

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>8/23/2021</u>
Establishment <u>Bunda Express</u> License/Permit # <u>1061</u>		No. of Repeat Risk Factor/Intervention Violations 0	Time In <u>4:20pm</u>
Street Address <u>1039 E. Main St.</u>		Permit Holder <u>Hualee Fitch</u>	Time Out <u>4:55pm</u>
City/State <u>Carbondale, IL</u> ZIP Code <u>62901</u>		Purpose of Inspection <u>Routine</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	Description	Compliance Status	COS	R	Description
Supervision							
1			Person in charge present, demonstrates knowledge, and performs duties	<u>In</u>			
2			Certified Food Protection Manager (CFPM)	<u>In</u>			
Employee Health							
3			Management, food employee and conditional employee; knowledge, responsibilities and reporting	<u>In</u>			
4			Proper use of restriction and exclusion	<u>In</u>			
5			Procedures for responding to vomiting and diarrheal events	<u>In</u>			
Good Hygienic Practices							
6			Proper eating, tasting, drinking, or tobacco use	<u>In</u>			
7			No discharge from eyes, nose, and mouth	<u>In</u>			
Preventing Contamination by Hands							
8			Hands clean and properly washed	<u>In</u>			
9			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<u>In</u>			
10			Adequate handwashing sinks properly supplied and accessible	<u>In</u>			
Approved Source							
11			Food obtained from approved source	<u>In</u>			
12			Food received at proper temperature	<u>In</u>			
13			Food in good condition, safe, and unadulterated	<u>In</u>			
14			Required records available: shellstock tags, parasite destruction	<u>In</u>			
Protection from Contamination							
15			Food separated and protected	<u>In</u>			
16			Food-contact surfaces; cleaned and sanitized	<u>In</u>			
17			Proper disposition of returned, previously served, reconditioned and unsafe food	<u>In</u>			
Time/Temperature Control for Safety							
18			Proper cooking time and temperatures	<u>In</u>			
19			Proper reheating procedures for hot holding	<u>In</u>			
20			Proper cooling time and temperature	<u>In</u>			
21			Proper hot holding temperatures	<u>In</u>			
22			Proper cold holding temperatures	<u>In</u>			
23			Proper date marking and disposition	<u>In</u>			
24			Time as a Public Health Control; procedures & records	<u>In</u>			
Consumer Advisory							
25			Consumer advisory provided for raw/undercooked food	<u>In</u>			
Highly Susceptible Populations							
26			Pasteurized foods used; prohibited foods not offered	<u>In</u>			
Food/Color Additives and Toxic Substances							
27			Food additives: approved and properly used	<u>In</u>			
28			Toxic substances properly identified, stored, and used	<u>In</u>			
Conformance with Approved Procedures							
29			Compliance with variance/specialized process/HACCP	<u>In</u>			

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	Description	Compliance Status	COS	R	Description
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			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	<u>X</u>			
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: Panera Express Establishment #: 1061

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
Make table (L)	41°	Steam table			
Make table (R)	40°	◦ Teriyaki	140°		
		◦ Fried Rice	148°		
		Rice (hot w/rt)	136°		
		Rice (hot)	142°		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
35	Clean mold/mildew on wall/refrigeration unit.	NPI
35	Clean floor behind cookline equipment and prep tables. Food debris noted	↓

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

HACCP Topic: 2, 8, 16, 21, 22

Person in Charge (Signature): *W. F. [Signature]* Date: 8/23/21

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