

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment Fred's	Permit# 28416	Date 10/2/17	Grade A	Score (100 - demerits) 95
Address 710 S. Front St.	Establishment Code 01	Risk 1	Time in 11:45am	Time out 12:50pm
City Harvel	State IL	Zip 62538	Phone Number (217) 729-3733	Compliant with the Smoke-Free Illinois Act? YES NO (circle one)
Owner/Agent Gale Mulvaney				

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
Demonstration of Knowledge 5 points				Potentially Hazardous Food Time/Temperature 9 points			
1	<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 <input type="radio"/> NO		
Compliance with Certified Manager Requirement				Proper cooking time & temperature			
Employee Health 5 points				Highly Susceptible Populations 5 points			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT			17	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Employee health policy and procedures				Proper reheating procedures for hot holding			
Good Hygienic Practices 6 points				Chemical 5 points			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO			18	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper glove use				Proper cooling time & temperature			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper eating, tasting, drinking, tobacco use				Proper hot holding temperature			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			20	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Personal hygiene and cleanliness				Proper cold holding temperature			
Preventing Contamination by Hands 8 points				Approved Procedures 3 points			
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			21	<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			
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			22	<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				Time as a public health control: approved procedure & records			
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Consumer Advisory 3 points			
Adequate handwashing facilities supplied & accessible				Consumer advisory provided for raw or undercooked foods			
Approved Source 5 points				Highly Susceptible Populations 5 points			
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT			24	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food obtained from approved source				Proper foods used for susceptible populations			
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			Chemical 5 points			
Food received at proper temperature				Sanitizing solutions in excess of allowable limits			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT			25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Food in good condition, safe, unadulterated				Toxic items properly identified, stored & used			
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			Approved Procedures 3 points			
Required records available; shellstock tags				Compliance with variance, HACCP, policy			
Protection from Contamination 6 points							
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A						
Food separated & protected							
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A						
Food contact surfaces clean & sanitized							
15	<input checked="" type="radio"/> IN <input type="radio"/> 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 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	1		
Sewage & wastewater disposal				Single-service articles: storage & dispensing			
Food Equipment				Physical Facilities			
31	1			43	2		
Facilities to maintain product temperature				Food (ice) contact surfaces: constructed, installed, maintained			
32	2			44	1		
Approved thawing methods				Non-food contact surfaces: constructed, installed, maintained			
33	1			45	1		
Thermometers/gauges provided, used & accurate				Warewashing facilities: installed, maintained & used; test strips			
Food Identification				Physical Facilities			
34	1			46	1		
Food properly labeled; original container				Non-food contact surfaces clean			
Prevention from Contamination				Physical Facilities			
35	X			47	3		
Insects/rodents/animals present; unauthorized persons; openings				Hot & cold water available, adequate pressure			
36	2			48	1		
Food protection during food preparation, storage & display				Physical facilities clean			
37	2			49	1		
Personal cleanliness (presentation)				Cleaning equipment properly stored			
38	1			50	1		
Wiping cloths: properly used & stored				Toilet facilities constructed, supplied & cleaned, self-closing doors			
39	1			51	1		
Fruits & vegetables properly washed before use				Refuse properly disposed; facilities maintained			
				52	X		X
				Physical facilities properly installed & maintained			
				53	1		
				Adequate ventilation & lighting; designated areas used			

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

