

# Montgomery County Health Department

11191 Illinois Route 185  
Hillsboro IL 62049

Division of Environmental Health  
(217) 532-2001

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment <b>Litchfield Jr. &amp; Sr. High</b>	Permit # <b>13883</b>	Date <b>5/3/19</b>	# of Risk Factors <b>0</b>
Address <b>1701 N. State</b>	Time in <b>8:15 am</b>	Risk <b>1</b>	# of Repeat Risk Factors <b>0</b>
City <b>Litchfield</b> State <b>IL</b> Zip <b>62056</b>	Time out <b>9:17 am</b>	Permit Holder <b>Debra Horrocks</b>	

### 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=out of compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for C and/or R  
C=corrected on-site during inspection R=repeat violation (2X demerits)

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

Compliance Status	Description	C	R
<b>Protection from Contamination</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO	15 Food separated & protected		
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A	16 Food contact surfaces clean & sanitized		
<input checked="" type="radio"/> IN <input type="radio"/> OUT	17 Proper disposition of returned, previously served, reconditioned & unsafe food		
<b>Potentially Hazardous Food Time/Temperature</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO	18 Proper cooking time & temperature		
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO	19 Proper reheating procedures for hot holding		
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO	20 Proper cooling time & temperature		
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO	21 Proper hot holding temperature		
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO	22 Proper cold holding temperature		
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO	23 Proper date marking & disposition of PHF		
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A NO	24 Time as a public health control: approved procedure & records		
<b>Consumer Advisory</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A	25 Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A	26 Proper foods used for susceptible populations		
<b>Chemical</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A NO	27 Food additives: approved and properly used		
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A	28 Toxic items properly identified, stored & used		
<b>Approved Procedures</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A	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  
C=corrected on-site during inspection R=repeat violation

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

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

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

