

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment Kick 'n' 66 Liquor & More	Permit# 28527	Date 12-11-17	Grade A	Score (100 - demerits) 99
Address 215 Old Rt 66	Establishment Code 03	Risk 3	Time in 2:00 pm	
City Litchfield	State IL	Zip 62056	Phone Number (217) 559-4874	Time out 2:50 pm
Owner/Agent Barbara Powell	Compliant with the Smoke-Free Illinois Act? (YES) NO (circle one)			

Purpose of Inspection (circle one) **Routine** Follow-up Pre-opening Smoking 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				Compliance Status			
	IN	OUT	N/A		IN	OUT	N/A
Demonstration of Knowledge 5 points				Potentially Hazardous Food Time/Temperature 9 points			
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Compliance with Certified Manager Requirement				Proper cooking time & temperature			
Employee Health 5 points				Consumer Advisory 3 points			
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Employee health policy and procedures				Consumer advisory provided for raw or undercooked foods			
Good Hygienic Practices 6 points				Highly Susceptible Populations 5 points			
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Proper glove use				Proper foods used for susceptible populations			
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Proper eating, tasting, drinking, tobacco use				Chemical 5 points			
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Personal hygiene and cleanliness				Sanitizing solutions in excess of allowable limits			
Preventing Contamination by Hands 8 points				Approved Procedures 3 points			
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Hands clean, handwashing procedures				Compliance with variance, HACCP, policy			
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<div style="border: 1px solid black; padding: 5px;"> Risk factors are improper 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. Greater weight is given to these violations. </div>			
No bare hand contact with RTE foods							
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<div style="border: 1px solid black; padding: 5px;"> Risk factors are improper 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. Greater weight is given to these violations. </div>			
Adequate handwashing facilities supplied & accessible							
Approved Source 5 points				<div style="border: 1px solid black; padding: 5px;"> Risk factors are improper 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. Greater weight is given to these violations. </div>			
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>				
Food obtained from approved source				<div style="border: 1px solid black; padding: 5px;"> Risk factors are improper 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. Greater weight is given to these violations. </div>			
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>				
Food received at proper temperature				<div style="border: 1px solid black; padding: 5px;"> Risk factors are improper 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. Greater weight is given to these violations. </div>			
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>				
Food in good condition, safe, unadulterated				<div style="border: 1px solid black; padding: 5px;"> Risk factors are improper 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. Greater weight is given to these violations. </div>			
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>				
Required records available; shellstock tags				<div style="border: 1px solid black; padding: 5px;"> Risk factors are improper 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. Greater weight is given to these violations. </div>			
Protection from Contamination 6 points							
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<div style="border: 1px solid black; padding: 5px;"> Risk factors are improper 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. Greater weight is given to these violations. </div>			
Food separated & protected							
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<div style="border: 1px solid black; padding: 5px;"> Risk factors are improper 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. Greater weight is given to these violations. </div>			
Food contact surfaces clean & sanitized							
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<div style="border: 1px solid black; padding: 5px;"> Risk factors are improper 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. Greater weight is given to these violations. </div>			
No re-use of foods or single service previously served							

GOOD RETAIL PRACTICES/STANDARD OPERATING PROCEDURES

Good Retail Practices and Standard Operating Procedures are preventative measures to control the addition of pathogens, chemicals, and physical objects into food.

Mark "X" in box if numbered item IS NOT in compliance
Mark "X" in appropriate box for C and/or R
C=corrected on-site during inspection R=repeat violation (2X demerits)

Pts		C	R	Pts		C	R
Safe Water & Sewage Disposal				Proper Use of Utensils			
28	3			40	1		
Water & ice from approved source				In-use utensils; properly stored			
29	3			41	1		
Plumbing installed; backflow protection				Utensils, equipment & linens; properly stored, washed & handled			
30	3			42	1		
Sewage & wastewater disposal				Single-service articles: storage & dispensing			
Food Equipment				43	2		
31	1			Food (ice) contact surfaces: constructed, installed, maintained			
Facilities to maintain product temperature				44	1		
32	2			Non-food contact surfaces: constructed, installed, maintained			
Approved thawing methods				45	<input checked="" type="checkbox"/>		
33	1			Warewashing facilities: installed, maintained & used; test strips			
Thermometers/gauges provided, used & accurate				46	1		
Food Identification				Physical Facilities			
34	1			47	3		
Food properly labeled; original container				Hot & cold water available, adequate pressure			
Prevention from Contamination				48	1		
35	3			Physical facilities clean			
Insects/rodents/animals present; unauthorized persons; openings				49	1		
36	2			Cleaning equipment properly stored			
Food protection during food preparation, storage & display				50	1		
37	2			Toilet facilities constructed, supplied & cleaned, self-closing doors			
Personal cleanliness (presentation)				51	1		
38	1			Refuse properly disposed; facilities maintained			
Wiping cloths: properly used & stored				52	1		
39	<input checked="" type="checkbox"/>			Physical facilities properly installed & maintained			
Fruits & vegetables properly washed before use				53	1		
Adequate ventilation & lighting; designated areas used				<div style="border: 1px solid black; padding: 5px;"> Risk factors are improper 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. Greater weight is given to these violations. </div>			
Received by (Signature) Barbara Powell							
Inspector (Signature) Mark King				Received by (printed) Title			
Follow-up required? YES (NO) (circle one)				Follow-up date:			

