

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment Passport Lounge	Permit# 13924	Date 1/28/15	Grade A	Score (100 - demerits) 96
Address 270 Old Rt 66	Establishment Code 03	Risk 3	Time in 4:00 pm	
City Litchfield State IL Zip 62056	Phone Number (217) 324-4411	Time out 5:00 pm		
Owner/Agent Yocho Henrich	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	Description	Points	C	R	Compliance Status	Description	Points	C	R
Demonstration of Knowledge 5 points					Potentially Hazardous Food Time/Temperature 9 points				
1	IN OUT (N/A) Compliance with Certified Manager Requirement				16	IN OUT (N/A) Proper cooking time & temperature			
Employee Health 5 points					Consumer Advisory 3 points				
2	IN OUT (N/A) Employee health policy and procedures				23	IN OUT (N/A) Consumer advisory provided for raw or undercooked foods			
Good Hygienic Practices 6 points					Highly Susceptible Populations 5 points				
3	IN OUT (N/A) Proper glove use				24	IN OUT (N/A) Proper foods used for susceptible populations			
4	IN OUT (N/A) Proper eating, tasting, drinking, tobacco use				Chemical 5 points				
5	IN OUT (N/A) Personal hygiene and cleanliness				25	IN OUT (N/A) Sanitizing solutions in excess of allowable limits			
Preventing Contamination by Hands 8 points					Toxic Items 3 points				
6	IN OUT (N/A) Hands clean, handwashing procedures				26	IN OUT (N/A) Toxic items properly identified, stored & used			
7	IN OUT (N/A) No bare hand contact with RTE foods				Approved Procedures 3 points				
8	IN OUT (N/A) Adequate handwashing facilities supplied & accessible				27	IN OUT (N/A) Compliance with variance, HACCP, policy			
Approved Source 5 points					Risk Factors Summary				
9	IN OUT (N/A) Food obtained from approved source				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.				
10	IN OUT (N/A) Food received at proper temperature								
11	IN OUT (N/A) 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 (N/A) No re-use of foods or single service previously served								

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
Safe Water & Sewage Disposal				Proper Use of Utensils			
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		
Food Equipment				Physical Facilities			
31	1 Facilities to maintain product temperature			43	X 2 Food (ice) contact surfaces: constructed, installed, maintained		
32	2 Approved thawing methods			44	1 Non-food contact surfaces: constructed, installed, maintained		
33	1 Thermometers/gauges provided, used & accurate			45	X 1 Warewashing facilities: installed, maintained & used; test strips		
Food Identification				Prevention from Contamination			
34	1 Food properly labeled; original container			46	1 Non-food contact surfaces clean		
35	3 Insects/rodents/animals present; unauthorized persons; openings			47	3 Hot & cold water available, adequate pressure		
36	2 Food protection during food preparation, storage & display			48	1 Physical facilities clean		
37	2 Personal cleanliness (presentation)			49	1 Cleaning equipment properly stored		
38	1 Wiping cloths: properly used & stored			50	1 Toilet facilities constructed, supplied & cleaned, self-closing doors		
39	1 Fruits & vegetables properly washed before use			51	X 1 Refuse properly disposed; facilities maintained		
				52	1 Physical facilities properly installed & maintained		
				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? YES (NO) (circle one)	Follow-up date: _____

