

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	9/3/21
Establishment		License/Permit #		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:30
Street Address		City/State		Permit Holder	Vaser Ibirhaim		
ZIP Code		62901		Purpose of Inspection	Routine		
Time Out				Risk Category			
				1			

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	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out		
Person in charge present, demonstrates knowledge, and performs duties			
2	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out		
Proper use of restriction and exclusion			
5	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/O		
Proper eating, tasting, drinking, or tobacco use			
7	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/O		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/O		
Hands clean and properly washed			
9	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out, N/A, N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out		
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out		
Food obtained from approved source			
12	<input checked="" type="radio"/> In, <input checked="" type="radio"/> Out, N/A, N/O		
Food received at proper temperature			
13	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out		
Food in good condition, safe, and unadulterated			
14	<input checked="" type="radio"/> In, <input checked="" type="radio"/> Out, N/A, N/O		
Required records available: shellstock tags, parasite destruction			

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

	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		

	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		

Food Establishment Inspection Report

Establishment: Sams Cafe Establishment #: 270

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
Make table		Branch	42°		
- Mayo	41°				
- Jalapenos	36°	Chili	149		
		Bacon	170		
Gyro meat	39				
Bottom (FA)	46°	Steak meat	162°		
Ice Chest	33°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
55	Replace Cove baseboard in Hallway near bathroom to ensure all surfaces are smooth, easily cleanable, non-absorbant.	N/A
	Notes	
*	Items stored in ice chest over night + make table bottom, cleaned daily. Prior to placing any items in make table, be sure ambient air in under 41°F. Placing cold food in warm make table will elevate products.	

CFPM Verification (name, expiration date, ID#):
Yaser Ibirhaim
 exp 1/24/21 # on file
 HACCP Topic: 16, 8, 18, 20, 21, 22, 23, 19

Person in Charge (Signature) [Signature] Date 9/13/21

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