

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>21</u>	Date <u>1/20/21</u>
Establishment <u>Whiffle Boy's Pizza</u>		License/Permit # <u>573</u>		No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>12:50</u>
Street Address <u>2039 Walnut Street</u>				Permit Holder <u>Tim Reiman</u>	Time Out <u>3:50</u>
City/State <u>Murphysboro, IL</u>		ZIP Code <u>62966</u>		Purpose of Inspection <u>Routine</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
Supervision							
1	<input checked="" type="radio"/> In, <input type="radio"/> Out						
2	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A						
Employee Health							
3	<input checked="" type="radio"/> In, <input type="radio"/> Out						
4	<input checked="" type="radio"/> In, <input type="radio"/> Out						
5	<input checked="" type="radio"/> In, <input type="radio"/> Out						
Good Hygienic Practices							
6	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O						
7	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O						
Preventing Contamination by Hands							
8	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O						
9	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O						
10	<input checked="" type="radio"/> In, <input type="radio"/> Out						
Approved Source							
11	<input checked="" type="radio"/> In, <input type="radio"/> Out						
12	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input checked="" type="radio"/> N/O						
13	<input checked="" type="radio"/> In, <input type="radio"/> Out						
14	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O						
Protection from Contamination							
15	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O						
16	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A						
17	<input checked="" type="radio"/> In, <input type="radio"/> Out						
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						
19	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O						
20	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O						
21	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O						
22	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O						
23	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O						
24	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O						
Consumer Advisory							
25	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A						
Highly Susceptible Populations							
26	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A						
Food/Color Additives and Toxic Substances							
27	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A						
28	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A						
Conformance with Approved Procedures							
29	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A						

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		COS	R	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						
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						
55	Physical facilities installed, maintained, and clean						
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: Whiffleba's pizza Establishment #: 573
 Water Supply: Public Private Waste Water System: Public Private
 Sanitizer Type: Quat PPM: 400 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walkin	39°F	Sub Unit	-	Oven	-
Coke Cooler	38°F	◦ Top	37°F	◦ Meatball	187°F
Reserve Unit	39°F	◦ Bottom	45°F		
Salad Make	37°F				
Sub Unit	-	Pizza Warmer	141°F		
Kegeator #1	40°F				
Kegeator #2	40°F	Room Temp	-		
		◦ Parmesan	58°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
22	Provide proper cold holding temp (41°F or less) for all TCS Product in sub unit. Upon inspection product in bottom @ 45°F + product in top @ 39°F. All product in bottom moved.	1/21/21
22	Provide proper cold holding temp (41°F or less) on all parmesan shakers in kitchen. Upon inspection shaker @ room temp @ 58°F (product discarded). You must keep @ less = 41°F @ all times.	1/21/21
	◦ Note: ◦ You can not store any PHE/TCS product in bottom of sub unit until rechecked on 1/21/21	

CFPM Verification (name, expiration date, ID#):
Tim Reiman (PIC)
21534147 x 12/23
 HACCP Topic: 22, 16

Person in Charge (Signature): Tim Reiman Date: 1/20/21
 Inspector (Signature): [Signature] Follow-up: Yes No (Check one) Follow-up Date: 1/21/21