

# Montgomery County Health Department

11191 Illinois Route 185  
Hillsboro IL 62049

Division of Environmental Health  
(217) 532-2001

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment <b>Kentucky Fried Chicken</b>	Permit # <b>28402</b>	Date <b>6/6/19</b>	# of Risk Factors <b>1</b>
Address <b>#9 Corvette Dr.</b>	Time in <b>1:30 pm</b>	Risk <b>1</b>	# of Repeat Risk Factors <b>0</b>
City <b>Litchfield</b> State <b>IL</b> Zip <b>62017</b>	Time out <b>2:35 pm</b>	Permit Holder	

Purpose of Inspection (circle one)    Routine    Follow-up    Pre-opening    Complaint    Educational    Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item    Mark "X" in appropriate box for C and/or R  
IN=in compliance    OUT=out of compliance    N/O=not observed    N/A=not applicable    C=corrected on-site during inspection    R=repeat violation (2X demerits)

Compliance Status	C	R	Description
<b>Demonstration of Knowledge</b>			
<input checked="" type="radio"/> IN			1 Person in charge present, demonstrates knowledge and duties
<input checked="" type="radio"/> IN			2 Certified Food Protection Manager Requirement Compliance
<b>Employee Health</b>			
<input checked="" type="radio"/> IN			3 Management, food employee and conditional employee; knowledge, responsibilities and reporting
<input checked="" type="radio"/> IN			4 Proper use of restriction and exclusion
<input checked="" type="radio"/> IN			5 Procedures for responding to vomiting and diarrheal events
<b>Good Hygienic Practices</b>			
<input checked="" type="radio"/> IN			6 Proper eating, tasting, drinking, tobacco use
<input checked="" type="radio"/> IN			7 No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>			
<input checked="" type="radio"/> IN			8 Hands clean, handwashing procedures
<input checked="" type="radio"/> IN			9 No bare hand contact with RTE foods or alternative procedure
<input checked="" type="radio"/> IN			10 Adequate handwashing facilities supplied & accessible
<b>Approved Source</b>			
<input checked="" type="radio"/> IN			11 Food obtained from approved source
<input checked="" type="radio"/> IN			12 Food received at proper temperature
<input checked="" type="radio"/> IN			13 Food in good condition, safe, unadulterated
<input checked="" type="radio"/> IN			14 Required records available; shellstock tags, parasite destruction

Compliance Status	C	R	Description
<b>Protection from Contamination</b>			
<input checked="" type="radio"/> IN			15 Food separated & protected
<input checked="" type="radio"/> IN			16 Food contact surfaces clean & sanitized
<input checked="" type="radio"/> IN			17 Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Potentially Hazardous Food Time/Temperature</b>			
<input checked="" type="radio"/> IN			18 Proper cooking time & temperature
<input checked="" type="radio"/> IN			19 Proper reheating procedures for hot holding
<input checked="" type="radio"/> IN			20 Proper cooling time & temperature
<input checked="" type="radio"/> IN			21 Proper hot holding temperature
<input checked="" type="radio"/> IN			22 Proper cold holding temperature
<input checked="" type="radio"/> IN			23 Proper date marking & disposition of PHF
<input checked="" type="radio"/> IN			24 Time as a public health control: approved procedure & records
<b>Consumer Advisory</b>			
<input checked="" type="radio"/> IN			25 Consumer advisory provided for raw or undercooked foods
<b>Highly Susceptible Populations</b>			
<input checked="" type="radio"/> IN			26 Proper foods used for susceptible populations
<b>Chemical</b>			
<input checked="" type="radio"/> IN			27 Food additives: approved and properly used
<input checked="" type="radio"/> IN			28 Toxic items properly identified, stored & used
<b>Approved Procedures</b>			
<input checked="" type="radio"/> IN			29 Compliance with variance, HACCP, special processes

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Risk factors require immediate correction

### GOOD RETAIL PRACTICES/STANDARD OPERATING PROCEDURES

Good Retail Practices are preventable measures to control addition of pathogens, chemicals, and physical objects into food.    Mark "X" in appropriate box for C and/or R  
Mark "X" in box if numbered item IS NOT in compliance    C=corrected on-site during inspection    R=repeat violation

Compliance Status	C	R	Description
<b>Safe Food and Water</b>			
<input checked="" type="checkbox"/>			30 Pasteurized eggs used where required
<input checked="" type="checkbox"/>			31 Water and ice from approved source
<input checked="" type="checkbox"/>			32 Variance obtained for specialized processing methods
<b>Food Temperature Control</b>			
<input checked="" type="checkbox"/>			33 Proper cooling methods; adequate equipment for temperature control
<input checked="" type="checkbox"/>			34 Plant food properly cooked for hot holding
<input checked="" type="checkbox"/>			35 Approved thawing methods
<input checked="" type="checkbox"/>			36 Thermometers/gauges provided, used & accurate
<b>Food Identification</b>			
<input checked="" type="checkbox"/>			37 Food properly labeled; original container
<b>Prevention from Contamination</b>			
<input checked="" type="checkbox"/>			38 Insects/rodents/animals not present; unauthorized persons; openings
<input checked="" type="checkbox"/>			39 Contamination prevented during food preparation, storage & display
<input checked="" type="checkbox"/>			40 Personal cleanliness (presentation)
<input checked="" type="checkbox"/>			41 Wiping cloths: properly used & stored
<input checked="" type="checkbox"/>			42 Fruits & vegetables properly washed before use

