Alection Country Health Department Alection Alect				Fo	ood Establishmen	t I	ns	pec	tio	n Report		P	age <u>1</u>	of _3_	
Murphyshoro, Illinois 62966 (5.18) 68.14.14, Ext. 128 City/State City/State 200 City/St	Jackson County Health Department 415 Health Department Road)23
Establishment Address CityState Tip Code Microre Col. 11.0.1.21						Number of Repeat Risk Factor/Intervention Violat					s	1	Time	12:55 PM	_ IN
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License Permit # Permit Holder License Purpose of Inspection Est. Type Risk Category 1 od 2												11/1001 11. 10,11,10,21,22			1,22
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Food Establishment Inspection Report Page 2_of 3_									
Jackson County Health Department 415 Health Department Road Murphysboro, Illinois 62966		License/Permit # 1163			Date 01/04/2023 LEHP Reviewer Signature:				
Establishment Veterans Inn	Sanitizer Type Chlorine	100	M	KS	HACCP: 1	10,11,16,21,22			
Votorario IIIII	Chlorine	TEMPERATURE		S	<u> </u>				
Item/Location	Temp. (F)	Item/Location			Item/Location	Temp. (F)			
2-door homestyle	38								
bar glass door	39								
Chili	115								
Cheese	60								
Sour Cream	62								
	(Certified Food Pro	tection Manage	ers					
Name	Certificate #	Expiration	Na	me	Certificate #	Expiration			
		RVATIONS AND C		The state of the s					
General Comments This facility is not allowed to do away) any foods other than pre-	any food handli		he current risk cat		st cease to offer (for s	sale or given			
Inspector will contact/call owner	to discuss viola	tions and return for a	reinspection of fa	cility.					
						-1			
Person in Charge (Signature)					Date 01/04/20)23			
	S F				Date 01/04/20)23			

Food Establishment Inspection Report Page 3of_3_									
ackson County Health Department 15 Health Department Road Murphysboro, Illinois 62966 License/Permit # 1163									
Establishment Veterans Inn	Address 304 Union Ave	·	City/State Dowell		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 SF Inspector (Signature) Date 01/04/2023