

# Food Establishment Inspection Report

|   |  |   |  |                       |
|---|--|---|--|-----------------------|
| Jackson County Health Department<br>PO Box 307 – 415 Health Department Rd<br>Murphysboro IL 62966 |  | (618) 684-3143 ext. 128                   | No. of Risk Factor/Intervention Violations <b>0</b>        | Date <b>7/4/19</b>    |
| Establishment<br><b>Tropical Sno</b>  |  | License/Permit #<br><b>908</b>            | No. of Repeat Risk Factor/Intervention Violations <b>0</b> | Time In <b>12:00</b>  |
| Street Address<br><b>Riverside Park</b>   |  | Permit Holder<br><b>Mary Kay Campbell</b> | Risk Category<br><b>III</b>                                | Time Out <b>12:20</b> |
| City/State<br><b>Murphysboro, ILLINOIS</b>  |  | ZIP Code<br><b>62966</b>                  | Purpose of Inspection<br><b>Routine</b>                    |                       |

## 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>  |   |  |   | <b>Protection from Contamination</b>   |   |     |   |
| 1   | <b>In, Out</b>  |  |   | 15   | <b>In, Out, N/A, N/O</b>  |     |   |
| Person in charge present, demonstrates knowledge, and performs duties   |   |  |   | Food separated and protected   |   |     |   |
| 2   | <b>In, Out, N/A</b>   |  |   | 16   | <b>In, Out, N/A</b>   |     |   |
| Certified Food Protection Manager (CFPM)  |   |  |   | Food-contact surfaces; cleaned and sanitized                                     |   |     |   |
| <b>Employee Health</b>  |   |  |   | 17   | <b>In, Out</b>  |     |   |
| 3   | <b>In, Out</b>  |  |   | Proper disposition of returned, previously served, reconditioned and unsafe food |   |     |   |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting                                     |   |  |   | <b>Time/Temperature Control for Safety</b>                                       |   |     |   |
| 4   | <b>In, Out</b>  |  |   | 18   | <b>In, Out, N/A, N/O</b>  |     |   |
| Proper use of restriction and exclusion   |   |  |   | Proper cooking time and temperatures   |   |     |   |
| 5   | <b>In, Out</b>  |  |   | 19   | <b>In, Out, N/A, N/O</b>  |     |   |
| Procedures for responding to vomiting and diarrheal events  |   |  |   | Proper reheating procedures for hot holding                                      |   |     |   |
| <b>Good Hygienic Practices</b>  |   |  |   | 20   | <b>In, Out, N/A, N/O</b>  |     |   |
| 6   | <b>In, Out, N/O</b>   |  |   | Proper cooling time and temperature  |   |     |   |
| Proper eating, tasting, drinking, or tobacco use  |   |  |   | 21   | <b>In, Out, N/A, N/O</b>  |     |   |
| 7   | <b>In, Out, N/O</b>   |  |   | Proper hot holding temperatures  |   |     |   |
| No discharge from eyes, nose, and mouth   |   |  |   | 22   | <b>In, Out, N/A, N/O</b>  |     |   |
| <b>Preventing Contamination by Hands</b>  |   |  |   | Proper cold holding temperatures   |   |     |   |
| 8   | <b>In, Out, N/O</b>   |  |   | 23   | <b>In, Out, N/A, N/O</b>  |     |   |
| Hands clean and properly washed   |   |  |   | Proper date marking and disposition  |   |     |   |
| 9   | <b>In, Out, N/A, N/O</b>  |  |   | 24   | <b>In, Out, N/A, N/O</b>  |     |   |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed                                       |   |  |   | Time as a Public Health Control; procedures & records                            |   |     |   |
| 10  | <b>In, Out</b>  |  |   | <b>Consumer Advisory</b>   |   |     |   |
| Adequate handwashing sinks properly supplied and accessible   |   |  |   | 25   | <b>In, Out, N/A</b>   |     |   |
| <b>Approved Source</b>  |   |  |   | Consumer advisory provided for raw/undercooked food                              |   |     |   |
| 11  | <b>In, Out</b>  |  |   | <b>Highly Susceptible Populations</b>  |   |     |   |
| Food obtained from approved source  |   |  |   | 26   | <b>In, Out, N/A</b>   |     |   |
| 12  | <b>In, Out, N/A, N/O</b>  |  |   | Pasteurized foods used; prohibited foods not offered                             |   |     |   |
| Food received at proper temperature   |   |  |   | <b>Food/Color Additives and Toxic Substances</b>                                 |   |     |   |
| 13  | <b>In, Out</b>  |  |   | 27   | <b>In, Out, N/A</b>   |     |   |
| Food in good condition, safe, and unadulterated   |   |  |   | Food additives: approved and properly used                                       |   |     |   |
| 14  | <b>In, Out, N/A, N/O</b>  |  |   | 28   | <b>In, Out, N/A</b>   |     |   |
| Required records available: shellstock tags, parasite destruction   |   |  |   | Toxic substances properly identified, stored, and used                           |   |     |   |
| <b>GOOD RETAIL PRACTICES</b>  |   |  |   | <b>Conformance with Approved Procedures</b>                                      |   |     |   |
| Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. |   |  |   | 29   | <b>In, Out, N/A</b>   |     |   |
| Mark "X" in box if numbered item is not in compliance   |   | Mark "X" in appropriate box for COS and/or R |   | Compliance with variance/specialized process/HACCP                               |   |     |   |
|   |   |  |   | <b>Proper Use of Utensils</b>  |   |     |   |
| <b>Safe Food and Water</b>  |   |  |   | <b>Utensils, Equipment and Vending</b>   |   |     |   |
| 30  | Pasteurized eggs used where required                                    |  |   | 43   | In-use utensils: properly stored                                |     |   |
| 31  | Water and ice from approved source                                      |  |   | 44   | Utensils, equipment & linens: properly stored, dried, & handled |     |   |
| 32  | Variance obtained for specialized processing methods                    |  |   | 45   | Single-use/single-service articles: properly stored and used    |     |   |
| <b>Food Temperature Control</b>   |   |  |   | 46   | Gloves used properly  |     |   |
| 33  | Proper cooling methods used; adequate equipment for temperature control |  |   | <b>Physical Facilities</b>   |   |     |   |
| 34  | Plant food properly cooked for hot holding                              |  |   | 50   | Hot and cold water available; adequate pressure                 |     |   |
| 35  | Approved thawing methods used   |  |   | 51   | Plumbing installed; proper backflow devices                     |     |   |
| 36  | Thermometers provided & accurate  |  |   | 52   | Sewage and waste water properly disposed                        |     |   |
| <b>Food Identification</b>  |   |  |   | 53   | Toilet facilities: properly constructed, supplied, & cleaned    |     |   |
| 37  | Food properly labeled; original container                               |  |   | 54   | Garbage & refuse properly disposed; facilities maintained       |     |   |
| <b>Prevention of Food Contamination</b>   |   |  |   | 55   | Physical facilities installed, maintained, and clean            |     |   |
| 38  | Insects, rodents, and animals not present                               |  |   | 56   | Adequate ventilation and lighting; designated areas used        |     |   |
| 39  | Contamination prevented during food preparation, storage and display    |  |   | <b>Employee Training</b>   |   |     |   |
| 40  | Personal cleanliness  |  |   | 57   | All food employees have food handler training                   |     |   |
| 41  | Wiping cloths: properly used and stored                                 |  |   | 58   | Allergen training as required                                   |     |   |
| 42  | Washing fruits and vegetables   |  |   |  |   |     |   |

