

# 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>Lucy's Place</b>	Permit# <b>28504</b>	Date <b>12-11-17</b>	Grade <b>A</b>	Score (100 - demerits) <b>100</b>
Address <b>1203 W. Fardon</b>	Establishment Code <b>01</b>	Risk <b>3</b>	Time in <b>12:30pm</b>	
City <b>Litchfield</b> State <b>IL</b> Zip <b>62056</b>	Phone Number <b>(217) 324-4400</b>		Time out <b>1:00 pm</b>	
Owner/Agent <b>Hakki Sert</b>	Compliant with the Smoke-Free Illinois Act? <b>(YES) NO</b> (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	C	R
<b>Demonstration of Knowledge 5 points</b>		
1 IN OUT <b>(N/A)</b>		
Compliance with Certified Manager Requirement		
<b>Employee Health 5 points</b>		
2 IN OUT		
Employee health policy and procedures		
<b>Good Hygienic Practices 6 points</b>		
3 IN OUT <b>(N/A)</b> NO		
Proper glove use		
4 IN OUT <b>(NO)</b>		
Proper eating, tasting, drinking, tobacco use		
5 IN OUT <b>(NO)</b>		
Personal hygiene and cleanliness		
<b>Preventing Contamination by Hands 8 points</b>		
6 IN OUT <b>(NO)</b>		
Hands clean, handwashing procedures		
7 IN OUT <b>(N/A)</b> NO		
No bare hand contact with RTE foods		
8 IN OUT		
Adequate handwashing facilities supplied & accessible		
<b>Approved Source 5 points</b>		
9 IN OUT		
Food obtained from approved source		
10 IN OUT <b>(N/A)</b> NO		
Food received at proper temperature		
11 IN OUT		
Food in good condition, safe, unadulterated		
12 IN OUT <b>(N/A)</b>		
Required records available; shellstock tags		
<b>Protection from Contamination 6 points</b>		
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		

Compliance Status	C	R
<b>Potentially Hazardous Food Time/Temperature 9 points</b>		
16 IN OUT <b>(N/A)</b> NO		
Proper cooking time & temperature		
17 IN OUT <b>(N/A)</b> NO		
Proper reheating procedures for hot holding		
18 IN OUT <b>(N/A)</b> NO		
Proper cooling time & temperature		
19 IN OUT <b>(N/A)</b> NO		
Proper hot holding temperature		
20 IN OUT <b>(N/A)</b>		
Proper cold holding temperature		
21 IN OUT <b>(N/A)</b> NO		
Proper date marking & disposition of PHF		
22 IN OUT <b>(N/A)</b> NO		
Time as a public health control: approved procedure & records		
<b>Consumer Advisory 3 points</b>		
23 IN OUT <b>(N/A)</b>		
Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations 5 points</b>		
24 IN OUT <b>(N/A)</b>		
Proper foods used for susceptible populations		
<b>Chemical 5 points</b>		
25 IN OUT <b>(N/A)</b> <b>(NO)</b>		
Sanitizing solutions in excess of allowable limits		
26 IN OUT		
Toxic items properly identified, stored & used		
<b>Approved Procedures 3 points</b>		
27 IN OUT <b>(N/A)</b>		
Compliance with variance, HACCP, policy		

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

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
<b>Safe Water &amp; Sewage Disposal</b>		
28 3		
Water & ice from approved source		
29 3		
Plumbing installed; backflow protection		
30 3		
Sewage & wastewater disposal		
<b>Food Equipment</b>		
31 1		
Facilities to maintain product temperature		
32 2		
Approved thawing methods		
33 1		
Thermometers/gauges provided, used & accurate		
<b>Food Identification</b>		
34 1		
Food properly labeled; original container		
<b>Prevention from Contamination</b>		
35 3		
Insects/rodents/animals present; unauthorized persons; openings		
36 2		
Food protection during food preparation, storage & display		
37 2		
Personal cleanliness (presentation)		
38 1		
Wiping cloths: properly used & stored		
39 1		
Fruits & vegetables properly washed before use		

Pts	C	R
<b>Proper Use of Utensils</b>		
40 1		
In-use utensils; properly stored		
41 1		
Utensils, equipment & linens; properly stored, washed & handled		
42 1		
Single-service articles: storage & dispensing		
43 2		
Food (ice) contact surfaces: constructed, installed, maintained		
44 1		
Non-food contact surfaces: constructed, installed, maintained		
45 1		
Warewashing facilities: installed, maintained & used; test strips		
46 1		
Non-food contact surfaces clean		
<b>Physical Facilities</b>		
47 3		
Hot & cold water available, adequate pressure		
48 1		
Physical facilities clean		
49 1		
Cleaning equipment properly stored		
50 1		
Toilet facilities constructed, supplied & cleaned, self-closing doors		
51 1		
Refuse properly disposed; facilities maintained		
52 1		
Physical facilities properly installed & maintained		
53 1		
Adequate ventilation & lighting; designated areas used		

Received by (Signature) <b>Hakki Sert</b>	Received by (printed) <b>Hakki Sert</b>	Title <b>Inspector</b>
Inspector (Signature) <b>Mark King</b>	Follow-up required? <b>YES (NO)</b> (circle one)	Follow-up date:

