

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	Date	8/17/21	
Establishment		License/Permit #	No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:00	
The Wicked Bean		1249	Permit Holder	Jennifer Askins		Time Out	12:40
Street Address		City/State		Purpose of Inspection		Risk Category	II
102 W. Front Street		Campbell Hill, IL		2-week / Routine			
		ZIP Code					
		62916					

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
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		

Compliance Status		COS	R
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		X
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
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	<input checked="" type="radio"/> Wiping cloths: properly used and stored		X
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	<input checked="" type="radio"/> 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: The Wicked Bean Establishment #: 1249

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine @ Quat PPM: 400 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
potatoes	137°	True Cooler	37°		
Roast Beef	104°	GE homestyle	29°		
" "	139°				
Ambient air	140/137	Walk-in	41°		
Sloppy Joe	148°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
21	Provide proper hot holding temperatures for items in warmer. Upon inspection, Ambient air of unit @ 137-140°F. Roast beef @ 104°. Unit was turned up & all product temps went up. Products all above 135°F when checked @ end of inspection.	COS
41	Store all soiled wiping cloths in sanitizer solution when not in use. Employees with rags on belt. This cannot be used to wipe hands on. Additionally, rags used @ coffee steam station must be changed every 4-hours.	COS
45	Store all single use items on shelves minimally 6" off the ground. paper towels on stairs in back room.	NR1

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

Jennifer Askins
on file

HACCP Topic: 16, 8, 10, 21, 24, 28

Jennifer Askins 8/17/21
Person in Charge (Signature) Date

Paula Bradley Follow-up: Yes No (Check one) Follow-up Date: _____
Inspector (Signature)