

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	7/30/2021
Establishment <u>New Kahala</u>		License/Permit # <u>172</u>		No. of Repeat Risk Factor/Intervention Violations	0	Time In	<u>2:15pm</u>
Street Address <u>600E. Grand Ave</u>		City/State <u>Carbondale, IL</u>		Permit Holder	<u>Sen Foods, Inc.</u>		Time Out <u>3:00pm</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		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	<u>In</u> <u>Out</u>			15	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
	Person in charge present, demonstrates knowledge, and performs duties			16	<u>In</u> <u>Out</u> <u>N/A</u>		
2	<u>In</u> <u>Out</u> <u>N/A</u>			17	<u>In</u> <u>Out</u>		
	Certified Food Protection Manager (CFPM)			Time/Temperature Control for Safety			
Employee Health				18	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
3	<u>In</u> <u>Out</u>			19	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
	Management, food employee and conditional employee; knowledge, responsibilities and reporting			20	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
4	<u>In</u> <u>Out</u>			21	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
	Proper use of restriction and exclusion			22	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
5	<u>In</u> <u>Out</u>			23	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		X
	Procedures for responding to vomiting and diarrheal events			24	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>		
Good Hygienic Practices				Consumer Advisory			
6	<u>In</u> <u>Out</u> <u>N/O</u>			25	<u>In</u> <u>Out</u> <u>N/A</u>		
	Proper eating, tasting, drinking, or tobacco use			Highly Susceptible Populations			
7	<u>In</u> <u>Out</u> <u>N/O</u>			26	<u>In</u> <u>Out</u> <u>N/A</u>		
	No discharge from eyes, nose, and mouth			Food/Color Additives and Toxic Substances			
Preventing Contamination by Hands				27	<u>In</u> <u>Out</u> <u>N/A</u>		
8	<u>In</u> <u>Out</u> <u>N/O</u>			28	<u>In</u> <u>Out</u> <u>N/A</u>		
	Hands clean and properly washed			Conformance with Approved Procedures			
9	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>			29	<u>In</u> <u>Out</u> <u>N/A</u>		
	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Compliance with variance/specialized process/HACCP			
10	<u>In</u> <u>Out</u>			Compliance with variance/specialized process/HACCP			
	Adequate handwashing sinks properly supplied and accessible			Compliance with variance/specialized process/HACCP			
Approved Source				Compliance with variance/specialized process/HACCP			
11	<u>In</u> <u>Out</u>			Compliance with variance/specialized process/HACCP			
	Food obtained from approved source			Compliance with variance/specialized process/HACCP			
12	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>			Compliance with variance/specialized process/HACCP			
	Food received at proper temperature			Compliance with variance/specialized process/HACCP			
13	<u>In</u> <u>Out</u>			Compliance with variance/specialized process/HACCP			
	Food in good condition, safe, and unadulterated			Compliance with variance/specialized process/HACCP			
14	<u>In</u> <u>Out</u> <u>N/A</u> <u>N/O</u>			Compliance with variance/specialized process/HACCP			
	Required records available: shellstock tags, parasite destruction			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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
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		
Food Temperature Control				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	<u>X</u> Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	<u>X</u> 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	<u>X</u> Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used		
Employee Training				Employee Training			
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: New Kahala Establishment #: 172
 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	38°	white rice	150°		
Walk-in #2	37°	brown rice	1108°		
make table					
• chicken*	45				
• noodles	36				
*chicken (above cold line)					

OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
39	Refrain from storing any food on floor throughout facility. Food products must be stored up off floor a minimum of 6 inches.	N/A
39	Provide proper closures for all open product in dry storage to prevent potential hand and contamination.	
49	Clean exterior of 4-burner stove. Grease/fuel debris noted.	
55	Clean floor/wall junction behind wok/cook line equipment food debris/grease noted.	
22	Provide proper cold holding temperature (<41° or below) for all TCS products. Upon inspection chicken in make table above cold line @ 45°. These products must be stored <u>below</u> cold line. Moved product to walk-in.	COS N/A

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

<u>Chin LO</u> # 01718419 exp: 7/2021	→ <u>William Lo</u> #21587558 exp: 5/29/2024		
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 HACCP Topic: 2, 110, 22, 24

[Signature] Person in Charge (Signature) 7/30/2021 Date

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