

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>8/23/2021</u>
Establishment <u>1 HOP</u>		License/Permit # <u>1060</u>	No. of Repeat Risk Factor/Intervention Violations <u>1</u>	Time In <u>12:30pm</u>
Street Address <u>1345 E. Main St</u>		City/State <u>Carbondale, IL</u>	Permit Holder <u>Knista Adams</u>	Time Out <u>1:40pm</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
Supervision		
1 <u>In</u>		
2 <u>In</u>		
Employee Health		
3 <u>In</u>		
4 <u>In</u>		
5 <u>In</u>		
Good Hygienic Practices		
6 <u>In</u>		
7 <u>In</u>		
Preventing Contamination by Hands		
8 <u>In</u>		
9 <u>In</u>		
10 <u>In</u>		
Approved Source		
11 <u>In</u>		
12 <u>In</u>		
13 <u>In</u>		
14 <u>In</u>		

Compliance Status	COS	R
Protection from Contamination		
15 <u>In</u>		
16 <u>In</u>	X	
17 <u>In</u>		
Time/Temperature Control for Safety		
18 <u>In</u>		
19 <u>In</u>		
20 <u>In</u>		
21 <u>In</u>	X	
22 <u>In</u>	X	X
23 <u>In</u>	X	X
24 <u>In</u>		
Consumer Advisory		
25 <u>In</u>		
Highly Susceptible Populations		
26 <u>In</u>		
Food/Color Additives and Toxic Substances		
27 <u>In</u>		
28 <u>In</u>		
Conformance with Approved Procedures		
29 <u>In</u>		

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		
31		
32		
Food Temperature Control		
33		
34		
35		
36		
Food Identification		
37		
Prevention of Food Contamination		
38		
39 X		
40		
41		
42		

Compliance Status	COS	R
Proper Use of Utensils		
43		
44		
45		
46		
Utensils, Equipment and Vending		
47		
48		
49 X		X
Physical Facilities		
50		
51		
52		
53		
54		
55 X		X
56		
Employee Training		
57		
58		

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Establishment: I HOP Establishment #: 10660

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Smart power PPM: good



TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk-in	40°	sawmill gravy	95°		
Trawlson (standing) (R)	40°				
Reach-in AA top (R)	39°				
• AA bottom	38°	spinach/cheese			
Reach-in AA top (L)	41	stored above cold			
• AA bottom	39°	line	~50-51°		
Trawlson (L)	40°				
Trawlson (waitress)	41°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
21	Provide proper hot hold temperature (135°F or greater) for all TCS products (sawmill gravy) under hot hold. Upon inspection gravy @ 95°. Product discarded. Instructed employee to turn-up temp on unit and verify temp before replacing gravy.	COS
22	Provide proper cold hold temperature (41°F or below) for all TCS products in reach-in (spinach, cheese). Upon inspection multiple items stored above cold line at 50-51°F. All product discarded.	COS
23	Provide proper 7-day discard label for all TCS products under refrigeration. Upon inspection sliced tomatoes in walk-in without proper label. All product discarded.	COS
39	Eliminate ice formation on light fixture in walk-in cooler to prevent potential contamination on food products stored below.	8/30/21
See next page →		

CFPM Verification (name, expiration date, ID#):
 Prakash Taylor (PK)
 # 17866438
 exp: 5/15/24

HACCP Topic: 2, 8, 16, 21, 22, 23

Person in Charge (Signature) [Signature] Date 8/30/2021

Inspector (Signature) [Signature] Follow-up: Yes No (Check one) Follow-up Date: 8/30/2021

Food Establishment Inspection Report

Establishment: 1 HOP

Establishment #: 1060

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
39	Provide food covers for all containers of food in trawlsen freezer to prevent potential contamination of food products while in storage. 8/30/21
16	Clean all "clean" dishes and storage under flat top grills (right side). Food debris/splash noted. CEIS
49	Clean all prep tables under flat tops on left side of kitchen. Food debris/splash noted.
49	Clean sides of fryers on flat tops on either side of fryer. Excessive grease/food debris noted.
49	Clean exterior sides of waffle iron. Food debris/carbon build-up noted.
49	Clean/Remove old printer storage shelves above flat tops. Excessive grease build-up noted.
49	Clean both 4-burner stove tops. Carbon/burnt on food debris noted.
55	Clean floors under all cookline equipment/prep tables in cookline area. Food debris/grease noted. ↓
<p><u>Notes</u></p> <p>* If butter is found to be out/unlabeled, or being used longer than 4-hrs (when not under temp. control). You will have to keep butter pre-portioned and under refrigeration.</p> <p>* Cleaning in facility, especially hard to reach areas must improve. Many of the noted cleaning violations are continued/repeated from previous inspection.</p>	

[Signature]
Person in Charge (Signature)

8/23/2021
Date

[Signature]
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: 8/30/2021