

# 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	1	Date	10/5/21
Establishment		License/Permit #		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:00
Street Address		City/State		Permit Holder	MORGAN INMAN		
350 EAST INDUSTRIAL PARK		MURPHYSBORO, IL		Purpose of Inspection	Monthly #1		
ZIP Code		62966		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	Supervision	COS	R	Compliance Status	Protection from Contamination	COS	R
1	<input checked="" type="radio"/> In <input type="radio"/> Out Person in charge present, demonstrates knowledge, and performs duties			15	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O Food separated and protected		
2	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A Certified Food Protection Manager (CFPM)			16	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>				17	<input checked="" type="radio"/> In <input type="radio"/> Out Proper disposition of returned, previously served, reconditioned and unsafe food		
3	<input checked="" type="radio"/> In <input type="radio"/> Out Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>			
4	<input checked="" type="radio"/> In <input type="radio"/> Out Proper use of restriction and exclusion			18	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O Proper cooking time and temperatures		
5	<input checked="" type="radio"/> In <input type="radio"/> Out Procedures for responding to vomiting and diarrheal events			19	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>				20	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O Proper cooling time and temperature		
6	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/O Proper eating, tasting, drinking, or tobacco use			21	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O Proper hot holding temperatures		
7	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/O No discharge from eyes, nose, and mouth			22	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>				23	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O Proper date marking and disposition		X
8	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O Hands clean and properly washed			24	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O Time as a Public Health Control; procedures & records		
9	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>			
10	<input checked="" type="radio"/> In <input type="radio"/> Out Adequate handwashing sinks properly supplied and accessible			25	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A Consumer advisory provided for raw/undercooked food		
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	<input checked="" type="radio"/> In <input type="radio"/> Out Food obtained from approved source			26	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A Pasteurized foods used; prohibited foods not offered		
12	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>			
13	<input checked="" type="radio"/> In <input type="radio"/> Out Food in good condition, safe, and unadulterated			27	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A Food additives: approved and properly used		
14	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O Required records available: shellstock tags, parasite destruction			28	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A Toxic substances properly identified, stored, and used		
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A Compliance with variance/specialized process/HACCP		
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>GOOD RETAIL PRACTICES</b>			

Compliance Status	Safe Food and Water	COS	R	Compliance Status	Proper Use of Utensils	COS	R
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
34	Plant food properly cooked for hot holding			47	<input checked="" type="radio"/> X Food and non-food contact surfaces cleanable, properly designed, constructed, and used		X
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	Non-food contact surfaces clean		
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>				<b>Employee Training</b>			
57	All food employees have food handler training			57	All food employees have food handler training		
58	Allergen training as required			58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Mc Donalds Establishment #: 1074

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	40°	Egg Cooler		Burgers-cooking	181°
Ice Cream	31°	- eggs	53°		
		- Fresh Beef	40°		
Drive through	40°	Fish	160°		
Cheese cooler	38°	Burger	155°		
Sliced tomato	38°	nuggets	150°		
Fresh Beef cooler	33°	Chicken file	160°		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
22	Provide proper cold holding temperatures at 41°F or below for all TCS items. Upon inspection, eggs in egg cooler at 53°F. Management stated she believes they got left on counter too long before labeling & refrigerating. Beef in unit at 40°F. Eggs discarded.	COS
47	Refrain from using paper towels under togo lids at drive through area. paper towels are absorbant & bacteria can harbor in the paper towels.	COS
<u>Notes</u>		
* Facility has daily cleaning tasks posted on all equipment. Also has lists posted for employees to do during slow times & has an hr to complete tasks. Employee doesn't leave until jobs are completed & management has checked these jobs.		

CFPM Verification (name, expiration date, ID#):  
ON FILE  
MORGAN INMAN  
 HACCP Topic: 2, 8, 10, 28, 22, 24

[Signature] \_\_\_\_\_ 10/5/21  
 Person in Charge (Signature) Date

[Signature] \_\_\_\_\_ Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

# Food Establishment Inspection Report

Establishment: McDONALDS

Establishment #: 1074

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
*	Cleaning has vastly improved! keep up the good work.	
*	When labeling items, all employees should check to be sure they're creating the correct label for correct item.	

[Signature]  
Person in Charge (Signature)

10/5/21  
Date

[Signature]  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_