

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment Hampton Inn	Permit# 28459	Date 12-15-17	Grade A	Score (100 - demerits) 100
Address 11 Thunderbird Circle	Establishment Code 01	Risk 2	Time in 8:00am	
City Litchfield IL	State IL	Zip 62056	Phone Number (217) 324-4441	
Owner/Agent Miranda Bergman	Compliant with the Smoke-Free Illinois Act?			<input checked="" type="radio"/> YES <input type="radio"/> 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/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	Description	C	R
Demonstration of Knowledge 5 points			
<input checked="" type="radio"/> IN	1 Compliance with Certified Manager Requirement		
Employee Health 5 points			
<input checked="" type="radio"/> IN	2 Employee health policy and procedures		
Good Hygienic Practices 6 points			
<input checked="" type="radio"/> IN	3 Proper glove use		
<input checked="" type="radio"/> IN	4 Proper eating, tasting, drinking, tobacco use		
<input checked="" type="radio"/> IN	5 Personal hygiene and cleanliness		
Preventing Contamination by Hands 8 points			
<input checked="" type="radio"/> IN	6 Hands clean, handwashing procedures		
<input checked="" type="radio"/> IN	7 No bare hand contact with RTE foods		
<input checked="" type="radio"/> IN	8 Adequate handwashing facilities supplied & accessible		
Approved Source 5 points			
<input checked="" type="radio"/> IN	9 Food obtained from approved source		
<input checked="" type="radio"/> IN	10 Food received at proper temperature		
<input checked="" type="radio"/> IN	11 Food in good condition, safe, unadulterated		
<input checked="" type="radio"/> IN	12 Required records available; shellstock tags		
Protection from Contamination 6 points			
<input checked="" type="radio"/> IN	13 Food separated & protected		
<input checked="" type="radio"/> IN	14 Food contact surfaces clean & sanitized		
<input checked="" type="radio"/> IN	15 No re-use of foods or single service previously served		

Compliance Status	Description	C	R
Potentially Hazardous Food Time/Temperature 9 points			
<input checked="" type="radio"/> IN	16 Proper cooking time & temperature		
<input checked="" type="radio"/> IN	17 Proper reheating procedures for hot holding		
<input checked="" type="radio"/> IN	18 Proper cooling time & temperature		
<input checked="" type="radio"/> IN	19 Proper hot holding temperature		
<input checked="" type="radio"/> IN	20 Proper cold holding temperature		
<input checked="" type="radio"/> IN	21 Proper date marking & disposition of PHF		
<input checked="" type="radio"/> IN	22 Time as a public health control: approved procedure & records		
Consumer Advisory 3 points			
<input checked="" type="radio"/> IN	23 Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations 5 points			
<input checked="" type="radio"/> IN	24 Proper foods used for susceptible populations		
Chemical 5 points			
<input checked="" type="radio"/> IN	25 Sanitizing solutions in excess of allowable limits		
<input checked="" type="radio"/> IN	26 Toxic items properly identified, stored & used		
Approved Procedures 3 points			
<input checked="" type="radio"/> IN	27 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	Description	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	Description	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) Jeliana Moon	Received by (printed) 	Title
Inspector (Signature) Mark King	Follow-up required? <input checked="" type="radio"/> YES <input type="radio"/> NO (circle one)	Follow-up date:

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Establishment <i>Hampton Inn</i>		Permit# <i>28459</i>		Date <i>12-15-17</i>	
TEMPERATURE OBSERVATIONS				SANITIZER OBSERVATIONS	
Item/Location		Temperature		Concentration / Temperature	
Item/Location		Temperature		Sanitizer	
<i>Omelet</i>	<i>153°F</i>	<i>yogurt</i>	<i>37°F</i>	<i>Quat</i>	<i>200 ppm °F</i>
<i>Sausage</i>	<i>155°F</i>	<i>ham</i>	<i>-11°F</i>		ppm / °F
<i>milk</i>	°F	<i>egg</i>	<i>2°F</i>		ppm / °F
	°F	<i>egg</i>	<i>39°F</i>		ppm / °F
	°F		°F		ppm / °F

MANAGER CERTIFICATION REQUIREMENT					
Manager Name	Illinois Certification Number	Expiration Date	Present During Inspection?		Original Copy Posted in Facility?
<i>Miranda Bergman</i>	<i>21170063</i>	<i>11-17-20</i>	YES	<input checked="" type="radio"/> NO	<input checked="" type="radio"/> YES NO
			YES	NO	YES NO
			YES	NO	YES NO
			YES	NO	YES NO
			YES	NO	YES NO
			YES	NO	YES NO

ITEM OBSERVATIONS AND CORRECTIVE ACTIONS		
Item #	Explanation of Violation and Recommendations for Correction	Correct By (NRI = Next Routine Inspection)

Received by (Signature) <i>Jelicia Moore</i>	Inspector (Signature) <i>Mark King</i>
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