

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 6	Date <u>4/19/2021</u>
Establishment <u>Sidney + Solomons #1</u>		License/Permit # <u>1123</u>	No. of Repeat Risk Factor/Intervention Violations 0	Time In <u>12:59pm</u>
Street Address <u>1170 22nd Murdale Shopping Center</u>		City/State <u>Carbondale, IL</u>	Permit Holder <u>Sullivan Young</u>	Time Out <u>2:20pm</u>
City/State <u>Carbondale, IL</u>		ZIP Code <u>62901</u>	Purpose of Inspection <u>Routine</u>	Risk Category <u>II</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
Supervision						
1	<input checked="" type="radio"/>		Person in charge present, demonstrates knowledge, and performs duties			
2	<input checked="" type="radio"/>		Certified Food Protection Manager (CFPM)			
Employee Health						
3	<input checked="" type="radio"/>		Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	<input checked="" type="radio"/>		Proper use of restriction and exclusion			
5	<input checked="" type="radio"/>		Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices						
6	<input checked="" type="radio"/>		Proper eating, tasting, drinking, or tobacco use			
7	<input checked="" type="radio"/>		No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands						
8	<input checked="" type="radio"/>		Hands clean and properly washed			
9	<input checked="" type="radio"/>		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	<input checked="" type="radio"/>		Adequate handwashing sinks properly supplied and accessible			
Approved Source						
11	<input checked="" type="radio"/>		Food obtained from approved source			
12	<input checked="" type="radio"/>		Food received at proper temperature			
13	<input checked="" type="radio"/>		Food in good condition, safe, and unadulterated			
14	<input checked="" type="radio"/>		Required records available: shellstock tags, parasite destruction			
Protection from Contamination						
15	<input checked="" type="radio"/>		Food separated and protected			
16	<input checked="" type="radio"/>		Food-contact surfaces; cleaned and sanitized			
17	<input checked="" type="radio"/>		Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety						
18	<input checked="" type="radio"/>		Proper cooking time and temperatures			
19	<input checked="" type="radio"/>		Proper reheating procedures for hot holding			
20	<input checked="" type="radio"/>		Proper cooling time and temperature			
21	<input checked="" type="radio"/>		Proper hot holding temperatures			
22	<input checked="" type="radio"/>		Proper cold holding temperatures			
23	<input checked="" type="radio"/>		Proper date marking and disposition			
24	<input checked="" type="radio"/>		Time as a Public Health Control; procedures & records			
Consumer Advisory						
25	<input checked="" type="radio"/>		Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations						
26	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances						
27	<input checked="" type="radio"/>		Food additives: approved and properly used			
28	<input checked="" type="radio"/>		Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures						
29	<input checked="" type="radio"/>		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	Description	Compliance Status	COS	R
Safe Food and Water						
30	<input checked="" type="radio"/>		Pasteurized eggs used where required			
31	<input checked="" type="radio"/>		Water and ice from approved source			
32	<input checked="" type="radio"/>		Variance obtained for specialized processing methods			
Food Temperature Control						
33	<input checked="" type="radio"/>		Proper cooling methods used; adequate equipment for temperature control			
34	<input checked="" type="radio"/>		Plant food properly cooked for hot holding			
35	<input checked="" type="radio"/>		Approved thawing methods used			
36	<input checked="" type="radio"/>		Thermometers provided & accurate			
Food Identification						
37	<input checked="" type="radio"/>		Food properly labeled; original container			
Prevention of Food Contamination						
38	<input checked="" type="radio"/>		Insects, rodents, and animals not present			
39	<input checked="" type="radio"/>		Contamination prevented during food preparation, storage and display			
40	<input checked="" type="radio"/>		Personal cleanliness			
41	<input checked="" type="radio"/>		Wiping cloths: properly used and stored			
42	<input checked="" type="radio"/>		Washing fruits and vegetables			
Proper Use of Utensils						
43	<input checked="" type="radio"/>		In-use utensils: properly stored			
44	<input checked="" type="radio"/>		Utensils, equipment & linens: properly stored, dried, & handled			
45	<input checked="" type="radio"/>		Single-use/single-service articles: properly stored and used			
46	<input checked="" type="radio"/>		Gloves used properly			
Utensils, Equipment and Vending						
47	<input checked="" type="radio"/>		Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48	<input checked="" type="radio"/>		Warewashing facilities: installed, maintained, & used; test strips			
49	<input checked="" type="radio"/>		Non-food contact surfaces clean			
Physical Facilities						
50	<input checked="" type="radio"/>		Hot and cold water available; adequate pressure			
51	<input checked="" type="radio"/>		Plumbing installed; proper backflow devices			
52	<input checked="" type="radio"/>		Sewage and waste water properly disposed			
53	<input checked="" type="radio"/>		Toilet facilities: properly constructed, supplied, & cleaned			
54	<input checked="" type="radio"/>		Garbage & refuse properly disposed; facilities maintained			
55	<input checked="" type="radio"/>		Physical facilities installed, maintained, and clean			
56	<input checked="" type="radio"/>		Adequate ventilation and lighting; designated areas used			
Employee Training						
57	<input checked="" type="radio"/>		All food employees have food handler training			
58	<input checked="" type="radio"/>		Allergen training as required			

Food Establishment Inspection Report

Establishment: Sidney + Solomons #1 Establishment #: 1123
 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
Hisense cooler (L) AA	52°	Italian beef	180		
Hisense cooler (R) AA	46°	Hotdog (in well)	196		
		Hot dog (above well)	94		
		grilled peppers	133°		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
1	Provide person-in-charge (PIC) who demonstrates knowledge on food safety at all times cart is set-up/operating.	Prior to reopen
8/10	Instruct all employees on proper handwashing procedures. Upon inspection no handwashing available. Employee had to hook-up water lines + waste water tank. No towels or soap easily accessible available.	
21	Provide proper hot holding temperatures (135°F or above) for all TCS cooked products. Upon inspection hotdogs above hot holding @ 194 (day) @ 94°F, grilled onions @ 133°F. All products discarded.	
23	Provide proper 7-day discard labeling for all TCS, opened pre-packaged foods. Upon inspection hotdogs, burgers, and gyros without labels.	
40	Provide effective hair restraints for all employees while prepping/ serving food. (ball cap or hair net).	
49	Clean exterior of pushcart. Dirt/debris noted.	
22	Provide proper cold holding temperature (41°F or below) for all TCS products. Upon inspection Hisense cooler (L) @ 52° and Hisense cooler (R) @ 46° →	

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

Bilal Hourmadi
 # 21682598
 exp: 5/16/25

HACCP Topic: 1, 8, 10, 20, 21, 22, 23

Person in Charge (Signature) [Signature] Date 4-19-2021

Inspector (Signature) [Signature] Follow-up: Yes No (Check one) Follow-up Date: Prior to reopen

