

# 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	Date <b>4/21/21</b>
Establishment <b>Mc Donalds</b>		License/Permit # <b>1073</b>		No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In <b>2:00</b>
Street Address <b>1396 E. Main Street</b>		City/State <b>Carbondale, IL</b>		Permit Holder <b>Holly Brown Stacy Noment</b>	Time Out <b>4:00</b>
City/State <b>Carbondale, IL</b>		ZIP Code <b>62901</b>		Purpose of Inspection <b>Routine</b>	Risk Category <b>II</b>

## 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	<input checked="" type="radio"/> In <input type="radio"/> Out			15	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, 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, N/A			16	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>							
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			<b>Time/Temperature Control for Safety</b>			
Proper use of restriction and exclusion				18	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, 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 checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
<b>Good Hygienic Practices</b>							
6	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/O			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
7	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
<b>Preventing Contamination by Hands</b>							
8	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/O			Proper hot holding temperatures			
Hands clean and properly washed				22	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
9	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, 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 checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
<b>Approved Source</b>							
11	<input checked="" type="radio"/> In <input type="radio"/> Out			Time as a Public Health Control; procedures & records			
Food obtained from approved source				<b>Consumer Advisory</b>			
12	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O			25	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A		
Food received at proper temperature				Consumer advisory provided for raw/undercooked food			
13	<input checked="" type="radio"/> In, <input type="radio"/> Out			<b>Highly Susceptible Populations</b>			
Food in good condition, safe, and unadulterated				26	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A		
14	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O			Pasteurized foods used; prohibited foods not offered			
Required records available: shellstock tags, parasite destruction				<b>Food/Color Additives and Toxic Substances</b>			
<b>GOOD RETAIL PRACTICES</b>							
15	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A			Food additives: approved and properly used			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				27	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A		
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				Toxic substances properly identified, stored, and used			
<b>Safe Food and Water</b>							
16	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O			<b>Conformance with Approved Procedures</b>			
Pasteurized eggs used where required				28	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A		
17	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O			Compliance with variance/specialized process/HACCP			
Water and ice from approved source				<b>Proper Use of Utensils</b>			
18	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O			43	<input checked="" type="radio"/> In <input type="radio"/> Out		
Variance obtained for specialized processing methods				In-use utensils: properly stored			
<b>Food Temperature Control</b>							
19	<input checked="" type="radio"/> In <input type="radio"/> Out			44	<input checked="" type="radio"/> In <input type="radio"/> Out		
Proper cooling methods used; adequate equipment for temperature control				Utensils, equipment & linens: properly stored, dried, & handled			
20	<input checked="" type="radio"/> In <input type="radio"/> Out			45	<input checked="" type="radio"/> In <input type="radio"/> Out		
Plant food properly cooked for hot holding				Single-use/single-service articles: properly stored and used			
21	<input checked="" type="radio"/> In <input type="radio"/> Out			46	<input checked="" type="radio"/> In <input type="radio"/> Out		
Approved thawing methods used				Gloves used properly			
22	<input checked="" type="radio"/> In <input type="radio"/> Out			<b>Utensils, Equipment and Vending</b>			
Thermometers provided & accurate				47	<input checked="" type="radio"/> In <input type="radio"/> Out		
<b>Food Identification</b>							
23	<input checked="" type="radio"/> In <input type="radio"/> Out			Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Food properly labeled; original container				48	<input checked="" type="radio"/> In <input type="radio"/> Out		
<b>Prevention of Food Contamination</b>							
24	<input checked="" type="radio"/> In <input type="radio"/> Out			Warewashing facilities: installed, maintained, & used; test strips			
Insects, rodents, and animals not present				49	<input checked="" type="radio"/> In <input type="radio"/> Out		
25	<input checked="" type="radio"/> In <input type="radio"/> Out			Non-food contact surfaces clean			
Contamination prevented during food preparation, storage and display				<b>Physical Facilities</b>			
26	<input checked="" type="radio"/> In <input type="radio"/> Out			50	<input checked="" type="radio"/> In <input type="radio"/> Out		
Personal cleanliness				Hot and cold water available; adequate pressure			
27	<input checked="" type="radio"/> In <input type="radio"/> Out			51	<input checked="" type="radio"/> In <input type="radio"/> Out		
Wiping cloths: properly used and stored				Plumbing installed; proper backflow devices			
28	<input checked="" type="radio"/> In <input type="radio"/> Out			52	<input checked="" type="radio"/> In <input type="radio"/> Out		
Washing fruits and vegetables				Sewage and waste water properly disposed			
<b>Employee Training</b>							
29	<input checked="" type="radio"/> In <input type="radio"/> Out			53	<input checked="" type="radio"/> In <input type="radio"/> Out		
All food employees have food handler training				Toilet facilities: properly constructed, supplied, & cleaned			
30	<input checked="" type="radio"/> In <input type="radio"/> Out			54	<input checked="" type="radio"/> In <input type="radio"/> Out		
Allergen training as required				Garbage & refuse properly disposed; facilities maintained			
31	<input checked="" type="radio"/> In <input type="radio"/> Out			55	<input checked="" type="radio"/> In <input type="radio"/> Out		
<b>GOOD RETAIL PRACTICES</b>							
32	<input checked="" type="radio"/> In <input type="radio"/> Out			Physical facilities installed, maintained, and clean			
Pasteurized eggs used where required				56	<input checked="" type="radio"/> In <input type="radio"/> Out		
33	<input checked="" type="radio"/> In <input type="radio"/> Out			Adequate ventilation and lighting; designated areas used			
Water and ice from approved source				<b>Employee Training</b>			
34	<input checked="" type="radio"/> In <input type="radio"/> Out			57	<input checked="" type="radio"/> In <input type="radio"/> Out		
Variance obtained for specialized processing methods				All food employees have food handler training			
35	<input checked="" type="radio"/> In <input type="radio"/> Out			58	<input checked="" type="radio"/> In <input type="radio"/> Out		
Proper cooling methods used; adequate equipment for temperature control				Allergen training as required			
36	<input checked="" type="radio"/> In <input type="radio"/> Out			<b>GOOD RETAIL PRACTICES</b>			
Plant food properly cooked for hot holding				Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
37	<input checked="" type="radio"/> In <input type="radio"/> Out			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			
Approved thawing methods used				<b>Safe Food and Water</b>			
38	<input checked="" type="radio"/> In <input type="radio"/> Out			30	<input checked="" type="radio"/> In <input type="radio"/> Out		
Thermometers provided & accurate				Pasteurized eggs used where required			
39	<input checked="" type="radio"/> In <input type="radio"/> Out			31	<input checked="" type="radio"/> In <input type="radio"/> Out		
<b>Food Identification</b>							
40	<input checked="" type="radio"/> In <input type="radio"/> Out			Water and ice from approved source			
Food properly labeled; original container				32	<input checked="" type="radio"/> In <input type="radio"/> Out		
<b>Prevention of Food Contamination</b>							
41	<input checked="" type="radio"/> In <input type="radio"/> Out			Variance obtained for specialized processing methods			
Insects, rodents, and animals not present				<b>Food Temperature Control</b>			
42	<input checked="" type="radio"/> In <input type="radio"/> Out			33	<input checked="" type="radio"/> In <input type="radio"/> Out		
Contamination prevented during food preparation, storage and display				Proper cooling methods used; adequate equipment for temperature control			
43	<input checked="" type="radio"/> In <input type="radio"/> Out			34	<input checked="" type="radio"/> In <input type="radio"/> Out		
Personal cleanliness				Plant food properly cooked for hot holding			
44	<input checked="" type="radio"/> In <input type="radio"/> Out			35	<input checked="" type="radio"/> In <input type="radio"/> Out		
Wiping cloths: properly used and stored				Approved thawing methods used			
45	<input checked="" type="radio"/> In <input type="radio"/> Out			36	<input checked="" type="radio"/> In <input type="radio"/> Out		
Washing fruits and vegetables				Thermometers provided & accurate			