Compliance Status	C	R	Description
<b>Proper Use of Utensils</b>			
<input checked="" type="checkbox"/>			43 In-use utensils; properly stored
<input checked="" type="checkbox"/>			44 Utensils, equipment & linens; properly stored, washed, dried & handled
<input checked="" type="checkbox"/>			45 Single-service articles: properly stored & used
<input checked="" type="checkbox"/>			46 Gloves used properly
<b>Utensils, Equipment and Vending</b>			
<input checked="" type="checkbox"/>			47 Food and Non-food contact surfaces: constructed, installed, maintained
<input checked="" type="checkbox"/>			48 Warewashing facilities: installed, maintained & used; test strips
<input checked="" type="checkbox"/>			49 Non-food contact surfaces clean
<b>Physical Facilities</b>			
<input checked="" type="checkbox"/>			50 Hot & cold water available, adequate pressure
<input checked="" type="checkbox"/>			51 Plumbing installed; proper backflow devices
<input checked="" type="checkbox"/>			52 Sewage & wastewater properly disposed
<input checked="" type="checkbox"/>			53 Toilet facilities constructed, supplied & cleaned, self-closing doors
<input checked="" type="checkbox"/>			54 Garbage & refuse properly disposed; facilities maintained
<input checked="" type="checkbox"/>			55 Physical facilities properly installed, maintained & clean
<input checked="" type="checkbox"/>			56 Adequate ventilation & lighting; designated areas used
<b>Employee Training</b>			
<input checked="" type="checkbox"/>			57 All food employees have food handler training within 30 days of hire
<input checked="" type="checkbox"/>			58 Documentation of Allergen Awareness Training

Compliant with the Smoke-Free Illinois Act?    **YES**    NO (circle one)

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### WATER AND WASTEWATER OBSERVATIONS

Water supply (circle one) <u>Private</u> Public	Wastewater Supply (circle one) <u>Private</u> Public
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### TEMPERATURE OBSERVATIONS

Item/Location	Temperature	Item/Location	Temperature	Sanitizer	Concentration/ Temperature
<u>green beans</u>	<u>163</u> °F	<u>mashed potatoes</u>	<u>141</u> °F	<u>Quat</u>	<u>200</u> ppm / °F
<u>chicken</u>	<u>149</u> °F	<u>potato wedges</u>	<u>155</u> °F	<u>Quat</u>	<u>200</u> ppm / °F
<u>gravy</u>	<u>158</u> °F	<u>slaw</u>	<u>38</u> °F		ppm / °F
<u>Mac &amp; Cheese</u>	<u>157</u> °F	<u>chicken</u>	<u>161</u> °F		ppm / °F
	°F	<u>chicken popcorn</u>	<u>11</u> °F		ppm / °F

### SANITIZER OBSERVATIONS

### CERTIFIED FOOD PROTECTION MANAGER CERTIFICATION REQUIREMENT

Manager Name	Certification Number	Expiration Date	Present During Inspection?	Original Copy Posted in Facility?
<u>Mandy Alexander</u>	<u>15977082</u>	<u>1-13-23</u>	<u>YES</u> NO	<u>YES</u> NO
			YES NO	YES NO
			YES NO	YES NO

### HACCP TOPIC:

Discussed the HACCP of proper glove use and changing

### ITEM OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	Explanation of Violation and Recommendations for Correction	Correct By (NRI = Next Routine Inspection)
<u>22</u>	<u>Chicken cooler not holding proper temperature. Condenser dripping. Chicken was right at 41°F and moved to other walk-in cooler. Cooler 46°F</u>	<u>24 hrs</u>
<u>39</u>	<u>water (condensation) dripping on chicken strips - discarded</u>	<u>corrected</u>
<u>57</u>	<u>Food managers don't have allergen awareness training</u>	<u>NRI</u>

Received by (Signature)	Received by (printed) _____	Title _____
Inspector (Signature) <u>Mark King</u>	Follow-up required? <u>YES</u> NO (circle one)	Follow-up date: _____

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## Retail Food Sanitary Inspection Report - Supplemental

Establishment <i>Kentucky Fried Chicken</i>	Permit# <i>28402</i>	Date <i>6/6/19</i>
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### ITEM OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	Explanation of Violation and Recommendations for Correction	Correct By (NRI = Next Routine Inspection)
	<i>Destruction Agreement:</i>	
	<i>The following items were discarded in trash due to condensation contamination under condenser</i>	
	<i>(1) Chicken strips 4 - trays</i>	

Received by (Signature) 	Inspector (Signature) <i>Mark King</i>
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