

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 <u>0</u>	Date <u>6/4/21</u>
Establishment <u>one Hot Cookie</u>		License/Permit # <u>840</u>		No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>12:50</u>
Street Address <u>1290 Business Hwy B</u>		City/State <u>Murphysboro, IL</u>		Permit Holder <u>Sarah Lavender</u>	Time Out <u>1:50</u>
ZIP Code <u>62966</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
Supervision				
1	<u>In</u>	Person in charge present, demonstrates knowledge, and performs duties		
2	<u>In</u>	Certified Food Protection Manager (CFPM)		
Employee Health				
3	<u>In</u>	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	<u>In</u>	Proper use of restriction and exclusion		
5	<u>In</u>	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	<u>In</u>	Proper eating, tasting, drinking, or tobacco use		
7	<u>In</u>	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	<u>In</u>	Hands clean and properly washed		
9	<u>In</u>	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	<u>In</u>	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	<u>In</u>	Food obtained from approved source		
12	<u>In</u>	Food received at proper temperature		
13	<u>In</u>	Food in good condition, safe, and unadulterated		
14	<u>In</u>	Required records available: shellstock tags, parasite destruction		

Compliance Status			COS	R
Protection from Contamination				
15	<u>In</u>	Food separated and protected		
16	<u>In</u>	Food-contact surfaces; cleaned and sanitized		
17	<u>In</u>	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	<u>In</u>	Proper cooking time and temperatures		
19	<u>In</u>	Proper reheating procedures for hot holding		
20	<u>In</u>	Proper cooling time and temperature		
21	<u>In</u>	Proper hot holding temperatures		
22	<u>In</u>	Proper cold holding temperatures		
23	<u>In</u>	Proper date marking and disposition		
24	<u>In</u>	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	<u>In</u>	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	<u>In</u>	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	<u>In</u>	Food additives: approved and properly used		
28	<u>In</u>	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29	<u>In</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			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		

Compliance Status			COS	R
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		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		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		Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
Employee Training				
57		All food employees have food handler training		
58		Allergen training as required		

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Establishment: One Hot Cookie Establishment #: 840

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
Meat cooler	36°	Avantco Make top	36°		
		" "Bottom	39°		
Fridge #1	36°				
#2	40°	GE Fridge	34°		
#4	40°				
Fruit cooler	37°	Cookie cooler	46°		
Perick	34°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
	No Violations observed.	
	<u>Notes</u>	
	* COOLING process for brisket is cool to 120°F + put in freezer until around 50°F. Moved to cooler to finish chilling. Facility is factory ^{portable} smoker to factory ^{bring} portable smoker to facility + smoking meats. You cannot @ any time take meats home to smoke.	

CFPM Verification (name, expiration date, ID#):
Sarah Brashear
045071 exp 3/24

HACCP Topic: 16, 21, 22, 23

Sarah Leanne Brashear 6/14/21
 Person in Charge (Signature) Date

Chayla Beasley
 Inspector (Signature)

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