

# 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>Kroger Grocery</b>	Permit# <b>13873</b>	Date <b>6/7/18</b>	Grade <b>A</b>	Score (100 - demerits) <b>100</b>
Address <b>415 Spruce St.</b>	Establishment Code <b>09</b>	Risk <b>2</b>	Time in <b>10:00am</b>	
City <b>Nokomis</b> State <b>IL</b> Zip <b>62075</b>	Phone Number <b>(217) 563-2611</b>	Time out <b>10:50am</b>		
Owner/Agent <b>Jennifery Duby</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 5 points</b>				<b>Potentially Hazardous Food Time/Temperature 9 points</b>			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			16	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO		
	Compliance with Certified Manager Requirement			17	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO		
<b>Employee Health 5 points</b>				<b>Consumer Advisory 3 points</b>			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT			23	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
	Employee health policy and procedures			<b>Highly Susceptible Populations 5 points</b>			
<b>Good Hygienic Practices 6 points</b>				<b>Chemical 5 points</b>			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT NA <input checked="" type="radio"/> NO			25	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO		
	Proper glove use			<b>Approved Procedures 3 points</b>			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO			26	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
	Proper eating, tasting, drinking, tobacco use			<b>Compliance with variance, HACCP, policy</b>			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT						
	Personal hygiene and cleanliness						
<b>Preventing Contamination by Hands 8 points</b>							
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT						
	Hands clean, handwashing procedures						
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO						
	No bare hand contact with RTE foods						
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT						
	Adequate handwashing facilities supplied & accessible						
<b>Approved Source 5 points</b>							
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT						
	Food obtained from approved source						
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO						
	Food received at proper temperature						
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT						
	Food in good condition, safe, unadulterated						
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A						
	Required records available; shellstock tags						
<b>Protection from Contamination 6 points</b>							
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A						
	Food separated & protected						
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A						
	Food contact surfaces clean & sanitized						
15	<input checked="" type="radio"/> IN <input type="radio"/> 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 appropriate box for C and/or R		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>				<b>Physical Facilities</b>			
31	1			43	2		
	Facilities to maintain product temperature				Food (ice) contact surfaces: constructed, installed, maintained		
32	2			44	1		
	Approved thawing methods				Non-food contact surfaces: constructed, installed, maintained		
33	1			45	1		
	Thermometers/gauges provided, used & accurate				Warewashing facilities: installed, maintained & used; test strips		
<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>				<b>Physical Facilities</b>			
35	3			48	1		
	Insects/rodents/animals present; unauthorized persons; openings				Physical facilities clean		
36	2			49	1		
	Food protection during food preparation, storage & display				Cleaning equipment properly stored		
37	2			50	1		
	Personal cleanliness (presentation)				Toilet facilities constructed, supplied & cleaned, self-closing doors		
38	1			51	1		
	Wiping cloths: properly used & stored				Refuse properly disposed; facilities maintained		
39	1			52	1		
	Fruits & vegetables properly washed before use				Physical facilities properly installed & maintained		
				53	1		
					Adequate ventilation & lighting; designated areas used		

Received by (Signature) <i>Nicole K. Rammel</i>	Received by (printed) <b>Nicole K. Rammel</b>	Title <b>F.F.M.</b>
Inspector (Signature) <i>Mark King</i>	Follow-up required? <b>YES (NO) (circle one)</b>	Follow-up date:

