

# Montgomery County Health Department

11191 Illinois Route 185  
Hillsboro IL 62049

Division of Environmental Health  
(217) 532-2001

## Retail Food Sanitary Inspection Report

Establishment <b>Kortkamp Inn</b>	Permit# <b>28399</b>	Date <b>12/6/16</b>	Grade <b>A</b>	Score (100 - demerits) <b>100</b>
Address <b>2624 Madison</b>	Establishment Code	Risk <b>3</b>	Time in <b>1:15pm</b>	
City <b>Hillsboro</b>	State <b>IL</b>	Zip <b>62049</b>	Phone Number <b>(217) 532-9273</b>	Time out <b>2:25pm</b>
Owner/Agent <b>JoAnn Raines</b>	Compliant with the Smoke-Free Illinois Act? <b>(YES) NO (circle one)</b>			

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

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		C	R	Compliance Status		C	R
<b>Demonstration of Knowledge</b> 5 points				<b>Potentially Hazardous Food Time/Temperature</b> 9 points			
1	IN OUT <b>(N/A)</b>			16	IN OUT <b>(N/A) NO</b>		
Compliance with Certified Manager Requirement				Proper cooking time & temperature			
<b>Employee Health</b> 5 points				17			
2	IN OUT			18	IN OUT <b>(N/A) NO</b>		
Employee health policy and procedures				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b> 6 points				19			
3	IN OUT <b>NA</b> NO			20	IN OUT <b>(N/A)</b>		
Proper glove use				Proper hot holding temperature			
4	IN OUT			21	IN OUT <b>(N/A) NO</b>		
Proper eating, tasting, drinking, tobacco use				Proper cold holding temperature			
5	IN OUT			22	IN OUT <b>(N/A) NO</b>		
Personal hygiene and cleanliness				Proper date marking & disposition of PHF			
<b>Preventing Contamination by Hands</b> 8 points				23			
6	IN OUT			24	IN OUT <b>(N/A)</b>		
Hands clean, handwashing procedures				Consumer advisory provided for raw or undercooked foods			
7	IN OUT <b>(N/A)</b> NO			<b>Highly Susceptible Populations</b> 5 points			
No bare hand contact with RTE foods				24			
8	IN OUT			25	IN OUT <b>(N/A) NO</b>		
Adequate handwashing facilities supplied & accessible				Proper foods used for susceptible populations			
<b>Approved Source</b> 5 points				<b>Chemical</b> 5 points			
9	IN OUT			26	IN OUT <b>(N/A) NO</b>		
Food obtained from approved source				Sanitizing solutions in excess of allowable limits			
10	IN OUT <b>(N/A) NO</b>			27	IN OUT		
Food received at proper temperature				Toxic items properly identified, stored & used			
11	IN OUT			<b>Approved Procedures</b> 3 points			
Food in good condition, safe, unadulterated				27			
12	IN OUT <b>(N/A)</b>			Compliance with variance, HACCP, policy			
Required records available; shellstock tags							
<b>Protection from Contamination</b> 6 points							
13	IN OUT <b>(N/A)</b>						
Food separated & protected							
14	IN OUT <b>(N/A)</b>						
Food contact surfaces clean & sanitized							
15	IN OUT						
No re-use of foods or single service previously served							

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.

### 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		C-corrected on-site during inspection		R-repeat violation (2X demerits)	
Pts		C	R	Pts		C	R
<b>Safe Water &amp; Sewage Disposal</b>				<b>Proper Use of Utensils</b>			
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			
<b>Food Equipment</b>				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	1		
33	1			Warewashing facilities: installed, maintained & used; test strips			
Thermometers/gauges provided, used & accurate				46	1		
<b>Food Identification</b>				<b>Physical Facilities</b>			
34	1			47	3		
Food properly labeled; original container				Hot & cold water available, adequate pressure			
<b>Prevention from Contamination</b>				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	1			Physical facilities properly installed & maintained			
Fruits & vegetables properly washed before use				53	1		
				Adequate ventilation & lighting; designated areas used			

Received by (Signature) <i>JoAnn Raines</i>	Received by (printed) <b>JoAnn RAINES</b>	Title <b>Owner</b>
Inspector (Signature) <i>Mark King</i>	Follow-up required? <b>YES (NO) (circle one)</b>	Follow-up date:

