

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: 2 Number of Repeat Risk Factor/Intervention Violations: 0	Date: <u>05/21/2024</u> Time: <u>12:50 PM</u> IN <u>01:15 PM</u> OUT
---	---	--

Establishment Veterans Inn	Address 304 Union Ave	City/State Dowell IL	Zip Code 62927	HACCP#: 16,15
License/Permit # 1163	Permit Holder Lauren Schneider	Purpose of Inspection Routine	Est. Type Food	Risk Category 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	Description	COS	R
Supervision					
1			Person in Charge present, demonstrates knowledge, and performs duties		
2			Certified Food Protection Manager (CFPM)		
Employee Health					
3			Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4			Proper use of restriction and exclusion		
5			Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices					
6			Proper eating, tasting, drinking, or tobacco use		
7			Discharge from eyes, nose, and mouth		
Preventing Contamination by Hands					
8			Hands clean and properly washed		
9			No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed		
10			Adequate handwashing sinks properly supplied & accessible		
Approved Source					
11			Food obtained from approved source		
12			Food received at proper temperature		
13			Food in good condition, safe, and unadulterated		
14			Required records available: shellstock tags, parasite destruction		
Protection from Contamination					
15			Food separated and protected		X
16			Food-contact surfaces: cleaned and sanitized		
17			Proper disposition of returned, previously served, reconditioned and/or unsafe food		
Time/Temperature Control for Safety					
18			Proper cooking time and temperature		
19			Proper reheating procedures for hot holding		
20			Proper cooling time and temperatures		
21			Proper hot holding temperatures		
22			Proper cold holding temperatures		
23			Proper date marking and disposition		X
24			Time as a Public Health Control; procedures and records		
Consumer Advisory					
25			Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations					
26			Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances					
27			Food additives: approved and properly used		
28			Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures					
29			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	Description	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 temp. control		
34			Plant food properly cooked for hot holding		
35			Approved thawing methods used		
36			Thermometers provided and 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, and 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 wastewater properly disposed		
53			Toilet facilities: properly constructed, supplied, and cleaned		
54			Garbage and 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		

Person in Charge (Signature) Brandie Trail

Date: 05/21/2024

Inspector (Signature) _____

Violation Form Return Date:
 Follow-up: YES NO

Food Establishment Inspection Report

Jackson County Health Department
 415 Health Department Road
 Murphysboro, Illinois 62966


License/Permit #
 1163

Date 05/21/2024

Establishment
 Veterans Inn

Sanitizer Type
 Bleach

PPM
 100

LEHP Reviewer Signature:


HACCP: 16,15

TEMPERATURE OBSERVATIONS

Item/Location	Temp. (F)	Item/Location	Temp. (F)	Item/Location	Temp. (F)
AA 2-door fridge	40				
AA Bar fridge	35				
AA Walk-in	34				
AA Bar chiller	33				

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

Notes:

- Bar clean and well organized.
- Once ice machine is thoroughly cleaned, JCHD will need to be contacted to perform a field visit to verify.

Person in Charge (Signature) **Brandie Trail**



Date **05/21/2024**

Inspector (Signature)



Date **05/21/2024**

Food Establishment Inspection Report

Page 3 of 3

Jackson County Health Department 415 Health Department Road Murphysboro, Illinois 62966		License/Permit # 1163	Date <u>05/21/2024</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 # 15

Violation Code : - Food separated and protected

Observation: Protect ice from contaminants. Ice machine noted with mold on the inside; condensation is dripping from mold onto ice.

Correction Time Frame: Corrected on site

Correction Time Frame Date:

Corrective Action: Ice from machine discarded. Make sure to actively monitor the ice machine and use a flashlight to see inside; if you don't use a flashlight, it can be easy to overlook this in a dark tavern. Inspector recommends putting this ice machine on a routine cleaning schedule.

Corrected On Site

Item # 23

Violation Code : - Proper date marking and disposition

Observation: Provide 7-day discard label for TCS products. Opened carton of heavy cream noted in bar chiller without date label.

Correction Time Frame: Corrected on site

Correction Time Frame Date:

Corrective Action: Product discarded.

Corrected On Site

Person in Charge (Signature) Brandie Trail



Date 05/21/2024

Inspector (Signature)



Date 05/21/2024