

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	0	Date	7/30/21	
Establishment <u>Midland Inn</u>		License/Permit # <u>221</u>		No. of Repeat Risk Factor/Intervention Violations	0	Time In	<u>11:00 am</u>	
Street Address <u>7570 Old Hwy 13</u>		City/State <u>Murphysboro, IL</u>		Permit Holder	<u>Dominic Caleretti</u>		Time Out	<u>12:05 am</u>
City/State <u>Murphysboro, IL</u>		ZIP Code <u>62966</u>		Purpose of Inspection		Risk Category		
				<u>Routine</u>		<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	Compliance Status		COS	R
Supervision							
1	<u>In</u> Out			15	<u>In</u> Out, N/A, N/O		
Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination			
2	<u>In</u> Out, N/A			16	<u>In</u> Out, N/A		
Certified Food Protection Manager (CFPM)				Food separated and protected			
Employee Health							
3	<u>In</u> Out			17	<u>In</u> Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	<u>In</u> Out			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	<u>In</u> Out, N/A, N/O		
5	<u>In</u> Out			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	<u>In</u> Out, N/A, N/O		
Good Hygienic Practices							
6	<u>In</u> Out, N/O			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	<u>In</u> Out, N/A, N/O		
7	<u>In</u> Out, N/O			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	<u>In</u> Out, N/A, N/O		
Preventing Contamination by Hands							
8	<u>In</u> Out, N/O			Proper hot holding temperatures			
Hands clean and properly washed				22	<u>In</u> Out, N/A, N/O		
9	<u>In</u> 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	<u>In</u> Out, N/A, N/O		
10	<u>In</u> Out			Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	<u>In</u> Out, N/A, N/O		
Approved Source							
11	<u>In</u> Out			Time as a Public Health Control; procedures & records			
Food obtained from approved source				Consumer Advisory			
12	<u>In</u> Out, N/A, N/O			25	<u>In</u> Out, N/A		
Food received at proper temperature				Consumer advisory provided for raw/undercooked food			
13	<u>In</u> Out			Highly Susceptible Populations			
Food in good condition, safe, and unadulterated				26	<u>In</u> Out, N/A		
14	<u>In</u> Out, N/A, N/O			Pasteurized foods used; prohibited foods not offered			
Required records available: shellstock tags, parasite destruction				Food/Color Additives and Toxic Substances			
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	Compliance Status		COS	R
Safe Food and Water							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43			
31				In-use utensils: properly stored			
Water and ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
Food Temperature Control							
33				Single-use/single-service articles: properly stored and used			
Proper cooling methods used; adequate equipment for temperature control				46			
34				Gloves used properly			
Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
35				47			
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36				48			
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips			
Food Identification							
37				49	X		
Food properly labeled; original container				Non-food contact surfaces clean			
Prevention of Food Contamination							
Physical Facilities							
38				50			
Insects, rodents, and animals not present				Hot and cold water available; adequate pressure			
39	X			51			
Contamination prevented during food preparation, storage and display				Plumbing installed; proper backflow devices			
40				52			
Personal cleanliness				Sewage and waste water properly disposed			
41				53			
Wiping cloths: properly used and stored				Toilet facilities: properly constructed, supplied, & cleaned			
42				54			
Washing fruits and vegetables				Garbage & refuse properly disposed; facilities maintained			
Employee Training							
57				55	X		
All food employees have food handler training				Physical facilities installed, maintained, and clean			
58				56			
Allergen training as required				Adequate ventilation and lighting; designated areas used			

Food Establishment Inspection Report

Establishment: Midland Inn Establishment #: 221

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat PPM: 200 Heat: _____



TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>Steam table</u>		<u>make table (across from grill)</u>		<u>Large make table (salad)</u>	
◦ <u>BBQ</u>	<u>141°</u>	◦ <u>deli slices</u>	<u>39°</u>	◦ <u>chicken (diced)</u>	<u>38°</u>
◦ <u>Baked Beans</u>	<u>155°</u>	◦ <u>Sliced toms</u>	<u>40°</u>	◦ <u>cheese</u>	<u>38°</u>
<u>Steam table (center)</u>		◦ <u>AA lower</u>	<u>34°</u>	◦ <u>lower AA</u>	<u>30°</u>
◦ <u>Refried Beans</u>	<u>158°</u>	<u>make table (by fryer)</u>			
◦ <u>Chicken (diced)</u>	<u>152°</u>	◦ <u>Lettuce (shredded)</u>	<u>40°</u>	<u>walk-in</u>	<u>40°</u>
		◦ <u>AA lower</u>	<u>40°</u>	<u>2-door thru</u>	<u>37°</u>
				<u>2-door thru (salad)</u>	<u>41°</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
<u>39</u>	<u>Refrain from using souffle cups as scoops in bulk products or make tables. These are not approved/have no handle and allow for potential hand contact contamination.</u>	<u>COS</u>
<u>49</u>	<u>Clean wooden lower shelf of metal top prep table. Food splash noted.</u>	<u>NR1</u>
<u>49</u>	<u>Clean/degrease Quesidilla press. Food debris/grease build-up noted.</u>	
<u>49</u>	<u>Clean floor fans throughout kitchen. Dust/grease build-up noted.</u>	
<u>55</u>	<u>Clean fan shrouds in walk-in cooler. Dust build-up noted.</u>	
<u>55</u>	<u>Clean FRP wall by fryer. Food splash/grease noted.</u>	
<u>55</u>	<u>Clean floor to wall under all cookline equipment. Food debris/grime noted.</u>	
	<u>Notes</u>	
	<u>* continue to monitor cooling procedures. Best practice is to label foods when cooling process starts.</u>	

CFPM Verification (name, expiration date, ID#):
Dominic Caluffetti
#15371896 exp 7/2022

HACCP Topic: 2, 8, 9, 18, 20, 21, 22

Dom Caluffetti _____ 7/30/2021
 Person in Charge (Signature) Date

[Signature] _____
 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____