

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	5	Date	01/04/2023
		Number of Repeat Risk Factor/Intervention Violations	1	Time	12:55 PM IN 01:45 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	Routine	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	IN			15	IN		
Person in Charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	NA			16	OUT		
Certified Food Protection Manager (CFPM)				Food-contact surfaces: cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	IN			17	IN		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and/or unsafe food			
4	IN			18	NO		
Proper use of restriction and exclusion				Proper cooking time and temperature			
5	IN			19	NA		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	NA		
6	IN			Proper cooling time and temperatures			
Proper eating, tasting, drinking, or tobacco use				21	OUT		X
7	IN			Proper hot holding temperatures			
Discharge from eyes, nose, and mouth				22	OUT		X
Preventing Contamination by Hands				Proper cold holding temperatures			
8	IN			23	IN		
Hands clean and properly washed				Proper date marking and disposition			
9	IN			24	NA		
No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures and records			
10	OUT			Consumer Advisory			
Adequate handwashing sinks properly supplied & accessible				25	NA		
Approved Source				Highly Susceptible Populations			
11	OUT		X	26	NA		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	NO			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	NA		
13	IN			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	IN		
14	NA			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				Conformance with Approved Procedures			
				29	NA		
				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				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temp. control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35				48			
Approved thawing methods used				Warewashing facilities: installed, maintained, and used; test strips			
36				49			
Thermometers provided and accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39				Sewage and wastewater properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, and cleaned			
Personal cleanliness				54			
41				Garbage and refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55			
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56			
				Adequate ventilation and lighting; designated areas used			
Employee Training				57			
				All food employees have food handler training			
				58			
				Allergen training as required			

Person in Charge (Signature)

Date: 01/04/2023

Inspector (Signature)

SF

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 01/04/2023

Establishment
Veterans Inn

Sanitizer Type
Chlorine

PPM
100

LEHP Reviewer Signature:
KS

HACCP: 10,11,16,21,22

TEMPERATURE OBSERVATIONS

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

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.

Person in Charge (Signature)

Date 01/04/2023

Inspector (Signature)

SF

Date 01/04/2023

Food Establishment Inspection Report

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Jackson County Health Department 415 Health Department Road Murphysboro, Illinois 62966		License/Permit # 1163	Date <u>01/04/2023</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 # 11

Violation Code : - Food obtained from approved source

Observation: All food must be obtained from approved source. (Chili out for self-service. Unknown location it was made/where it came from. Employee did not know where product came from. Please see attached FV report regarding this violation as it is a repeat violation. Chili discarded.

Correction Time Frame: Corrected on site

Correction Time Frame Date:

Corrective Action:

Repeat

Corrected On Site

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:

Item # 21

Violation Code : - Proper hot holding temperature

Observation: Provide proper hot holding for all TCS foods. Chili @ 115°. Must be at least 135°F. Product discarded.

Correction Time Frame: Corrected on site

Correction Time Frame Date:

Corrective Action:

Corrected On Site

Item # 22

Violation Code : - Proper cold holding temperatures

Observation: Provide proper cold holding for all TCS foods. Shredded cheese @ 60°F and sour cream @ 62°. Proper cold holding for TCS foods is 41° or less. Product discarded.

Correction Time Frame: Corrected on site

Correction Time Frame Date:

Corrective Action:

Corrected On Site

Person in Charge (Signature)

Date 01/04/2023

Inspector (Signature)

SF

Date 01/04/2023