

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Long John Silvers	Permit # 78386	Date 6-6-19	# of Risk Factors 0
Address #1 Ohren Dr	Time in 11:35	Risk 1	# of Repeat Risk Factors 0
City Litchfield State IL	Zip 62056	Time out 12:42	Permit Holder Jessica Johnson

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	C	R	Description	Compliance Status	C	R	Description	
Demonstration of Knowledge								
<input checked="" type="radio"/>			1 Person in charge present, demonstrates knowledge and duties	<input checked="" type="radio"/>			15 Food separated & protected	
<input checked="" type="radio"/>			2 Certified Food Protection Manager Requirement Compliance	<input checked="" type="radio"/>			16 Food contact surfaces clean & sanitized	
Employee Health								
<input checked="" type="radio"/>			3 Management, food employee and conditional employee; knowledge, responsibilities and reporting	<input checked="" type="radio"/>			17 Proper disposition of returned, previously served, reconditioned & unsafe food	
<input checked="" type="radio"/>			4 Proper use of restriction and exclusion	<input checked="" type="radio"/>			Potentially Hazardous Food Time/Temperature	
<input checked="" type="radio"/>			5 Procedures for responding to vomiting and diarrheal events	<input checked="" type="radio"/>			18 Proper cooking time & temperature	
Good Hygienic Practices								
<input checked="" type="radio"/>			6 Proper eating, lastng, drinking, tobacco use	<input checked="" type="radio"/>			19 Proper reheating procedures for hot holding	
<input checked="" type="radio"/>			7 No discharge from eyes, nose, and mouth	<input checked="" type="radio"/>			20 Proper cooling time & temperature	
Preventing Contamination by Hands								
<input checked="" type="radio"/>			8 Hands clean, handwashing procedures	<input checked="" type="radio"/>			21 Proper hot holding temperature	
<input checked="" type="radio"/>			9 No bare hand contact with RTE foods or alternative procedure	<input checked="" type="radio"/>			22 Proper cold holding temperature	
<input checked="" type="radio"/>			10 Adequate handwashing facilities supplied & accessible	<input checked="" type="radio"/>			23 Proper date marking & disposition of PHF	
Approved Source								
<input checked="" type="radio"/>			11 Food obtained from approved source	<input checked="" type="radio"/>			24 Time as a public health control: approved procedure & records	
<input checked="" type="radio"/>			12 Food received at proper temperature	Consumer Advisory				
<input checked="" type="radio"/>			13 Food in good condition, safe, unadulterated	<input checked="" type="radio"/>			25 Consumer advisory provided for raw or undercooked foods	
<input checked="" type="radio"/>			14 Required records available; shellstock tags, parasite destruction	Highly Susceptible Populations				
Chemical								
<input checked="" type="radio"/>				<input checked="" type="radio"/>			27 Food additives: approved and properly used	
Approved Procedures								
<input checked="" type="radio"/>				<input checked="" type="radio"/>			28 Toxic items properly identified, stored & used	
Compliance with variance, HACCP, special processes								
<input checked="" type="radio"/>				<input checked="" type="radio"/>			29	

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.

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C=corrected on-site during inspection R=repeat violation

Compliance Status	C	R	Description	Compliance Status	C	R	Description
Safe Food and Water							
<input checked="" type="radio"/>			30 Pasteurized eggs used where required	<input checked="" type="radio"/>			43 In-use utensils; properly stored
<input checked="" type="radio"/>			31 Water and ice from approved source	<input checked="" type="radio"/>			44 Utensils, equipment & linens; properly stored, washed, dried & handled
<input checked="" type="radio"/>			32 Variance obtained for specialized processing methods	<input checked="" type="radio"/>			45 Single-service articles: properly stored & used
Food Temperature Control							
<input checked="" type="radio"/>			33 Proper cooling methods; adequate equipment for temperature control	<input checked="" type="radio"/>			46 Gloves used properly
<input checked="" type="radio"/>			34 Plant food properly cooked for hot holding	Utensils, Equipment and Vending			
<input checked="" type="radio"/>			35 Approved thawing methods	<input checked="" type="radio"/>			47 Food and Non-food contact surfaces: constructed, installed, maintained
<input checked="" type="radio"/>			36 Thermometers/gauges provided, used & accurate	<input checked="" type="radio"/>			48 Warewashing facilities: installed, maintained & used; test strips
Food Identification							
<input checked="" type="radio"/>			37 Food properly labeled; original container	<input checked="" type="radio"/>			49 Non-food contact surfaces clean
Prevention from Contamination							
<input checked="" type="radio"/>			38 Insects/rodents/animals not present; unauthorized persons; openings	Physical Facilities			
<input checked="" type="radio"/>			39 Contamination prevented during food preparation, storage & display	<input checked="" type="radio"/>			50 Hot & cold water available, adequate pressure
<input checked="" type="radio"/>			40 Personal cleanliness (presentation)	<input checked="" type="radio"/>			51 Plumbing installed; proper backflow devices
<input checked="" type="radio"/>			41 Wiping cloths: properly used & stored	<input checked="" type="radio"/>			52 Sewage & wastewater properly disposed
<input checked="" type="radio"/>			42 Fruits & vegetables properly washed before use	<input checked="" type="radio"/>			53 Toilet facilities constructed, supplied & cleaned, self-closing doors
Employee Training							
<input checked="" type="radio"/>				<input checked="" type="radio"/>			54 Garbage & refuse properly disposed; facilities maintained
<input checked="" type="radio"/>				<input checked="" type="radio"/>			55 Physical facilities properly installed, maintained & clean
<input checked="" type="radio"/>				<input checked="" type="radio"/>			56 Adequate ventilation & lighting; designated areas used
Compliant with the Smoke-Free Illinois Act?							
<input checked="" type="radio"/> YES <input type="radio"/> NO (circle one)				<input checked="" type="radio"/>			57 All food employees have food handler training within 30 days of hire
				<input checked="" type="radio"/>			58 Documentation of Allergen Awareness Training

