

Food Establishment Inspection Report

Jackson County Health Department 415 Health Department Road Murphysboro, Illinois 62966 (618) 684-141, Ext. 128		Number of Risk Factor/Intervention Violations	0	Date	01/13/2023
		Number of Repeat Risk Factor/Intervention Violations	0	Time	12:30 PM IN 12:38 PM OUT
Establishment	Address	City/State	Zip Code	HACCP#: 10,11,16,21,22	
Veterans Inn	304 Union Ave	Dowell IL	62927		
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
1163	Lauren Schneider	Follow-Up	Food	III	

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				Protection from Contamination			
1	Person in Charge present, demonstrates knowledge, and performs duties			15	Food separated and protected		
2	Certified Food Protection Manager (CFPM)			16	IN Food-contact surfaces: cleaned and sanitized		
Employee Health				Time/Temperature Control for Safety			
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	Proper disposition of returned, previously served, reconditioned and/or unsafe food		
4	Proper use of restriction and exclusion			18	Proper cooking time and temperature		
5	Procedures for responding to vomiting and diarrheal events			19	Proper reheating procedures for hot holding		
Good Hygienic Practices				Consumer Advisory			
6	Proper eating, tasting, drinking, or tobacco use			20	Consumer advisory provided for raw/undercooked food		
7	Discharge from eyes, nose, and mouth			Highly Susceptible Populations			
Preventing Contamination by Hands				Food/Color Additives and Toxic Substances			
8	Hands clean and properly washed			21	Pasteurized foods used; prohibited foods not offered		
9	No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed			Conformance with Approved Procedures			
10	IN Adequate handwashing sinks properly supplied & accessible			22	Food additives: approved and properly used		
Approved Source				23	Toxic substances properly identified, stored, and used		
11	Food obtained from approved source			24	Time as a Public Health Control; procedures and records		
12	Food received at proper temperature			Consumer Advisory			
13	Food in good condition, safe, and unadulterated			25	Consumer advisory provided for raw/undercooked food		
14	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations			
GOOD RETAIL PRACTICES				Food/Color Additives and Toxic Substances			

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				Proper Use of Utensils			
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		
Food Temperature Control				Utensils, Equipment and Vending			
33	Proper cooling methods used; adequate equipment for temp. control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			Physical Facilities			
35	Approved thawing methods used			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36	Thermometers provided and accurate			48	Warewashing facilities: installed, maintained, and used; test strips		
Food Identification				Employee Training			
37	Food properly labeled; original container			49	Non-food contact surfaces clean		
Prevention of Food Contamination				50	Hot and cold water available; adequate pressure		
38	Insects, rodents, and animals not present			51	Plumbing installed; proper backflow devices		
39	Contamination prevented during food preparation, storage and display			52	Sewage and wastewater properly disposed		
40	Personal cleanliness			53	Toilet facilities: properly constructed, supplied, and cleaned		
41	Wiping cloths: properly used and stored			54	Garbage and refuse properly disposed; facilities maintained		
42	Washing fruits and vegetables			55	Physical facilities installed, maintained, and clean		
Safe Food and Water				56	Adequate ventilation and lighting; designated areas used		
Food Temperature Control				Employee Training			
Food Identification				57	All food employees have food handler training		
Prevention of Food Contamination				58	Allergen training as required		

Person in Charge (Signature)

Date: 01/13/2023

Inspector (Signature)

Violation Form Return Date: **01/13/2023**

Follow-up: YES NO

Food Establishment Inspection Report

Jackson County Health Department 415 Health Department Road Murphysboro, Illinois 62966	License/Permit # 1163	Date <u>01/13/2023</u>
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Establishment Veterans Inn	Sanitizer Type Chlorine	PPM 100	LEHP Reviewer Signature: HACCP: 10,11,16,21,22
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TEMPERATURE OBSERVATIONS

Item/Location	Temp. (F)	Item/Location	Temp. (F)	Item/Location	Temp. (F)
2-door homestyle	38				
Cheese	60				
Sour Cream	62				
Chili	115				
bar glass door	39				

Certified Food Protection Managers

Name	Certificate #	Expiration	Name	Certificate #	Expiration

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

General Comments

This facility is not allowed to do any food handling processes under the current risk category. You must cease to offer (for sale or given away) any foods other than pre-packaged/manufactured food products.

Inspector will contact/call owner to discuss violations and return for a reinspection of facility.

****Corrected violations - 1/13/23**

All violations addressed.

Spoke with owner about food in facility. Cat III facilities can do low risk/minimal prep items for immediate service. You may submit a small list of items you wish to carry to my office.

Walked through kitchen. Wall material approved as long as it remains clean and one handsink in kitchen approved at this time.

Person in Charge (Signature)	Date <u>01/13/2023</u>
Inspector (Signature)	Date <u>01/13/2023</u>

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Jackson County Health Department 415 Health Department Road Murphysboro, Illinois 62966		License/Permit # 1163	Date <u>01/13/2023</u>
Establishment Veterans Inn	Address 304 Union Ave	City/State Dowell IL	Zip Code 62927

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

Item # 10

Violation Code : - Adequate handwashing sinks properly supplied and accessible

Observation: Provide adequate handwashing for bar area. Current employee on duty using bathroom handsink. Designate a compartment of the sink at bar for handwashing with soap, paper towels, and trash can.

Correction Time Frame: By next routine inspection

Correction Time Frame Date:

Corrective Action:

Item # 16

Violation Code : - Food-contact; cleaned and sanitized

Observation: Clean "clean" deli slicer. Food debris/grime noted on blade.

Correction Time Frame: By next routine inspection

Correction Time Frame Date:

Corrective Action:

Person in Charge (Signature)

Date 01/13/2023

Inspector (Signature)



Date 01/13/2023