

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	1	Date	6/3/21
Establishment		License/Permit #		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:10
Street Address		City/State		Permit Holder	Sergio Mendes		
203 W Williams St		Murphysboro		Purpose of Inspection	Monthly - 2		
ZIP Code		62966		Risk Category	I		

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

Compliance Status			COS	R
Protection from Contamination				
15	(in)	Food separated and protected		
16	(in)	Food-contact surfaces; cleaned and sanitized		
17	(in)	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	(in)	Proper cooking time and temperatures		
19	(in)	Proper reheating procedures for hot holding		
20	(in)	Proper cooling time and temperature		
21	(in)	Proper hot holding temperatures		
22	(in)	Proper cold holding temperatures		
23	(in)	Proper date marking and disposition		
24	(in)	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	(in)	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	(in)	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	(in)	Food additives: approved and properly used		
28	(in)	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29	(in)	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	(in)	Pasteurized eggs used where required		
31	(in)	Water and ice from approved source		
32	(in)	Variance obtained for specialized processing methods		
Food Temperature Control				
33	(in)	Proper cooling methods used; adequate equipment for temperature control		
34	(in)	Plant food properly cooked for hot holding		
35	(in)	Approved thawing methods used		
36	(in)	Thermometers provided & accurate		
Food Identification				
37	(in)	Food properly labeled; original container		
Prevention of Food Contamination				
38	(in)	Insects, rodents, and animals not present		
39	(in)	Contamination prevented during food preparation, storage and display		
40	(in)	Personal cleanliness		
41	(in)	Wiping cloths: properly used and stored		
42	(in)	Washing fruits and vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
43	(in)	In-use utensils: properly stored		
44	(in)	Utensils, equipment & linens: properly stored, dried, & handled		
45	(in)	Single-use/single-service articles: properly stored and used		
46	(in)	Gloves used properly		
Utensils, Equipment and Vending				
47	(in)	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	(in)	Warewashing facilities: installed, maintained, & used; test strips		
49	(in)	Non-food contact surfaces clean		
Physical Facilities				
50	(in)	Hot and cold water available; adequate pressure		
51	(in)	Plumbing installed; proper backflow devices		
52	(in)	Sewage and waste water properly disposed		
53	(in)	Toilet facilities: properly constructed, supplied, & cleaned		
54	(in)	Garbage & refuse properly disposed; facilities maintained		
55	(in)	Physical facilities installed, maintained, and clean		
56	(in)	Adequate ventilation and lighting; designated areas used		
Employee Training				
57	(in)	All food employees have food handler training		
58	(in)	Allergen training as required		

Food Establishment Inspection Report

Establishment: Sergio Mobile Unit Establishment #: 1203

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Bleach PPM: 100 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Make Unit	—	Home Style Unit	33°F		
◦ Chicken	49°F	2-Door Unit	34°F		
◦ Sour Cream	47°F	2-Door Unit	39°F		
◦ Beef x 2	48°F				
◦ Tomatoes	48°F	Steam Table	—		
◦ Chorizo	47°F	◦ Beef	168°F		
◦ Pollo Chicken	51°F	◦ Rice	137°F		
◦ Lettuce	48°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
21	Provide proper cold holding temp (41F or less) for all TCS food product (refer to list under "Make Unit"). Upon inspection majority of TCS product @ 47-51°F. Shrimp + chicken placed in unit this morning @ 37/39°F. All but of temp product discarded. Upon arrival cooks started moving food product to other refrigerator. Manager informed me they knew unit was not functioning.	6/4/21
55	Remove cardboard from floor. This is not a smooth, easily cleanable nonabsorbent surface. *Note: ◦ It is unacceptable to knowingly move product from a non working unit w/o verifying the product being moved is @ a safe temperature! This can directly lead to a food borne issue!	

CFPM Verification (name, expiration date, ID#):
Renato Zamate Sanchez
20067622 X 8/24
 HACCP Topic: 21, 16

Person in Charge (Signature) [Signature] Date 6/3/21

Inspector (Signature) [Signature] Follow-up: Yes No (Check one) Follow-up Date: 6/4/21