

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Hillsboro High School	Permit # 13861	Date 5/7/19	# of Risk Factors 0
Address 522 E. Tremont	Time in 10:00am	Risk 1	# of Repeat Risk Factors 0
City Hillsboro State IL	Zip 62049	Time out 10:50am	Permit Holder Pat Rhodes
Purpose of Inspection (circle one) <input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Pre-opening <input type="radio"/> Complaint <input type="radio"/> Educational <input type="radio"/> Other Bev Slidham			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		C	R	Compliance Status		C	R
Demonstration of Knowledge				Protection from Contamination			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT			15	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Person in charge present, demonstrates knowledge and duties				Food separated & protected			
2	<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		
Certified Food Protection Manager Requirement Compliance				Food contact surfaces clean & sanitized			
Employee Health				Potentially Hazardous Food Time/Temperature			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT			17	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned & unsafe food			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT			18	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper use of restriction and exclusion				Proper cooking time & temperature			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT			19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	<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			Proper cooling time & temperature			
Proper eating, tasting, drinking, tobacco use				21	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			Proper hot holding temperature			
No discharge from eyes, nose, and mouth				22	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Preventing Contamination by Hands				23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			Proper cold holding temperature			
Hands clean, handwashing procedures				24	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			Time as a public health control: approved procedure & records			
No bare hand contact with RTE foods or alternative procedure				Consumer Advisory			
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT			25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Adequate handwashing facilities supplied & accessible				Consumer advisory provided for raw or undercooked foods			
Approved Source				Highly Susceptible Populations			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT			26	<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			
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			Chemical			
Food received at proper temperature				27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Food additives: approved and properly used			
Food in good condition, safe, unadulterated				28	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			Toxic items properly identified, stored & used			
Required records available; shellstock tags, parasite destruction				Approved Procedures			
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				29	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
				Compliance with variance, HACCP, special processes			

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	R				
Safe Food and Water				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	In-use utensils; properly stored		
31	Water and ice from approved source			44	Utensils, equipment & linens; properly stored, washed, dried & handled		
32	Variance obtained for specialized processing methods			45	Single-service articles; properly stored & used		
Food Temperature Control				46	Gloves used properly		
33	Proper cooling methods; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding			47	Food and Non-food contact surfaces: constructed, installed, maintained		
35	Approved thawing methods			48	Warewashing facilities: installed, maintained & used; test strips		
36	Thermometers/gauges provided, used & accurate			49	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	Food properly labeled; original container			50	Hot & cold water available, adequate pressure		
Prevention from Contamination				51	Plumbing installed; proper backflow devices		
38	Insects/rodents/animals not present; unauthorized persons; openings			52	Sewage & wastewater properly disposed		
39	Contamination prevented during food preparation, storage & display			53	Toilet facilities constructed, supplied & cleaned, self-closing doors		
40	Personal cleanliness (presentation)			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used & stored			55	Physical facilities properly installed, maintained & clean		
42	Fruits & vegetables properly washed before use			56	Adequate ventilation & lighting; designated areas used		
Compliant with the Smoke-Free Illinois Act?				Employee Training			
<input checked="" type="radio"/> YES <input type="radio"/> NO (circle one)		57	All food employees have food handler training within 30 days of hire				
		58	Documentation of Allergen Awareness Training				

