

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 (K5) 2 3	Date <u>3/17/21</u>
Establishment <u>McAlister's Deli</u>	License/Permit # <u>959</u>		No. of Repeat Risk Factor/Intervention Violations <u>2</u>	Time In <u>12:15</u>
Street Address <u>1382 E Main St</u>			Permit Holder <u>Michelle Steinmetz</u>	Time Out <u>3:30</u>
City/State <u>Carbondale</u>	ZIP Code <u>62901</u>		Purpose of Inspection <u>Routine</u>	Risk Category <u>II</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
Supervision							
1	<input checked="" type="radio"/> In <input type="radio"/> Out			15	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A			16	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health							
3	<input checked="" type="radio"/> In <input type="radio"/> Out			17	<input checked="" type="radio"/> In <input type="radio"/> Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	<input checked="" type="radio"/> In <input type="radio"/> Out			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
5	<input checked="" type="radio"/> In <input type="radio"/> Out			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input checked="" type="radio"/> N/O		
Good Hygienic Practices							
6	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A <input type="radio"/> N/O		
7	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Preventing Contamination by Hands							
8	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			Proper hot holding temperatures			
Hands clean and properly washed				22	<input type="radio"/> In <input checked="" type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
9	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	<input type="radio"/> In <input checked="" type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
10	<input checked="" type="radio"/> In <input type="radio"/> Out			Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	<input type="radio"/> In <input checked="" type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Approved Source							
11	<input checked="" type="radio"/> In <input type="radio"/> Out			Consumer Advisory			
Food obtained from approved source				25	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A		
12	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input checked="" type="radio"/> N/O			Highly Susceptible Populations			
Food received at proper temperature				26	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A		
13	<input checked="" type="radio"/> In <input type="radio"/> Out			Food/Color Additives and Toxic Substances			
Food in good condition, safe, and unadulterated				27	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A		
14	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A <input type="radio"/> N/O			Food additives: approved and properly used			
Required records available: shellstock tags, parasite destruction				28	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
Conformance with Approved Procedures							
29	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A			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

		COS	R			COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			Proper Use of Utensils			
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		
Food Temperature Control							
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			Utensils, Equipment and Vending			
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display			Physical Facilities			
40	<input checked="" type="checkbox"/> Personal cleanliness			50	Hot and cold water available; adequate pressure		
41	Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed		
Employee Training							
57	All food employees have food handler training			53	Toilet facilities: properly constructed, supplied, & cleaned		
58	Allergen training as required			54	Garbage & refuse properly disposed; facilities maintained		
				55	Physical facilities installed, maintained, and clean		
				56	Adequate ventilation and lighting; designated areas used		

Food Establishment Inspection Report

Establishment: McAlister's Deli Establishment #: 959

Water Supply: Public Private Waste Water System: Public Private

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

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Walkin	33°F	Steam Unit	-
S-1	41°F	◦ Mac & Cheese	156°F
S-2	41°F		
Lettuce Unit	41°F		
Expo Station	3		
Saldel Unit			
◦ Cheese	44°F		
◦ Ambient Air Bottom	49°F		
Waitress 2-Door	36°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
22	Provide proper cold holding temp (41°F or less) for all TCS product in walkin cooler. Upon inspection bombed chicken preped @ 10 AM @ 45-46°F + Diced Ham @ 45°F. Other products preped today @ proper temp.	3/19/21
22	Provide proper cold holding temp (41°F or less) for all TCS product in salad unit. Upon inspection unit bottom ambient air temp @ 49°F, product in top (cheese @ 44°F + diced onion @ 44°F) also out of temp. Employee noted unit has been finicky @ they have been adjusting thermostat recently.	
23/24	Provide accurate date mark labeling process for all bacon throughout facility. Upon arrival no labels present on any product + later all product was spontaneously labeled. All product discarded. You must label all product w/ 36 hour discard label when using time ^(CS) vs temp as a control! This is a reoccurring issue in this facility!	↓

CFPM Verification (name, expiration date, ID#): 22, 23, 24, 16

HACCP Topic: 22, 23/24

Eliana Turner 3/17/21
 Person in Charge (Signature) Date

[Signature] Follow-up: Yes No (Check one)
 Inspector (Signature) Follow-up Date: 3/19/21