# Food Establishment Inspection Report

Establishment: McDonald's Establishment #: 1073

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
Walk in	35°	Above register cooler	38°		
Tile Clear front	40°	Beverage air cooler			
Burger cooler	39°	Ice cream	30°		
Burger freezer	2°				
Tomatoes	33°	Chicken fillet	149°		
Under counter cooler	38°	Fish	189°		
Coffee counter 1	40°	Nugget	179°		
" " 2	30°	Burger	167°		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
13/39	Provide safe / sanitary conditions throughout kitchen for all surfaces and food in areas open to contamination. Upon inspection, construction happening as facility is operating. Construction demolition debris is all over all surfaces throughout facility as well as in the air & contaminating all food open to air. See notes for further explanation.	reopening
40	Provide proper hair restraints for all staff working. Multiple members of staff noted with no restraints.	4/28/21
49	Clean interior / exterior surface of chicken tender cooler.	↓
49	Clean area around lights in the fry warming / salting station. Dust / Grease build up noted.	
49	Clean tops of all equipment in kitchen. Grease / dust noted.	

CFPM Verification (name, expiration date, ID#):  
Holly Brown  
158305 exp 11/21

HACCP Topic: 13, 16, 21, 22, 23

Stacy Norment \_\_\_\_\_  
 Person in Charge (Signature) Date 4/21/21

Abby Baxley \_\_\_\_\_  
 Inspector (Signature)

Follow-up:  Yes  No (Check one) Follow-up Date: 4/28/21

# Food Establishment Inspection Report

Establishment: McDonalds

Establishment #: 1073

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
55/49	Clean Cords, wires, posters (entire area) above make line. Grease / Dust noted on cords, wires, chains, ect.
55	Clean wall next to fry freezer and fish frier area. food splash noted on wall.
55	Clean ceiling vents throughout kitchen. multiple vents throughout kitchen with dust.
49	Clean interior bottom of Burger freezer. food debris noted.

NOTES

✓ Upon arrival for inspection, it was observed there was construction happening in the kitchen. There were plastic tarps put up to help protect food & surfaces but after observing surfaces throughout facility, this tarp wasn't enough to protect food / surfaces. After speaking to management, construction must stop or food service must stop. Cannot operate at same time. Additionally, a plan review has not been submitted to Jackson County Health Department. You must send a copy of the plans to [taylorb@schdonline.org](mailto:taylorb@schdonline.org) and I will send attachments with all paperwork needed for the plan review. There is also a \$150 plan review fee that must be submitted prior to our approval. You must contact the state plumbing inspector along with Building & Code Enforcement through the City of Carbondale.

Facility has chosen to close, dispose of all food product open to open air contamination and will be wash, rinse, sanitizing all surfaces. Once everything is cleaned, reopening to the public. No further construction can happen until plan review is approved. Construction can only happen when facility is closed due to construction demolition debris.

Facility "plans" to close Monday - Wednesday of next week for changes. If approval from our office happens, a recheck of these violations observed today, will be checked when field visit for recheck happens.

Stacy Norment  
Person in Charge (Signature)

4/21/21  
Date

Phylla Brasley  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: 4/28/21