

# Montgomery County Health Department

11191 Illinois Route 185  
Hillsboro IL 62049

Division of Environmental Health  
(217) 532-2001

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment <b>Hillsboro Area Hospital</b>	Permit # <b>23490</b>	Date <b>6/21/19</b>	# of Risk Factors <b>0</b>
Address <b>1700 E. Tremont</b>	Time in <b>12:40 pm</b>	Risk	# of Repeat Risk Factors <b>0</b>
City <b>Hillsboro</b> State <b>IL</b> Zip <b>62049</b>	Time out <b>3:50 pm</b>	Permit Holder <b>Jeanette Fenton</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>				
<input checked="" type="radio"/> IN	OUT	1 Person in charge present, demonstrates knowledge and duties		
<input checked="" type="radio"/> IN	OUT	2 N/A Certified Food Protection Manager Requirement Compliance		
<b>Employee Health</b>				
<input checked="" type="radio"/> IN	OUT	3 Management, food employee and conditional employee; knowledge, responsibilities and reporting		
<input checked="" type="radio"/> IN	OUT	4 Proper use of restriction and exclusion		
<input checked="" type="radio"/> IN	OUT	5 Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
<input checked="" type="radio"/> IN	OUT	6 NO Proper eating, tasting, drinking, tobacco use		
<input checked="" type="radio"/> IN	OUT	7 NO No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
<input checked="" type="radio"/> IN	OUT	8 NO Hands clean, handwashing procedures		
<input checked="" type="radio"/> IN	OUT	9 N/A NO No bare hand contact with RTE foods or alternative procedure		
<input checked="" type="radio"/> IN	OUT	10 Adequate handwashing facilities supplied & accessible		
<b>Approved Source</b>				
<input checked="" type="radio"/> IN	OUT	11 Food obtained from approved source		
<input checked="" type="radio"/> IN	OUT	12 N/A NO Food received at proper temperature		
<input checked="" type="radio"/> IN	OUT	13 Food in good condition, safe, unadulterated		
<input checked="" type="radio"/> IN	OUT	14 N/A NO Required records available; shellstock tags, parasite destruction		

Compliance Status			C	R
<b>Protection from Contamination</b>				
<input checked="" type="radio"/> IN	OUT	15 N/A NO Food separated & protected		
<input checked="" type="radio"/> IN	OUT	16 N/A Food contact surfaces clean & sanitized		
<input checked="" type="radio"/> IN	OUT	17 Proper disposition of returned, previously served, reconditioned & unsafe food		
<b>Potentially Hazardous Food Time/Temperature</b>				
<input checked="" type="radio"/> IN	OUT	18 N/A NO Proper cooking time & temperature		
<input checked="" type="radio"/> IN	OUT	19 N/A NO Proper reheating procedures for hot holding		
<input checked="" type="radio"/> IN	OUT	20 N/A NO Proper cooling time & temperature		
<input checked="" type="radio"/> IN	OUT	21 N/A NO Proper hot holding temperature		
<input checked="" type="radio"/> IN	OUT	22 N/A NO Proper cold holding temperature		
<input checked="" type="radio"/> IN	OUT	23 N/A NO Proper date marking & disposition of PHF		
<input checked="" type="radio"/> IN	OUT	24 N/A NO Time as a public health control: approved procedure & records		
<b>Consumer Advisory</b>				
<input checked="" type="radio"/> IN	OUT	25 N/A Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
<input checked="" type="radio"/> IN	OUT	26 N/A Proper foods used for susceptible populations		
<b>Chemical</b>				
<input checked="" type="radio"/> IN	OUT	27 N/A NO Food additives: approved and properly used		
<input checked="" type="radio"/> IN	OUT	28 N/A Toxic items properly identified, stored & used		
<b>Approved Procedures</b>				
<input checked="" type="radio"/> IN	OUT	29 N/A Compliance with variance, HACCP, special processes		

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 appropriate box for C and/or R

Mark "X" in box if numbered item IS NOT in compliance

C=corrected on-site during inspection R=repeat violation

Compliance Status			C	R
<b>Safe Food and Water</b>				
<input checked="" type="radio"/> IN	OUT	30 Pasteurized eggs used where required		
<input checked="" type="radio"/> IN	OUT	31 Water and ice from approved source		
<input checked="" type="radio"/> IN	OUT	32 Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
<input checked="" type="radio"/> IN	OUT	33 Proper cooling methods; adequate equipment for temperature control		
<input checked="" type="radio"/> IN	OUT	34 Plant food properly cooked for hot holding		
<input checked="" type="radio"/> IN	OUT	35 Approved thawing methods		
<input checked="" type="radio"/> IN	OUT	36 Thermometers/gauges provided, used & accurate		
<b>Food Identification</b>				
<input checked="" type="radio"/> IN	OUT	37 Food properly labeled; original container		
<b>Prevention from Contamination</b>				
<input checked="" type="radio"/> IN	OUT	38 Insects/rodents/animals not present; unauthorized persons; openings		
<input checked="" type="radio"/> IN	OUT	39 Contamination prevented during food preparation, storage & display		
<input checked="" type="radio"/> IN	OUT	40 Personal cleanliness (presentation)		
<input checked="" type="radio"/> IN	OUT	41 Wiping cloths: properly used & stored		
<input checked="" type="radio"/> IN	OUT	42 Fruits & vegetables properly washed before use		

Compliance Status			C	R
<b>Proper Use of Utensils</b>				
<input checked="" type="radio"/> IN	OUT	43 In-use utensils; properly stored		
<input checked="" type="radio"/> IN	OUT	44 Utensils, equipment & linens; properly stored, washed, dried & handled		
<input checked="" type="radio"/> IN	OUT	45 Single-service articles: properly stored & used		
<input checked="" type="radio"/> IN	OUT	46 Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
<input checked="" type="radio"/> IN	OUT	47 Food and Non-food contact surfaces: constructed, installed, maintained		
<input checked="" type="radio"/> IN	OUT	48 Warewashing facilities: installed, maintained & used; test strips		
<input checked="" type="radio"/> IN	OUT	49 Non-food contact surfaces clean		
<b>Physical Facilities</b>				
<input checked="" type="radio"/> IN	OUT	50 Hot & cold water available, adequate pressure		
<input checked="" type="radio"/> IN	OUT	51 Plumbing installed; proper backflow devices		
<input checked="" type="radio"/> IN	OUT	52 Sewage & wastewater properly disposed		
<input checked="" type="radio"/> IN	OUT	53 Toilet facilities constructed, supplied & cleaned, self-closing doors		
<input checked="" type="radio"/> IN	OUT	54 Garbage & refuse properly disposed; facilities maintained		
<input checked="" type="radio"/> IN	OUT	55 Physical facilities properly installed, maintained & clean		
<input checked="" type="radio"/> IN	OUT	56 Adequate ventilation & lighting; designated areas used		
<b>Employee Training</b>				
<input checked="" type="radio"/> IN	OUT	57 All food employees have food handler training within 30 days of hire		
<input checked="" type="radio"/> IN	OUT	58 Documentation of Allergen Awareness Training		

Compliant with the Smoke-Free Illinois Act?

**YES** NO (circle one)

