

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 0 (BM)	Date	8/23/2021	
Establishment		License/Permit #	No. of Repeat Risk Factor/Intervention Violations	0	Time In	3:35pm	
Street Address			Permit Holder	W+M Restaurants		Time Out	4:15pm
City/State		ZIP Code	Purpose of Inspection		Risk Category		
Carbondale, IL		62901	Routine		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		X
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		
Procedures for responding to vomiting and diarrheal events				19	In, Out, N/A, N/O		
Good Hygienic Practices							
6	In, Out, N/O			20	In, Out, N/A, N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cooking time and temperatures			
7	In, Out, N/O			21	In, Out, N/A, N/O		
No discharge from eyes, nose, and mouth				Proper reheating procedures for hot holding			
Preventing Contamination by Hands							
8	In, Out, N/O			22	In, Out, N/A, N/O		
Hands clean and properly washed				Proper cooling time and temperature			
9	In, Out, N/A, N/O			23	In, Out, N/A, N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper hot holding temperatures			
10	In, Out			24	In, Out, N/A, N/O		
Adequate handwashing sinks properly supplied and accessible				Proper cold holding temperatures			
Approved Source							
11	In, Out			25	In, Out, N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	In, Out, N/A, N/O			Highly Susceptible Populations			
Food received at proper temperature				26	In, Out, N/A		
13	In, Out			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				Food/Color Additives and Toxic Substances			
14	In, Out, N/A, N/O			27	In, Out, N/A		
Required records available: shellstock tags, parasite destruction				Food additives: approved and properly used			
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	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		

Compliance Status		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		X
55	Physical facilities installed, maintained, and clean		X
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: Taco Bell Establishment #: 788

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°	Steam table			
Reach-in (fryerside)	39°	• taco meat	140°		
• lettuce	38°	• RF beans	145°		
• Cheese	35°	Hot hold (fryerside)	161°		
Reach-in (drive-thru)	34°	Hot hold (drive-thru)	185°		
• lettuce	39°				
• diced tomato	30°	Hot Cabinet (12)	157°		
		Hot Cabinet (14)	158°		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
	Corrected violations: 47, 55, 49	
16	Clean soda dispensing nozzles for dining room Soda fountain. Grime build-up noted.	COS
49	Clean air vent shroud on front of reach-in cold well (by fryer area) dust build-up noted.	NRI
49	Clean stainless shelf that tortilla/twist hold hold equipment sits on. Food debris noted.	
55	Clean floor at floor-wall junction under shelving in dry storage. Dust/debris noted.	
55	Clean wall/ceiling across from fryer area. Dust buildup noted.	
55	Clean floor under slushie/handsink area. Sticky grime buildup noted.	
55	Clean AK vents/intakes & tiles throughout kitchen. Dust/grease noted.	

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

on file

HACCP Topic: 2, 16, 8, 9, 21, 22

Christopher M. Danner 8/23/2021
 Person in Charge (Signature) Date

Buttany A. Jener
 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____