

# 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 <b>2</b>	Date <b>5/20/21</b>
Establishment <b>Underground Public House</b>		License/Permit # <b>1122</b>		No. of Repeat Risk Factor/Intervention Violations <b>1</b>	Time In <b>5:35</b>
Street Address <b>717 South University Ave.</b>		City/State <b>Carbondale, IL</b>		Permit Holder <b>Joshua Klarer</b>	Time Out <b>7:20</b>
ZIP Code <b>62901</b>		Purpose of Inspection <b>Routine</b>		Risk Category <b>I</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	Description	COS	R
<b>Supervision</b>			
1	Person in charge present, demonstrates knowledge, and performs duties	In	
2	Certified Food Protection Manager (CFPM)	In	
<b>Employee Health</b>			
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	In	
4	Proper use of restriction and exclusion	In	
5	Procedures for responding to vomiting and diarrheal events	In	
<b>Good Hygienic Practices</b>			
6	Proper eating, tasting, drinking, or tobacco use	In	
7	No discharge from eyes, nose, and mouth	In	
<b>Preventing Contamination by Hands</b>			
8	Hands clean and properly washed	In	
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	In	
10	Adequate handwashing sinks properly supplied and accessible	In	
<b>Approved Source</b>			
11	Food obtained from approved source	In	
12	Food received at proper temperature	In	
13	Food in good condition, safe, and unadulterated	In	
14	Required records available: shellstock tags, parasite destruction	In	

Compliance Status	Description	COS	R
<b>Protection from Contamination</b>			
15	Food separated and protected	In	
16	Food-contact surfaces; cleaned and sanitized	In	X
17	Proper disposition of returned, previously served, reconditioned and unsafe food	In	
<b>Time/Temperature Control for Safety</b>			
18	Proper cooking time and temperatures	In	
19	Proper reheating procedures for hot holding	In	
20	Proper cooling time and temperature	In	
21	Proper hot holding temperatures	In	
22	Proper cold holding temperatures	In	
23	Proper date marking and disposition	In	
24	Time as a Public Health Control; procedures & records	In	
<b>Consumer Advisory</b>			
25	Consumer advisory provided for raw/undercooked food	In	
<b>Highly Susceptible Populations</b>			
26	Pasteurized foods used; prohibited foods not offered	In	
<b>Food/Color Additives and Toxic Substances</b>			
27	Food additives: approved and properly used	In	
28	Toxic substances properly identified, stored, and used	In	
<b>Conformance with Approved Procedures</b>			
29	Compliance with variance/specialized process/HACCP	In	

## 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	Description	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	X	
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

Compliance Status	Description	COS	R
<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	X	
<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	X	
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: Underground Public House Establishment #: 1122

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Quat / Chlorine (dish machine) PPM: 400/0 Heat: n/a

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>Kitchen</u>		<u>Cola cooler</u>	<u>40</u>	<u>Beer Cheese</u>	<u>148</u>
<u>-3 door Fridge</u>	<u>42</u>	<u>Bar cooler (Farid)</u>	<u>39</u>	<u>Butter</u>	<u>169</u>
<u>- Hobart</u>	<u>40</u>				
<u>- Avanco</u>	<u>36</u>	<u>Middle cooler @ bar</u>			
		<u>Right side</u>	<u>38</u>		
<u>Make table</u>	<u>41</u>	<u>Left side</u>	<u>38</u>		
<u>- Lardon (cooling)</u>	<u>83</u>	<u>Walk in (FA)</u>	<u>46/47</u>		
<u>Under grill - top</u>	<u>38</u>	<u>- Lemon</u>	<u>45</u>		
<u>" " - bottom</u>	<u>36</u>	<u>- meat</u>	<u>45/46</u>		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
<u>11e</u>	<u>Provide proper sanitizer concentration for both dish machines ~ 50-100ppm. Upon inspection, neither dish machines had been checked for proper concentration &amp; when checked, both readings @ 0ppm. Changing out sanitizers now. Will check @ time of recheck. Utilize 3-compartment sink for proper sanitizing. This is repeated &amp; must be addressed.</u>	<u>5/27/21</u>
<u>22</u>	<u>Provide proper cold holding temperatures @ 41F or below for all TCS items in walk in cooler. Upon inspection, ambient air @ 46/47F. Multiple items in unit temped all ~ 45F. Allowing facility to move all TCS items to other refrigeration &amp; utilize ice in walk in until unit can be worked on. Owner calling Halls. You must continue to check product in walk-in to ensure 41F or below.</u>	
<u>39</u>	<u>Refrain from storing food (flour salt in bulk) on floor in spice room. These items must be a minimum of 6" off ground.</u>	

CFPM Verification (name, expiration date, ID#):  
Josh Klarer  
17424733 exp 2/24

HACCP Topic: 16, 22, 28, 23, 19, 20

Person in Charge (Signature) [Signature] Date 5/26/21

Inspector (Signature) [Signature] Follow-up:  Yes  No (Check one) Follow-up Date: 5/27/21

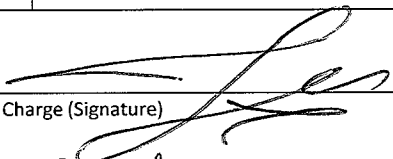
# Food Establishment Inspection Report

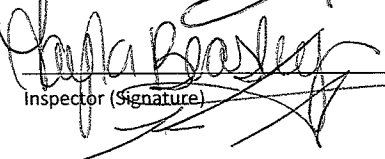
Establishment: Underground Public House

Establishment #: 1122

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
49	Clean interior bottom portion of middle bar cooler on right hand side. Pooled water noted.
55	Clean fan shrouds in walk-in cooler. Dust noted.
<u>Notes</u>	
*	A dish machine log must be kept and completed daily prior to sanitizing dishes. I will check this everytime I come in. If it continues to be wrong, you will not be allowed to utilize the dish machines & all dishes will be handwashed in 3-Comp Sink. This is repeated & must be corrected & monitored daily!
✖	Cooler must be maintained today! A recheck will be done tomorrow morning to ensure food safety & all product in unit is still safe. If any product found out of temperature, it will be discarded.

Person in Charge (Signature) \_\_\_\_\_  


Inspector (Signature) \_\_\_\_\_  


Date \_\_\_\_\_  
5/26/21

Follow-up:  Yes     No (Check one)

Follow-up Date: 5/27/21