

# Food Establishment Inspection Report

|  |  |  |                        |
|--|--|--|------------------------|
| Jackson County Health Department<br>PO Box 307 – 415 Health Department Rd<br>Murphysboro IL 62966<br>(618) 684-3143 ext. 128 |  | No. of Risk Factor/Intervention Violations <b>2</b>        | Date <b>8/27/21</b>    |
| Establishment <b>Moody Muskies</b> License/Permit # <b>1150</b>  |  | No. of Repeat Risk Factor/Intervention Violations <b>0</b> | Time In <b>2:00</b>    |
| Street Address <b>2063 Marina Rd.</b>  |  | Permit Holder <b>Brittany Dirnberger</b>                   | Time Out <b>3:30</b>   |
| City/State <b>Murphysboro, IL 62966</b>  |  | Purpose of Inspection <b>Routine</b>                       | Risk Category <b>I</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 | Item  |
|--|----------------------------------|---|---|
| <b>Supervision</b>                       |                                  |   |   |
| 1  | <input checked="" type="radio"/> |   | Person in charge present, demonstrates knowledge, and performs duties                         |
| 2  | <input checked="" type="radio"/> |   | Certified Food Protection Manager (CFPM)  |
| <b>Employee Health</b>                   |                                  |   |   |
| 3  | <input checked="" type="radio"/> |   | Management, food employee and conditional employee; knowledge, responsibilities and reporting |
| 4  | <input checked="" type="radio"/> |   | Proper use of restriction and exclusion   |
| 5  | <input checked="" type="radio"/> |   | Procedures for responding to vomiting and diarrheal events                                    |
| <b>Good Hygienic Practices</b>           |                                  |   |   |
| 6  | <input checked="" type="radio"/> |   | Proper eating, tasting, drinking, or tobacco use  |
| 7  | <input checked="" type="radio"/> |   | No discharge from eyes, nose, and mouth   |
| <b>Preventing Contamination by Hands</b> |                                  |   |   |
| 8  | <input checked="" type="radio"/> |   | Hands clean and properly washed   |
| 9  | <input checked="" type="radio"/> |   | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   |
| 10                                       | <input checked="" type="radio"/> |   | Adequate handwashing sinks properly supplied and accessible                                   |
| <b>Approved Source</b>                   |                                  |   |   |
| 11                                       | <input checked="" type="radio"/> |   | Food obtained from approved source  |
| 12                                       | <input checked="" type="radio"/> |   | Food received at proper temperature   |
| 13                                       | <input checked="" type="radio"/> |   | Food in good condition, safe, and unadulterated   |
| 14                                       | <input checked="" type="radio"/> |   | Required records available: shellstock tags, parasite destruction                             |

| Compliance Status                                | COS                              | R | Item   |
|--|----------------------------------|---|--|
| <b>Protection from Contamination</b>             |                                  |   |  |
| 15   | <input checked="" type="radio"/> |   | Food separated and protected   |
| 16   | <input checked="" type="radio"/> |   | Food-contact surfaces; cleaned and sanitized                                     |
| 17   | <input checked="" type="radio"/> |   | Proper disposition of returned, previously served, reconditioned and unsafe food |
| <b>Time/Temperature Control for Safety</b>       |                                  |   |  |
| 18   | <input checked="" type="radio"/> |   | Proper cooking time and temperatures   |
| 19   | <input checked="" type="radio"/> |   | Proper reheating procedures for hot holding                                      |
| 20   | <input checked="" type="radio"/> |   | Proper cooling time and temperature  |
| 21   | <input checked="" type="radio"/> |   | Proper hot holding temperatures  |
| 22   | <input checked="" type="radio"/> |   | Proper cold holding temperatures   |
| 23   | <input checked="" type="radio"/> |   | Proper date marking and disposition  |
| 24   | <input checked="" type="radio"/> |   | Time as a Public Health Control; procedures & records                            |
| <b>Consumer Advisory</b>                         |                                  |   |  |
| 25   | <input checked="" type="radio"/> |   | Consumer advisory provided for raw/undercooked food                              |
| <b>Highly Susceptible Populations</b>            |                                  |   |  |
| 26   | <input checked="" type="radio"/> |   | Pasteurized foods used; prohibited foods not offered                             |
| <b>Food/Color Additives and Toxic Substances</b> |                                  |   |  |
| 27   | <input checked="" type="radio"/> |   | Food additives: approved and properly used                                       |
| 28   | <input checked="" type="radio"/> |   | Toxic substances properly identified, stored, and used                           |
| <b>Conformance with Approved Procedures</b>      |                                  |   |  |
| 29   | <input checked="" type="radio"/> |   | 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                       | COS                              | R | Item  |
|---|----------------------------------|---|---|
| <b>Safe Food and Water</b>              |                                  |   |   |
| 30                                      | <input checked="" type="radio"/> |   | Pasteurized eggs used where required                                    |
| 31                                      | <input checked="" type="radio"/> |   | Water and ice from approved source                                      |
| 32                                      | <input checked="" type="radio"/> |   | Variance obtained for specialized processing methods                    |
| <b>Food Temperature Control</b>         |                                  |   |   |
| 33                                      | <input checked="" type="radio"/> |   | Proper cooling methods used; adequate equipment for temperature control |
| 34                                      | <input checked="" type="radio"/> |   | Plant food properly cooked for hot holding                              |
| 35                                      | <input checked="" type="radio"/> |   | Approved thawing methods used   |
| 36                                      | <input checked="" type="radio"/> |   | Thermometers provided & accurate  |
| <b>Food Identification</b>              |                                  |   |   |
| 37                                      | <input checked="" type="radio"/> |   | Food properly labeled; original container                               |
| <b>Prevention of Food Contamination</b> |                                  |   |   |
| 38                                      | <input checked="" type="radio"/> |   | Insects, rodents, and animals not present                               |
| 39                                      | <input checked="" type="radio"/> |   | Contamination prevented during food preparation, storage and display    |
| 40                                      | <input checked="" type="radio"/> |   | Personal cleanliness  |
| 41                                      | <input checked="" type="radio"/> |   | Wiping cloths: properly used and stored                                 |
| 42                                      | <input checked="" type="radio"/> |   | Washing fruits and vegetables   |

