

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 <u>8/25/21</u>
Establishment <u>Maes Southwest Grill</u>		License/Permit # <u>659</u>	No. of Repeat Risk Factor/Intervention Violations 0	Time In <u>1:15pm</u>
Street Address <u>715 Giant City Rd</u>		City/State <u>Carbondale, IL</u>	Permit Holder <u>Mehann Patel</u>	Time Out <u>2:25pm</u>
City/State <u>Carbondale, IL</u>		ZIP Code <u>62901</u>	Purpose of Inspection <u>Routine</u>	Risk Category <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	Description	COS	R
Supervision			
1	<u>In, Out</u> Person in charge present, demonstrates knowledge, and performs duties		
2	<u>In, Out, N/A</u> Certified Food Protection Manager (CFPM)		
Employee Health			
3	<u>In, Out</u> Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	<u>In, Out</u> Proper use of restriction and exclusion		
5	<u>In, Out</u> Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices			
6	<u>In, Out, N/O</u> Proper eating, tasting, drinking, or tobacco use		
7	<u>In, Out, N/O</u> No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	<u>In, Out, N/O</u> Hands clean and properly washed		
9	<u>In, Out, N/A, N/O</u> No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	<u>In, Out</u> Adequate handwashing sinks properly supplied and accessible		
Approved Source			
11	<u>In, Out</u> Food obtained from approved source		
12	<u>In, Out, N/A, N/O</u> Food received at proper temperature		
13	<u>In, Out</u> Food in good condition, safe, and unadulterated		
14	<u>In, Out, N/A, N/O</u> Required records available: shellstock tags, parasite destruction		
Protection from Contamination			
15	<u>In, Out, N/A, N/O</u> Food separated and protected		
16	<u>In, Out, N/A</u> Food-contact surfaces; cleaned and sanitized		
17	<u>In, Out</u> Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety			
18	<u>In, Out, N/A, N/O</u> Proper cooking time and temperatures		
19	<u>In, Out, N/A, N/O</u> Proper reheating procedures for hot holding		
20	<u>In, Out, N/A, N/O</u> Proper cooling time and temperature		
21	<u>In, Out, N/A, N/O</u> Proper hot holding temperatures		
22	<u>In, Out, N/A, N/O</u> Proper cold holding temperatures		
23	<u>In, Out, N/A, N/O</u> Proper date marking and disposition		
24	<u>In, Out, N/A, N/O</u> Time as a Public Health Control; procedures & records		
Consumer Advisory			
25	<u>In, Out, N/A</u> Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	<u>In, Out, N/A</u> Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	<u>In, Out, N/A</u> Food additives: approved and properly used		
28	<u>In, Out, N/A</u> Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures			
29	<u>In, Out, N/A</u> 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			
Compliance Status	Description	COS	R
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	<input checked="" type="checkbox"/> Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>
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: Moe's Southwest Grill Establishment #: 659

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat PPM: 200 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk-in AA	41°	Hot Hold cabinet			
		◦ RICE	152°		
Coldwell		◦ Black Beans	155°		
◦ Lettuce	41°				
Beverage air AA	39°	Steam Table			
		◦ RICE	144°		
Cold reach-in AA	32°	◦ Steak	147°		
◦ pico de gallo	37°	◦ Chicken	139°		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
49	Clean interior bottom of beverage - air under counter cooler. Food debris noted.	N/A
49	Clean exterior/sides of the following equipment: 4-burner stove, flat top grill, and quesadilla press, and rice master. Food debris and burnt-on (BMS) food splash/grease noted.	↓
47	Repaint/Reseal metal shelving used for clean dish drying/storing. Metal shelf is corroded and no longer smooth/easily cleanable.	
55	Replace broken floor tiles/missing floor tile in kitchen. No longer easily cleanable.	
55	Repair floor tile/drains in kitchen. Must be brought to grade/flush with floor to prevent pooling of water / food debris in large cracks surrounding drain.	

CFPM Verification (name, expiration date, ID#):

on file @ HD

HACCP Topic: 2, 16, 21, 22

Person in Charge (Signature): [Signature] Date: 8/25/2021

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