

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	4	Date	6/4/21	
Establishment		License/Permit #		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:00	
Street Address		City/State		Permit Holder	Terrence Greer		Time Out	1:45
City/State		ZIP Code		Purpose of Inspection	Routine			

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

Food Establishment Inspection Report

Establishment: Truly's Establishment #: 946

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: _____ PPM: _____ Heat: _____

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Maytag Fridge #1	41°F	Hot holding unit	156°F		
(1) #2	41°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
8/10	Provide adequate hand washing sink for all employees to properly wash hands @ all times. Upon inspection sink unplugged from power + when on unit is leaking water all over floor.	Prior to Reopening
16	Provide functional 3-comp sink for unit. Upon inspection water disconnected from unit + 3-comp sink not able to be setup properly. You must have this available @ all times you are in operation.	↓
22	Provide proper cold holding temp (41°F or less) or proper 4 hour discard for all holding (chicken + fish) @ server. You must utilize one or the other @ all times.	
39	Refrain from using paper towels under cooked food in warming unit. Paper towels are not an approved food contact surface.	

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

--	--	--	--

HACCP Topic: _____

Josh Greer _____ 6/4/21
 Person in Charge (Signature) Date

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