| Compliance Status                      | COS                              | R | Item   |
|--|----------------------------------|---|--|
| <b>Proper Use of Utensils</b>          |                                  |   |  |
| 43                                     | <input checked="" type="radio"/> |   | In-use utensils: properly stored   |
| 44                                     | <input checked="" type="radio"/> |   | Utensils, equipment & linens: properly stored, dried, & handled                        |
| 45                                     | <input checked="" type="radio"/> |   | Single-use/single-service articles: properly stored and used                           |
| 46                                     | <input checked="" type="radio"/> |   | Gloves used properly   |
| <b>Utensils, Equipment and Vending</b> |                                  |   |  |
| 47                                     | <input checked="" type="radio"/> |   | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |
| 48                                     | <input checked="" type="radio"/> |   | Warewashing facilities: installed, maintained, & used; test strips                     |
| 49                                     | <input checked="" type="radio"/> |   | Non-food contact surfaces clean  |
| <b>Physical Facilities</b>             |                                  |   |  |
| 50                                     | <input checked="" type="radio"/> |   | Hot and cold water available; adequate pressure  |
| 51                                     | <input checked="" type="radio"/> |   | Plumbing installed; proper backflow devices  |
| 52                                     | <input checked="" type="radio"/> |   | Sewage and waste water properly disposed   |
| 53                                     | <input checked="" type="radio"/> |   | Toilet facilities: properly constructed, supplied, & cleaned                           |
| 54                                     | <input checked="" type="radio"/> |   | Garbage & refuse properly disposed; facilities maintained                              |
| 55                                     | <input checked="" type="radio"/> |   | Physical facilities installed, maintained, and clean                                   |
| 56                                     | <input checked="" type="radio"/> |   | Adequate ventilation and lighting; designated areas used                               |
| <b>Employee Training</b>               |                                  |   |  |
| 57                                     | <input checked="" type="radio"/> |   | All food employees have food handler training  |
| 58                                     | <input checked="" type="radio"/> |   | Allergen training as required  |

# Food Establishment Inspection Report

Establishment: Moody Muskies Establishment #: 1150

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Chlorine PPM: 100 Heat: 

### TEMPERATURE OBSERVATIONS

| Item/Location  | Temp | Item/Location    | Temp | Item/Location | Temp |
|----------------|------|------------------|------|---------------|------|
| Master built   | 40   | Big Make table   |      |               |      |
| lobster bisque | 53°  | - Top            | 41°  |               |      |
|                |      | - Bottom         | 38°  |               |      |
| Salad table    |      | Below pizza oven |      |               |      |
| - tomatoes     | 36°  |                  | 18°F |               |      |
| - Bottom (AA)  |      |                  |      |               |      |
| Bar cooler     | 32°  | Walk in          | 42°  |               |      |

### OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.   | Correct By |
|-------------|---|------------|
| 21          | Provide proper hot holding temperatures for all TCS items in hot hold unit @ 135°F or greater. Upon inspection, employee stated they put items in warmer to cook. A hot hold unit is not a cooking device. You must rapidly heat items if reheating to 165°F in oven, on stove, in microwave then place items in hot hold unit. | COS        |
| 23          | Provide 7 day discard labels for all TCS items in Walk in cooler. Upon inspection, loaf of ham w/ no label. Employee stated it's used for Sunday breakfast only. It was opened last Sunday. You must use use or discard no later than this Sunday 9/29/21.  | COS        |
| 49          | Clean Bakers rack in walk in cooler to right of door. Mold/mildew noted.  | NUR        |

CFPM Verification (name, expiration date, ID#):  
Christyl Lambert  
20417512 exp 4/21

HACCP Topic: 16, 2, 21, 22, 23, 28

Breathy Dumbarger 8/27/21  
 Person in Charge (Signature) Date

Christyl Lambert  
 Inspector (Signature)

Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_

