

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment Golden Circle Nutrition	Permit# 13957	Date 6/28/11	Grade A	Score (100 - demerits) 100
Address 1100 S. State	Establishment Code 01	Risk 1	Time in 10:00am	
City Litchfield State IL Zip 62056	Phone Number (217) 324-6033		Time out 11:05am	
Owner/Agent JoAnn Odorizzi	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		C	R
Demonstration of Knowledge 5 points			
1 (IN) OUT N/A	Compliance with Certified Manager Requirement		
Employee Health 5 points			
2 (IN) OUT	Employee health policy and procedures		
Good Hygienic Practices 6 points			
3 (IN) OUT NA NO	Proper glove use		
4 (IN) OUT (NO)	Proper eating, tasting, drinking, tobacco use		
5 (IN) OUT	Personal hygiene and cleanliness		
Preventing Contamination by Hands 8 points			
6 (IN) OUT	Hands clean, handwashing procedures		
7 (IN) OUT N/A (NO)	No bare hand contact with RTE foods		
8 (IN) OUT	Adequate handwashing facilities supplied & accessible		
Approved Source 5 points			
9 (IN) OUT	Food obtained from approved source		
10 (IN) OUT N/A (NO)	Food received at proper temperature		
11 (IN) OUT	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	No re-use of foods or single service previously served		

Compliance Status		C	R
Potentially Hazardous Food Time/Temperature 9 points			
16 (IN) OUT N/A NO	Proper cooking time & temperature		
17 (IN) OUT (N/A) NO	Proper reheating procedures for hot holding		
18 (IN) OUT (N/A) NO	Proper cooling time & temperature		
19 (IN) OUT N/A NO	Proper hot holding temperature		
20 (IN) OUT N/A	Proper cold holding temperature		
21 (IN) OUT N/A NO	Proper date marking & disposition of PHF		
22 (IN) OUT (N/A) NO	Time as a public health control: approved procedure & records		
Consumer Advisory 3 points			
23 (IN) OUT (N/A)	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations 5 points			
24 (IN) OUT N/A	Proper foods used for susceptible populations		
Chemical 5 points			
25 (IN) OUT N/A NO	Sanitizing solutions in excess of allowable limits		
26 (IN) OUT	Toxic items properly identified, stored & used		
Approved Procedures 3 points			
27 (IN) OUT N/A	Compliance with variance, HACCP, policy		

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

Pts		C	R
Safe Water & Sewage Disposal			
28 3	Water & ice from approved source		
29 3	Plumbing installed; backflow protection		
30 3	Sewage & wastewater disposal		
Food Equipment			
31 1	Facilities to maintain product temperature		
32 2	Approved thawing methods		
33 1	Thermometers/gauges provided, used & accurate		
Food Identification			
34 1	Food properly labeled; original container		
Prevention from Contamination			
35 3	Insects/rodents/animals present; unauthorized persons; openings		
36 2	Food protection during food preparation, storage & display		
37 2	Personal cleanliness (presentation)		
38 1	Wiping cloths: properly used & stored		
39 1	Fruits & vegetables properly washed before use		

Pts		C	R
Proper Use of Utensils			
40 1	In-use utensils; properly stored		
41 1	Utensils, equipment & linens; properly stored, washed & handled		
42 1	Single-service articles: storage & dispensing		
43 2	Food (ice) contact surfaces: constructed, installed, maintained		
44 1	Non-food contact surfaces: constructed, installed, maintained		
45 1	Warewashing facilities: installed, maintained & used; test strips		
46 1	Non-food contact surfaces clean		
Physical Facilities			
47 3	Hot & cold water available, adequate pressure		
48 1	Physical facilities clean		
49 1	Cleaning equipment properly stored		
50 1	Toilet facilities constructed, supplied & cleaned, self-closing doors		
51 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>Joe Smith</i>	Received by (printed) _____	Title _____
Inspector (Signature) <i>Mark King</i>	Follow-up required? YES (NO) (circle one)	Follow-up date: _____

