

# Montgomery County Health Department

11191 Illinois Route 185  
Hillsboro IL 62049

Division of Environmental Health  
(217) 532-2001

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment <b>Friar Tucks</b>	Permit # <b>13947</b>	Date <b>6/9/19</b>	# of Risk Factors <b>0</b>
Address <b>19002 W. Frontage Rd</b>	Time in <b>11:30pm</b>	Risk <b>1</b>	# of Repeat Risk Factors <b>0</b>
City <b>Carlinville IL</b>	State <b>IL</b>	Zip <b>62510</b>	Time out <b>12:40pm</b>
Permit Holder <b>Jim Schneider</b>			

Purpose of Inspection (circle one) **Routine** Follow-up Pre-opening 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  
IN=in compliance OUT=out of compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for C and/or R  
C=corrected on-site during inspection R=repeat violation (2X demerits)

Compliance Status	C	R
<b>Demonstration of Knowledge</b>		
1 IN OUT		
2 IN OUT N/A		
<b>Employee Health</b>		
3 IN OUT		
4 IN OUT		
5 IN OUT		
<b>Good Hygienic Practices</b>		
6 IN OUT NO		
7 IN OUT NO		
<b>Preventing Contamination by Hands</b>		
8 IN OUT NO		
9 IN OUT N/A NO		
10 IN OUT		
<b>Approved Source</b>		
11 IN OUT		
12 IN OUT N/A NO		
13 IN OUT		
14 IN OUT N/A NO		

Compliance Status	C	R
<b>Protection from Contamination</b>		
15 IN OUT N/A NO		
16 IN OUT N/A		
17 IN OUT		
<b>Potentially Hazardous Food Time/Temperature</b>		
18 IN OUT N/A NO		
19 IN OUT N/A NO		
20 IN OUT N/A NO		
21 IN OUT N/A NO		
22 IN OUT N/A NO		
23 IN OUT N/A NO		
24 IN OUT N/A NO		
<b>Consumer Advisory</b>		
25 IN OUT N/A		
<b>Highly Susceptible Populations</b>		
26 IN OUT N/A		
<b>Chemical</b>		
27 IN OUT N/A NO		
28 IN OUT N/A		
<b>Approved Procedures</b>		
29 IN OUT N/A		

Risk factors are important 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. Risk factors require immediate correction

### GOOD RETAIL PRACTICES/STANDARD OPERATING PROCEDURES

Good Retail Practices are preventable measures to control addition of pathogens, chemicals, and physical objects into food.  
Mark "X" in box if numbered item IS NOT in compliance

Mark "X" in appropriate box for C and/or R  
C=corrected on-site during inspection R=repeat violation

Compliance Status	C	R
<b>Safe Food and Water</b>		
30		
31		
32		
<b>Food Temperature Control</b>		
33		
34		
35		
36		
<b>Food Identification</b>		
37		
<b>Prevention from Contamination</b>		
38		
39		
40		
41		
42		

Compliance Status	C	R
<b>Proper Use of Utensils</b>		
43 X		
44		
45		
46		
<b>Utensils, Equipment and Vending</b>		
47		
48		
49		
<b>Physical Facilities</b>		
50		
51		
52		
53		
54		
55 X		
56		
<b>Employee Training</b>		
57		
58		

Compliant with the Smoke-Free Illinois Act? **YES** NO (circle one)

