

# 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>Fore-see Vineyards</b>	Permit# <b>28502</b>	Date <b>6/7/18</b>	Grade <b>A</b>	Score (100 - demerits) <b>100</b>
Address <b>18165 N. 44th Ave</b>	Establishment Code	Risk <b>2</b>	Time in <b>12:00 pm</b>	
City <b>Coffeen</b>	State <b>IL</b>	Zip <b>62017</b>	Phone Number <b>(217) 534-6347</b>	Time out <b>12:30 pm</b>
Owner/Agent <b>Diane Fore-see</b>	Compliant with the Smoke-Free Illinois Act? <b>(YES) NO</b> (circle one)			

Purpose of Inspection (circle one): **Routine** Follow-up Pre-opening Smoking Complaint Educational Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		C	R	Compliance Status		C	R
<b>Demonstration of Knowledge</b> 5 points				<b>Potentially Hazardous Food Time/Temperature</b> 9 points			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Compliance with Certified Manager Requirement		16	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper cooking time & temperature	
<b>Employee Health</b> 5 points				<b>Consumer Advisory</b> 3 points			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Employee health policy and procedures		23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Consumer advisory provided for raw or undercooked foods	
<b>Good Hygienic Practices</b> 6 points				<b>Highly Susceptible Populations</b> 5 points			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input checked="" type="radio"/> NO	Proper glove use		24	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Proper foods used for susceptible populations	
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	Proper eating, tasting, drinking, tobacco use		<b>Chemical</b> 5 points			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	Personal hygiene and cleanliness		25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Sanitizing solutions in excess of allowable limits	
<b>Preventing Contamination by Hands</b> 8 points				26	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Toxic items properly identified, stored & used	
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	Hands clean, handwashing procedures		<b>Approved Procedures</b> 3 points			
7	<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		27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Compliance with variance, HACCP, policy	
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing facilities supplied & accessible		<b>Approved Procedures</b> 3 points			
<b>Approved Source</b> 5 points				<b>Chemical</b> 5 points			
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food obtained from approved source		28	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Sanitizing solutions in excess of allowable limits	
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO	Food received at proper temperature		29	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Toxic items properly identified, stored & used	
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food in good condition, safe, unadulterated		<b>Approved Procedures</b> 3 points			
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Required records available; shellstock tags		27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Compliance with variance, HACCP, policy	
<b>Protection from Contamination</b> 6 points				<b>Approved Procedures</b> 3 points			
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food separated & protected		<b>Approved Procedures</b> 3 points			
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food contact surfaces clean & sanitized		<b>Approved Procedures</b> 3 points			
15	<input checked="" type="radio"/> IN <input type="radio"/> OUT	No re-use of foods or single service previously served		<b>Approved Procedures</b> 3 points			

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	C	R	Pts	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>Diane Fore-see</i>	Received by (printed)	Title
Inspector (Signature) <i>Mark King</i>	Follow-up required? <b>YES (NO)</b> (circle one)	Follow-up date:

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Establishment <b>Foresce Vineyards</b>		Permit# <b>28502</b>	Date <b>6/7/18</b>		
TEMPERATURE OBSERVATIONS				SANITIZER OBSERVATIONS	
Item/Location	Temperature	Item/Location	Temperature	Sanitizer	Concentration/ Temperature
	°F	<b>peach mix</b>	<b>37</b> °F	<b>NOT Setup</b>	ppm / °F
	°F	<b>PIZZA</b>	<b>-2</b> °F		ppm / °F
	°F	<b>Cheese</b>	<b>34</b> °F		ppm / °F
	°F		°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?
<b>Bachel Vandenberg</b>	<b>DSCC10000 277020</b>	<b>3-25-20</b>	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> YES <input type="radio"/> 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)

Received by (Signature) <b>[Signature]</b>	Inspector (Signature) <b>[Signature]</b>
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