

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	5/5/21	
Establishment		License/Permit #		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:50	
Street Address		City/State		Permit Holder	Phillip Phelps			
1920 Brunkhorst Ave		Grand Tower, IL		Purpose of Inspection	Routine			
ZIP Code		62942		Risk Category				II

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							
1	In, Out			15	In, Out, N/A, N/O		
	Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected		
2	In, Out, N/A			16	In, Out, N/A		
	Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized		
Employee Health							
3	In, Out			17	In, Out		
	Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In, Out			Time/Temperature Control for Safety			
	Proper use of restriction and exclusion			18	In, Out, N/A, N/O		
5	In, Out				Proper cooking time and temperatures		
	Procedures for responding to vomiting and diarrheal events			19	In, Out, N/A, N/O		
Good Hygienic Practices							
6	In, Out, N/O				Proper reheating procedures for hot holding		
	Proper eating, tasting, drinking, or tobacco use			20	In, Out, N/A, N/O		
7	In, Out, N/O				Proper cooling time and temperature		
	No discharge from eyes, nose, and mouth			21	In, Out, N/A, N/O		
Preventing Contamination by Hands							
8	In, Out, N/O				Proper hot holding temperatures		
	Hands clean and properly washed			22	In, Out, N/A, N/O		
9	In, Out, N/A, N/O				Proper cold holding temperatures		
	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In, Out, N/A, N/O		
10	In, Out				Proper date marking and disposition		
	Adequate handwashing sinks properly supplied and accessible			24	In, Out, N/A, N/O		
Approved Source							
11	In, Out				Time as a Public Health Control; procedures & records		
	Food obtained from approved source			Consumer Advisory			
12	In, Out, N/A, N/O			25	In, Out, N/A		
	Food received at proper temperature				Consumer advisory provided for raw/undercooked food		
13	In, Out			Highly Susceptible Populations			
	Food in good condition, safe, and unadulterated			26	In, Out, N/A		
14	In, Out, N/A, N/O				Pasteurized foods used; prohibited foods not offered		
	Required records available: shellstock tags, parasite destruction			Food/Color Additives and Toxic Substances			
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							
30	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water and ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			Utensils, Equipment and Vending			
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display			Physical Facilities			
40	Personal cleanliness			50	Hot and cold water available; adequate pressure		
41	Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed		
Employee Training							
57	All food employees have food handler training			53	Toilet facilities: properly constructed, supplied, & cleaned		
58	Allergen training as required			54	Garbage & refuse properly disposed; facilities maintained		
				55	Physical facilities installed, maintained, and clean		
				56	Adequate ventilation and lighting; designated areas used		

