

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Moonlight Y	Permit # 13889	Date 1/17/19	# of Risk Factors 0
Address 9086 BP127	Time in 3:00 pm	Risk 1	# of Repeat Risk Factors 0
City Taylor Springs State IL Zip 62089	Time out 4:20 pm	Permit Holder Bryon Witt	

Routine
 Follow-up
 Pre-opening
 Complaint
 Educational
 Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		C	R	Compliance Status		C	R
Demonstration of Knowledge				Protection from Contamination			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT			15	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Person in charge present, demonstrates knowledge and duties				Food separated & protected			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			16	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Certified Food Protection Manager Requirement Compliance				Food contact surfaces clean & sanitized			
Employee Health				Potentially Hazardous Food Time/Temperature			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT			17	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned & unsafe food			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT			18	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper use of restriction and exclusion				Proper cooking time & temperature			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT			19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT	<input type="radio"/> NO		Proper cooling time & temperature			
Proper eating, tasting, drinking, tobacco use				21	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT	<input type="radio"/> NO		Proper hot holding temperature			
No discharge from eyes, nose, and mouth				22	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Preventing Contamination by Hands				Proper cold holding temperature			
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT	<input type="radio"/> NO		23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Hands clean, handwashing procedures				Proper date marking & disposition of PHF			
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	<input type="radio"/> NO		24	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
No bare hand contact with RTE foods or alternative procedure				Time as a public health control: approved procedure & records			
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Consumer Advisory			
Adequate handwashing facilities supplied & accessible				25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Approved Source				Consumer advisory provided for raw or undercooked foods			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Highly Susceptible Populations			
Food obtained from approved source				26	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	<input checked="" type="radio"/> NO		Proper foods used for susceptible populations			
Food received at proper temperature				Chemical			
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT			27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Food in good condition, safe, unadulterated				Food additives: approved and properly used			
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	<input type="radio"/> NO		28	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Required records available; shellstock tags, parasite destruction				Toxic items properly identified, stored & used			
Approved Procedures				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

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

