

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment Montgomery County Jail	Permit# 28466	Date 4-4-18	Grade A	Score (100 - demerits) 100
Address 140 N. Main	Establishment Code 01	Risk 1	Time in 2:00 pm	
City Hillsboro State IL Zip 62049	Phone Number (217) 532-9515		Time out 3:00 pm	
Owner/Agent Pam Ott	Compliant with the Smoke-Free Illinois Act? YES NO (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
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	Compliance Status		C	R
Demonstration of Knowledge 5 points				Potentially Hazardous Food Time/Temperature 9 points			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			16	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO		
Compliance with Certified Manager Requirement				Proper cooking time & temperature			
Employee Health 5 points				Highly Susceptible Populations 5 points			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT			17	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO		
Employee health policy and procedures				Proper reheating procedures for hot holding			
Good Hygienic Practices 6 points				Chemical 5 points			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT NA <input type="radio"/> NO			18	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO		
Proper glove use				Proper cooling time & temperature			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT			19	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO		
Proper eating, tasting, drinking, tobacco use				Proper hot holding temperature			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT			20	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
Personal hygiene and cleanliness				Proper cold holding temperature			
Preventing Contamination by Hands 8 points				Approved Procedures 3 points			
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT			21	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input type="radio"/> NO		
Hands clean, handwashing procedures				Time as a public health control: approved procedure & records			
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input type="radio"/> NO			Consumer Advisory 3 points			
No bare hand contact with RTE foods				Consumer advisory provided for raw or undercooked foods			
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Highly Susceptible Populations 5 points			
Adequate handwashing facilities supplied & accessible				Proper foods used for susceptible populations			
Approved Source 5 points				Chemical 5 points			
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT			24	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
Food obtained from approved source				Sanitizing solutions in excess of allowable limits			
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO			25	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input type="radio"/> NO		
Food received at proper temperature				Toxic items properly identified, stored & used			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Approved Procedures 3 points			
Food in good condition, safe, unadulterated				Compliance with variance, HACCP, policy			
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			Protection from Contamination 6 points			
Required records available; shellstock tags				Food separated & protected			
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			Food contact surfaces clean & sanitized			
No re-use of foods or single service previously served				No re-use of foods or single service previously served			
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			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.			
15	<input checked="" type="radio"/> IN <input type="radio"/> OUT						

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)

Mark "X" in box if numbered item IS NOT in compliance

Pts	C	R	Pts	C	R
Safe Water & Sewage Disposal			Proper Use of Utensils		
28			40		
3			1		
Water & ice from approved source			In-use utensils; properly stored		
29			41		
3			1		
Plumbing installed; backflow protection			Utensils, equipment & linens; properly stored, washed & handled		
30			42		
3			1		
Sewage & wastewater disposal			Single-service articles: storage & dispensing		
Food Equipment			Physical Facilities		
31			43		
1			2		
Facilities to maintain product temperature			Food (ice) contact surfaces: constructed, installed, maintained		
32			44		
2			1		
Approved thawing methods			Non-food contact surfaces: constructed, installed, maintained		
33			45		
1			1		
Thermometers/gauges provided, used & accurate			Warewashing facilities: installed, maintained & used; test strips		
Food Identification			Physical Facilities		
34			47		
1			3		
Food properly labeled; original container			Hot & cold water available, adequate pressure		
Prevention from Contamination			Physical Facilities		
35			48		
3			1		
Insects/rodents/animals present; unauthorized persons; openings			Physical facilities clean		
36			49		
2			1		
Food protection during food preparation, storage & display			Cleaning equipment properly stored		
37			50		
2			1		
Personal cleanliness (presentation)			Toilet facilities constructed, supplied & cleaned, self-closing doors		
38			51		
1			1		
Wiping cloths: properly used & stored			Refuse properly disposed; facilities maintained		
39			52		
1			1		
Fruits & vegetables properly washed before use			Physical facilities properly installed & maintained		
Prevention from Contamination			Physical Facilities		
39			53		
1			1		
Fruits & vegetables properly washed before use			Adequate ventilation & lighting; designated areas used		

Received by (Signature) <i>[Signature]</i>	Received by (printed) Title	Follow-up required? YES NO (circle one)
Inspector (Signature) <i>[Signature]</i>	Follow-up date:	

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Retail Food Sanitary Inspection Report - Page 2

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TEMPERATURE OBSERVATIONS				SANITIZER OBSERVATIONS	
Item/Location	Temperature	Item/Location	Temperature	Sanitizer	Concentration/ Temperature
	°F	potato salad	37 °F	Temp	1666 ppm (°F)
	°F	milk	36 °F		ppm / °F
	°F	ham	38 °F		ppm / °F
	°F	ham & beans	0 °F		ppm / °F
	°F		°F		ppm / °F

MANAGER CERTIFICATION REQUIREMENT					
Manager Name	Illinois Certification Number	Expiration Date	Present During Inspection?		Original Copy Posted in Facility?
Pamela Foster	01264041	6-18-18	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
			YES	NO	YES NO
			YES	NO	YES NO
			YES	NO	YES NO
			YES	NO	YES NO
			YES	NO	YES NO

ITEM OBSERVATIONS AND CORRECTIVE ACTIONS		
Item #	Explanation of Violation and Recommendations for Correction	Correct By (NRI = Next Routine Inspection)
*	Discussed the HACCP of proper cooling	
Received by (Signature)	Inspector (Signature)	

Updated 3/2013