

# 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 <b>4</b>	Date <b>5/26/21</b>
Establishment <b>Pat's BBQ</b>		License/Permit # <b>406</b>		No. of Repeat Risk Factor/Intervention Violations <b>2</b>	Time In <b>1:00</b>
Street Address <b>111 Tower Rd</b>		City/State <b>Murphysboro, IL</b>		Permit Holder <b>Patti Welton</b>	Time Out <b>2:30</b>
City/State <b>Murphysboro, IL</b>		ZIP Code <b>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
<b>Supervision</b>			
1	<input checked="" type="radio"/> In, <input type="radio"/> Out Person in charge present, demonstrates knowledge, and performs duties		
2	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>			
3	<input checked="" type="radio"/> In, <input type="radio"/> Out Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	<input checked="" type="radio"/> In, <input type="radio"/> Out Proper use of restriction and exclusion		
5	<input checked="" type="radio"/> In, <input type="radio"/> Out Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>			
6	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O Proper eating, tasting, drinking, or tobacco use		
7	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>			
8	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O Hands clean and properly washed		
9	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	<input checked="" type="radio"/> In, <input type="radio"/> Out Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>			
11	<input checked="" type="radio"/> In, <input type="radio"/> Out Food obtained from approved source		
12	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O Food received at proper temperature		
13	<input checked="" type="radio"/> In, <input type="radio"/> Out Food in good condition, safe, and unadulterated		
14	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O Required records available: shellstock tags, parasite destruction		

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O Food separated and protected		
16	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A Food-contact surfaces; cleaned and sanitized		<input checked="" type="checkbox"/>
17	<input checked="" type="radio"/> In, <input type="radio"/> Out Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</b>			
18	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O Proper cooking time and temperatures		
19	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O Proper reheating procedures for hot holding		
20	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O Proper cooling time and temperature		<input checked="" type="checkbox"/>
21	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O Proper hot holding temperatures		
22	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O Proper cold holding temperatures		
23	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O Proper date marking and disposition		
24	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>			
25	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>			
26	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>			
27	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A Food additives: approved and properly used		
28	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>			
29	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A 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
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
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		
<b>Food Identification</b>			
37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
38	Insects, rodents, and animals not present		
39	<input checked="" type="checkbox"/> 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
<b>Proper Use of Utensils</b>			
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		
<b>Utensils, Equipment and Vending</b>			
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		
<b>Physical Facilities</b>			
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		
56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>			
57	All food employees have food handler training		
58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Pat's BBQ Establishment #: 400

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
Trawson (AA)	37	- potato salad	40	- Ribs	60
- pasta	40	- Sour cream	57/47	- Sliced turkey	38
True	38	Walkin (AA)	30	Hot/d table	
pepsi	39	- Green bean	37	- pork	139
Cold table		- Chicken	39	- wings	147
- slaw	42	True - Back (AA)	37	- Beers	153
- cheese	40	- Ribeye	93	- mashed potato	154

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
16	Provide <del>proper</del> sanitizer buckets throughout kitchen to sanitize surfaces throughout facility. No bucket set up during inspection. Any time you dump one out, you should always get fresh. Sanitizer must be filled/ utilized at all times food is being prepped/ served.	5/28/21
20	Provide proper cooling labels for all TCS items in the cooling process. Facility has cooling log that is filled out. Log indicates all Ribs cooked today were placed in warmer with no time/temperature label. Ribs in back true cooler @ 66 F. With no proper tag there is no way to indicate if this is okay or not. Ribs discarded.	
20	Provide proper cooling labels & know proper cooling temperatures for all TCS items in cooling process.	

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

Cindy Coppe  
14382122 exp 11/21

HACCP Topic: 16, 20, 22, 23

Cindy Coppe Person in Charge (signature) 5/26/21 Date

Alissa Bentley Inspector (signature) Follow-up:  Yes  No (Check one) Follow-up Date: 5/28/21

# Food Establishment Inspection Report

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Establishment: Pat's BBQ

Establishment #: 406

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	When checking Cooling log, log indicates initial temperature 5/28/21 product is placed in cooler, log had 135°F. Log also says 2hr check, product must be under 70. Employee wrote 105°F. After checking, product @ 93°F. Both of which are not in the time frame for proper cooling. Ribeyes discarded.
22	Provide proper cold holding temperatures for all TCS items @ 41°F or below. Upon inspection, cold make table uses water to cool product in unit. Water not touching pans. For unit to work properly, water must surround pan + depth of product to help cool bottom + working portion. Cheese @ 46°F, Sour cream @ 57°F / 47°F. All product discarded.
23	Provide proper 7 day discard labels + educate all employees on process. Manager stated several items were made yesterday and sliced today. These products had today's date on them. Labels start the day the product is made. Not the day it's sliced, pulled, mixed, ect. You have 7 days to use the product the 1st day is the day it's made!
39	Refrain from storing food / food related items on ground in back storage shed. Any food / food related items must be stored a minimum of 6" off ground.
47/55	Paint / Seal outside storage shed to ensure all surfaces (floor / wall / ceiling) are smooth, easily cleanable, non-absorbant. Currently floor is plywood, wall / ceiling is absorbant insulation.
49	Clean handle / exterior surface of back warmer. Greasy to touch.
51	Repair handsink pipe to no longer leak onto floor in facility. Currently a catch bucket under sink but not catching the water. This is not a fix.
55	Clean ceiling above smoker / 3 compartment sink area. Ceiling has debris + is noticeably yellow / discolored. ✓
Notes on page 4.	

Cindy Copple  
Person in Charge (Signature)

5/26/21  
Date

Charla Beasley  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: 5/28/21

