

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	2	Date	3/2/21
Establishment		License/Permit #		No. of Repeat Risk Factor/Intervention Violations	0	Time In	3:30
Street Address		City/State		Permit Holder	Date <u>Drowning</u>		
1376 E. Main Street		Carbondale, IL		Purpose of Inspection	Routine		
ZIP Code		62901		Risk Category	II		

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

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	Item	Compliance Status	COS	R	Item
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				
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: Mod Pizza Establishment #: 1175
 Water Supply: Public Private Waste Water System: Public Private
 Sanitizer Type: Quat Chlorine PPM: 400/0 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Continental	41°				
Made line:					
• Sal mix	37°				
• Bottom AA	38°				
• Butter	39°				
• Sliced tomato	36°				
• Bacon	34°				
• Diced tomato	34°				
• Walkin	39°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Date
16	Provide proper sanitizing concentrations for dish machine area. Dish machine should read ~50-100 ppm. It currently reads 0 ppm. You must utilize 3-compartment sink until it can be fix + verified by JCHS. Management corrected @ time of inspection.	3/3/21
28	Provide proper sanitizer concentration for sanitizer @ 3 compartment sink. Quat should be ~200ppm. Upon inspection, Quat @ 400. You must run extra water + check concentration to ensure the chemical concentration is not toxic.	3/3/21
	<ul style="list-style-type: none"> * Ensure dishwasher checks are being done daily to ensure proper sanitizing procedures are being done. * Contact JCHS once concentration of sanitizer is adjusted. Call 618-684-3143 ext 158. 	

CFPM Verification (name, expiration date, ID#):
Noah an Dawkins
L23C-3006040
Exp 11/25

HACCP Topic: 16, 22, 23, 24, 28

 on in Charge (Signature) 3/2/21
Date

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