make table		Pepsi cooler	40	Bacon	144
Sliced tomato	54	Supera Make		Butter	60
- Freshly cut ↑		Sliced tomato	40	Walkin	38
Bacon	40	- Bottom	36	- Potatoes cooling	92
Waitress true	39	True Dishroom	40	- " "	102
Gravy - cooling	102	- Bacon cooling	100		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
16	Clean "clean" knives on knife strip in kitchen. Upon inspection, multiple knives observed with food debris. Storing dirty knives on clean strip also contaminates the strip.	cos
20	Provide proper cooling procedures for all items cooked/cooled. Upon inspection, bacon in true cooler in dishroom @ 100 F. Cook made these @ 7am. @ 10:15, items still @ 100 F. You should place items in Walkin or cooler to cool ~ 135 F. you you have 2 hrs to get from 135 F to 70 F & from an additional 4 hrs to get from 70 to under 41 F. After 3 hours, items weren't cooling quick enough. Allowed facility to place in ice bath & place in freezer to rapid chill.	cos
23	provide proper 7 day discard for all TCS items that cos	

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

Kayla Harbaugh
on file

HACCP Topic: 16, 20, 23, 24, 28, 15, 8, 9

Person in Charge (Signature) [Signature] Date 9/10/21

Inspector (Signature) [Signature] Follow-up: Yes No (Check one) Follow-up Date: _____

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Establishment: Harbaugh's

Establishment #: 145

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	<p>(Cont'd) Cooked / cooled or opened from hermetically sealed package. Upon inspection, ham w/ 8/28 date + HB tags with 9/3 still under refrigeration. Morning checks need done prior to service to take out @ all expired items.</p>
	<p><u>Notes</u></p>
	<p>* When cracking eggs, you must change gloves after, before moving to next step.</p>
	<p>* Everything has a label!! Looks great! Keep up the good work.</p>
	<p>* When touching raw product w/ spatula you must use a raw spatula + a RTE spatula.</p>

Laura Smith
Person in Charge (Signature)

9/10/21
Date

Olivia Beasley
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____