

# 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>Sale Superette Pizza Company</b>	Permit# <b>28318</b>	Date <b>5/28/15</b>	Grade <b>A</b>	Score (100 - demerits) <b>100</b>
Address <b>211 W. State St</b>	Establishment Code <b>01</b>	Risk <b>1</b>	Time in <b>10:30 pm</b>	
City <b>Nokomis</b>	State <b>IL</b>	Zip <b>62075</b>	Time out <b>11:10 pm</b>	
Owner/Agent <b>Pam Batty</b>	Compliant with the Smoke-Free Illinois Act? <b>YES NO (circle one)</b>			

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			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			
<b>Employee Health</b> 5 points				17 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO			
Employee health policy and procedures				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b> 6 points				18 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO			
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO				Proper cooling time & temperature			
Proper glove use				19 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO			
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO				Proper hot holding temperature			
Proper eating, tasting, drinking, tobacco use				20 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO				Proper cold holding temperature			
Personal hygiene and cleanliness				21 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			
<b>Preventing Contamination by Hands</b> 8 points				22 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO				Time as a public health control: approved procedure & records			
Hands clean, handwashing procedures				<b>Consumer Advisory</b> 3 points			
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO				23 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			
No bare hand contact with RTE foods				Consumer advisory provided for raw or undercooked foods			
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT				<b>Highly Susceptible Populations</b> 5 points			
Adequate handwashing facilities supplied & accessible				24 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			
<b>Approved Source</b> 5 points				Proper foods used for susceptible populations			
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT				<b>Chemical</b> 5 points			
Food obtained from approved source				25 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO				Sanitizing solutions in excess of allowable limits			
Food received at proper temperature				26 <input checked="" type="radio"/> IN <input type="radio"/> OUT			
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT				Toxic items properly identified, stored & used			
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				27 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			
Required records available; shellstock tags				Compliance with variance, HACCP, policy			
<b>Protection from Contamination</b> 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 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		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		
<b>Food Equipment</b>			43	2	
31	1		Food (ice) contact surfaces: constructed, installed, maintained		
Facilities to maintain product temperature			44	1	
32	2		Non-food contact surfaces: constructed, installed, maintained		
Approved thawing methods			45	1	
33	1		Warewashing facilities: installed, maintained & used; test strips		
Thermometers/gauges provided, used & accurate			46	1	
<b>Food Identification</b>			Non-food contact surfaces clean		
34	1		<b>Physical Facilities</b>		
Food properly labeled; original container			47	3	
<b>Prevention from Contamination</b>			Hot & cold water available, adequate pressure		
35	3		48	1	
Insects/rodents/animals present; unauthorized persons; openings			Physical facilities clean		
36	2		49	1	
Food protection during food preparation, storage & display			Cleaning equipment properly stored		
37	2		50	1	
Personal cleanliness (presentation)			Toilet facilities constructed, supplied & cleaned, self-closing doors		
38	1		51	1	
Wiping cloths: properly used & stored			Refuse properly disposed; facilities maintained		
39	1		52	1	
Fruits & vegetables properly washed before use			Physical facilities properly installed & maintained		
			53	1	
			Adequate ventilation & lighting; designated areas used		

Received by (Signature) <b>Pamela D. Batty</b>	Received by (printed) <b>Mark King</b>	Title
Inspector (Signature) <b>Mark King</b>	Follow-up required? <b>YES NO (circle one)</b>	Follow-up date:

