

# 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>P K Package Liquor &amp; Gaming</b>	Permit# <b>28530</b>	Date <b>12-4-17</b>	Grade <b>A</b>	Score (100 - demerits) <b>100</b>
Address <b>304 S. O'Baron St.</b>	Establishment Code	Risk <b>3</b>	Time in <b>10:30am</b>	
City <b>Raymond</b> State <b>IL</b> Zip <b>62560</b>	Phone Number <b>(217) 573-2115</b>	Time out <b>11:15am</b>		
Owner/Agent <b>Bobby Hudgins</b>	Compliant with the Smoke-Free Illinois Act? <b>YES</b> 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
<b>Demonstration of Knowledge 5 points</b>			<b>Potentially Hazardous Food Time/Temperature 9 points</b>		
1 IN OUT <b>(N/A)</b>			16 IN OUT <b>(N/A)</b> NO		
Compliance with Certified Manager Requirement			Proper cooking time & temperature		
<b>Employee Health 5 points</b>			17 IN OUT <b>(N/A)</b> NO		
2 IN OUT			Proper reheating procedures for hot holding		
Employee health policy and procedures			18 IN OUT <b>(N/A)</b> NO		
<b>Good Hygienic Practices 6 points</b>			19 IN OUT <b>(N/A)</b> NO		
3 IN OUT NA <b>(NO)</b>			Proper hot holding temperature		
Proper glove use			20 IN OUT <b>(N/A)</b>		
4 IN OUT <b>(NO)</b>			Proper cold holding temperature		
Proper eating, tasting, drinking, tobacco use			21 IN OUT <b>(N/A)</b> NO		
5 IN OUT <b>(NO)</b>			Proper date marking & disposition of PHF		
Personal hygiene and cleanliness			22 IN OUT <b>(N/A)</b> NO		
<b>Preventing Contamination by Hands 8 points</b>			Time as a public health control: approved procedure & records		
6 IN OUT <b>(NO)</b>			<b>Consumer Advisory 3 points</b>		
Hands clean, handwashing procedures			23 IN OUT <b>(N/A)</b>		
7 IN OUT N/A <b>(NO)</b>			Consumer advisory provided for raw or undercooked foods		
No bare hand contact with RTE foods			<b>Highly Susceptible Populations 5 points</b>		
8 IN OUT			24 IN OUT <b>(N/A)</b>		
Adequate handwashing facilities supplied & accessible			Proper foods used for susceptible populations		
<b>Approved Source 5 points</b>			<b>Chemical 5 points</b>		
9 IN OUT			25 IN OUT N/A <b>(NO)</b>		
Food obtained from approved source			Sanitizing solutions in excess of allowable limits		
10 IN OUT N/A <b>(NO)</b>			26 IN OUT		
Food received at proper temperature			Toxic items properly identified, stored & used		
11 IN OUT			<b>Approved Procedures 3 points</b>		
Food in good condition, safe, unadulterated			27 IN OUT <b>(N/A)</b>		
12 IN OUT <b>(N/A)</b>			Compliance with variance, HACCP, policy		
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 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. C=corrected on-site during inspection R=repeat violation (2X demerits)

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

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

