

# 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 <u>2</u>	Date <u>9/7/2021</u>
Establishment <u>Subway East</u>		License/Permit # <u>907</u>	No. of Repeat Risk Factor/Intervention Violations <u>1</u>	Time In <u>3:50pm</u>
Street Address <u>1181 E. Rendleman</u>		City/State <u>Carbondale, IL</u>	Permit Holder <u>Camerson Taliban</u>	Time Out <u>4:30pm</u>
City/State <u>Carbondale, IL</u>		ZIP Code <u>62901</u>	Purpose of Inspection <u>Routine</u>	Risk Category <u>A</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	Compliance Status	COS	R
<b>Supervision</b>					
1	<input checked="" type="radio"/>		Person in charge present, demonstrates knowledge, and performs duties		
2	<input checked="" type="radio"/>		Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>					
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		
<b>Good Hygienic Practices</b>					
6	<input checked="" type="radio"/>		Proper eating, tasting, drinking, or tobacco use		
7	<input checked="" type="radio"/>		No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>					
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		
<b>Approved Source</b>					
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		
<b>Protection from Contamination</b>					
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		
<b>Time/Temperature Control for Safety</b>					
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		
<b>Consumer Advisory</b>					
25	<input checked="" type="radio"/>		Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>					
26	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>					
27	<input checked="" type="radio"/>		Food additives: approved and properly used		
28	<input checked="" type="radio"/>		Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>					
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	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			Contamination prevented during food preparation, storage and display		
40			Personal cleanliness		
41			Wiping cloths: properly used and stored		
42			Washing fruits and vegetables		
<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			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		
<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			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: Subway East Establishment #: 907

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Quat PPM: 200 Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk-in AA	38°	Above coldline		under coldline	
Counter cooler	41°	◦ diced chicken	45°	◦ diced chicken	29°
Cocacola cooler	37°	◦ salami	44°	◦ Salami	40°
		◦ pepperoni	43°	◦ pepperoni	39°
Hot hold (meatball)	153°	◦ bacon	46°	◦ bacon	40°
		◦ ham	49°	◦ ham	40°
		◦ turkey	47°	◦ turkey	41°
		◦ spinach	44°	◦ spinach	39°

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct
2	Provide (CFPM) certified food protection manager(s) on site at all times food is being prepared or served.	<del>CFPM</del> 11/30/21
22	Provide proper cold hold temperature (41°F or below) for all TCS products at sandwich cold tables. Upon inspection multiple items stacked above cold line ranging from 43-49°. All product 45° or below placed in walk-in, all product 46° above discarded.	COS
<b>Notes</b>		
* <u>DO NOT</u> over fill product in sandwich tables which put it out of proper cold hold.		
* If at any future field visit or inspection product is found out of temp or stored above cold line all product will be discarded.		
* 3 months to provide CFPM information for employees on shift.		

CFPM Verification (name, expiration date, ID#):  
None on site at time of inspection.

HACCP Topic: 2, 8, 16, 22

Person in Charge (Signature) *Jessica Young* Date 9/7/2021

Inspector (Signature) *Buttanyfer* Follow-up:  Yes  No (Check one) Follow-up Date: 11/30/21