

# 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>2</u> <u>2</u> <u>N/A</u>	Date <u>3/3/21</u>
Establishment <u>Human</u>	License/Permit # <u>157</u>		No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>2:30</u>
Street Address <u>710 E. Main Street</u>			Permit Holder <u>David Kuan</u>	Time Out <u>4:00</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
<b>Supervision</b>							
1	<u>In</u> <u>Out</u> Person in charge present, demonstrates knowledge, and performs duties			15	<u>In</u> <u>Out</u> , N/A, N/O Food separated and protected		
2	<u>In</u> <u>Out</u> , N/A Certified Food Protection Manager (CFPM)			16	<u>In</u> <u>Out</u> , N/A Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>							
3	<u>In</u> , <u>Out</u> Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	<u>In</u> , <u>Out</u> Proper disposition of returned, previously served, reconditioned and unsafe food		
4	<u>In</u> , <u>Out</u> Proper use of restriction and exclusion			<b>Time/Temperature Control for Safety</b>			
5	<u>In</u> , <u>Out</u> Procedures for responding to vomiting and diarrheal events			18	<u>In</u> , <u>Out</u> , N/A, N/O Proper cooking time and temperatures		
<b>Good Hygienic Practices</b>							
6	<u>In</u> , <u>Out</u> , N/O Proper eating, tasting, drinking, or tobacco use			19	<u>In</u> , <u>Out</u> , N/A, N/O Proper reheating procedures for hot holding		
7	<u>In</u> , <u>Out</u> , N/O No discharge from eyes, nose, and mouth			20	<u>In</u> , <u>Out</u> , N/A, N/O Proper cooling time and temperature		
<b>Preventing Contamination by Hands</b>							
8	<u>In</u> , <u>Out</u> , N/O Hands clean and properly washed			21	<u>In</u> , <u>Out</u> , N/A, N/O Proper hot holding temperatures		
9	<u>In</u> , <u>Out</u> , N/A, N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	<u>In</u> , <u>Out</u> , N/A, N/O Proper cold holding temperatures		
10	<u>In</u> , <u>Out</u> Adequate handwashing sinks properly supplied and accessible			23	<u>In</u> , <u>Out</u> , N/A, N/O Proper date marking and disposition		
<b>Approved Source</b>							
11	<u>In</u> , <u>Out</u> Food obtained from approved source			24	<u>In</u> , <u>Out</u> , N/A, N/O Time as a Public Health Control; procedures & records		
12	<u>In</u> , <u>Out</u> , N/A, N/O Food received at proper temperature			<b>Consumer Advisory</b>			
13	<u>In</u> , <u>Out</u> Food in good condition, safe, and unadulterated			25	<u>In</u> , <u>Out</u> , N/A Consumer advisory provided for raw/undercooked food		
14	<u>In</u> , <u>Out</u> , N/A, N/O Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>			
<b>GOOD RETAIL PRACTICES</b>							
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							
<b>Safe Food and Water</b>							
30	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>			
31	Water and ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
<b>Food Temperature Control</b>							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			<b>Utensils, Equipment and Vending</b>			
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>							
38	Insects, rodents, and animals not present			49	<u>X</u> Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display			<b>Physical Facilities</b>			
40	<u>X</u> Personal cleanliness			50	Hot and cold water available; adequate pressure		
41	<u>X</u> Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed		
<b>Employee Training</b>							
53	Toilet facilities: properly constructed, supplied, & cleaned			54	Garbage & refuse properly disposed; facilities maintained		
54	All food employees have food handler training			55	<u>X</u> Physical facilities installed, maintained, and clean		
55	Allergen training as required			56	Adequate ventilation and lighting; designated areas used		
56				<b>Employee Training</b>			
57				57	All food employees have food handler training		
58				58	Allergen training as required		

# Food Establishment Inspection Report


Establishment: Hunan Establishment #: 157  
 Water Supply:  Public  Private Waste Water System:  Public  Private  
 Sanitizer Type: Chlorine/Quat PPM: DIP Bucket 100 Dishmachine 100ppm  
 PPM: Sani bucket 200 Heat: N/A

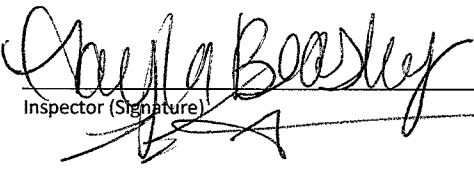
### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Three make table left	36°	Chicken "Cooling"	88°	White Rice	1107°
Three make table Right		Walkin	36°	Egg Drop	1109°
• Sprouts	47°	Three Storage	38°	Fried Rice	1109°
• Broccoli	36°	Bar cooler	39°		
• peppers	35°				
Honey Walnut Sauce	57°	White Rice	157°		
Three top make	40°	Brown Rice	157°		
Bottom	36°	SASmine Rice	158°		
		" "	1102°		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
22	Provide proper Cold holding temperatures @ 41° for below for all TCS products (Honey Walnut Sauce). Upon inspection, Sauce made w/ Mayo & other products. Mayo must remain refrigerated. You must either refrigerate this product or use 4-hr discard. @ time of inspection, Sauce @ 57°F, product discarded.	3/5/21
<del>23</del>	<del>Provide proper 7 day discard for hermetically sealed products that have been opened (Hot dogs). Upon inspection, opened package of Hot dogs under refrigeration w/ no label on them. products D/C.</del>	<del>11/3</del>
23	Provide proper 7 day discard for all cooked/cooled products. Upon inspection, pan of Fried tofu & pan of batter chicken in both make tables w/ no labels. Product discarded.	
40	Provide proper hair restraints for all employees in kitchen. Multiple employees noted w/out hair restraints.	
CFPM Verification (name, expiration date, ID#):		
David Kuan 16920214 exp 9/23		
HACCP Topic: <u>16, 20, 21, 22, 23, 24</u>		

Person in Charge (Signature)  Date 3/3/21

Inspector (Signature)  Follow-up:  Yes  No (Check one) Follow-up Date: 3/5/21

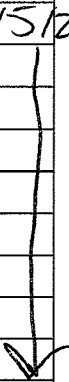
# Food Establishment Inspection Report

Establishment: Hunan

Establishment #: 157

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
41	Store all soiled rags in proper sanitizer solutions when not in use. Upon inspection, rags noted on 1st male table closest to Dishroom on surfaces not in sanitizer. <span style="float: right;">3/5/21</span>
49	Clean area between male tables in kitchen. Grease / food debris noted.
55	Clean floors in kitchen in wok / Frier area. Grease / Grime noted on floors below & towards back by wall.



### \* Notes \*

- \* When cooling products, check temperature & start cooling process @ 135°F. Once in cooling process, you have 2 hours to get from 135°F to 70°F & an additional 4 hours to get from 70°F to under 41°F.
- \* If you're going to cook product & let it sit out @ RT to cool you must monitor temperatures to know when cooling process starts. Once you start cooling process, you need to label it w/ time to ensure process is done in timely manner.
- \* Everyone in facility must wear proper face coverings when they cannot maintain proper 6' social distancing.

Person in Charge (Signature)

3/3/21

Date

Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: 3/5/21