

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment Moose Lodge	Permit# 13925	Date 11-9-17	Grade A	Score (100 - demerits) 97
Address 221 N. Madison St.	Establishment Code 02	Risk 2	Time in 2:00pm	
City Litchfield State IL Zip 62056	Phone Number (217) 324-2005	Time out 3:15pm		
Owner/Agent John Street	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 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	Compliance Status		C	R
Demonstration of Knowledge 5 points				Potentially Hazardous Food Time/Temperature 9 points			
1	IN OUT N/A			16	IN OUT N/A (NO)		
Compliance with Certified Manager Requirement				Proper cooking time & temperature			
Employee Health 5 points				17 IN OUT N/A (NO) Proper reheating procedures for hot holding			
2	IN OUT			18 IN OUT N/A (NO) Proper cooling time & temperature			
Employee health policy and procedures				19 IN OUT N/A (NO) Proper hot holding temperature			
Good Hygienic Practices 6 points				20 IN OUT N/A Proper cold holding temperature			
3	IN OUT NA NO			21 (IN) OUT N/A NO Proper date marking & disposition of PHF			
Proper glove use				22 IN OUT (N/A) NO Time as a public health control: approved procedure & records			
4	IN OUT			Consumer Advisory 3 points			
Proper eating, tasting, drinking, tobacco use				23 (IN) OUT N/A Consumer advisory provided for raw or undercooked foods			
5	IN OUT			Highly Susceptible Populations 5 points			
Personal hygiene and cleanliness				24 IN OUT (N/A) Proper foods used for susceptible populations			
Preventing Contamination by Hands 8 points				Chemical 5 points			
6	IN OUT			25 (IN) OUT N/A NO Sanitizing solutions in excess of allowable limits			
Hands clean, handwashing procedures				26 (IN) OUT Toxic items properly identified, stored & used			
7	IN OUT N/A NO			Approved Procedures 3 points			
No bare hand contact with RTE foods				27 IN OUT (N/A) Compliance with variance, HACCP, policy			
8	IN OUT						
Adequate handwashing facilities supplied & accessible							
Approved Source 5 points							
9	IN OUT						
Food obtained from approved source							
10	IN OUT N/A (NO)						
Food received at proper temperature							
11	IN OUT						
Food in good condition, safe, unadulterated							
12	IN OUT (N/A)						
Required records available; shellstock tags							
Protection from Contamination 6 points							
13	IN OUT N/A						
Food separated & protected							
14	IN OUT N/A						
Food contact surfaces clean & sanitized							
15	IN OUT						
No re-use of foods or single service previously served							

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	Pts	C	R
Safe Water & Sewage Disposal			Proper Use of Utensils		
28	3		40	1	
Water & ice from approved source			In-use utensils; properly stored		
29	3		41	1	
Plumbing installed; backflow protection			Utensils, equipment & linens; properly stored, washed & handled		
30	3		42	X 1	X
Sewage & wastewater disposal			Single-service articles: storage & dispensing		
Food Equipment			43 2 Food (ice) contact surfaces: constructed, installed, maintained		
31	1		44 X 1 Non-food contact surfaces: constructed, installed, maintained		
Facilities to maintain product temperature			45 1 Warewashing facilities: installed, maintained & used; test strips		
32	2		46 1 Non-food contact surfaces clean		
Approved thawing methods			Physical Facilities		
33	1		47	3	
Thermometers/gauges provided, used & accurate			Hot & cold water available, adequate pressure		
Food Identification			48	1	
34	1		Physical facilities clean		
Food properly labeled; original container			49	1	
Prevention from Contamination			Cleaning equipment properly stored		
35	3		50	1	
Insects/rodents/animals present; unauthorized persons; openings			Toilet facilities constructed, supplied & cleaned, self-closing doors		
36	2		51	1	
Food protection during food preparation, storage & display			Refuse properly disposed; facilities maintained		
37	2		52	1	
Personal cleanliness (presentation)			Physical facilities properly installed & maintained		
38	1		53	1	
Wiping cloths: properly used & stored			Adequate ventilation & lighting; designated areas used		
39	1				
Fruits & vegetables properly washed before use					

Received by (Signature) Connie Braun	Received by (printed)	Title
Inspector (Signature) Mark King	Follow-up required? YES (NO) (circle one)	Follow-up date:

