

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment <i>One Stop Shop Heene Inc</i>	Permit# <i>27261</i>	Date <i>5/22/14</i>	Grade <i>A</i>	Score (100 - demerits) <i>96</i>
Address <i>413 Ohren Ln</i>	Establishment Code <i>09</i>	Risk <i>Low</i>	Time in <i>10:30am</i>	
City <i>Litchfield</i> State <i>IL</i>	Zip <i>62051</i>	Phone Number <i>(217) 313-2192</i>	Time out <i>11:00am</i>	
Owner/Agent <i>Sanjay Patel</i>	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
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	Compliance Status		C	R
Demonstration of Knowledge 5 points				Potentially Hazardous Food Time/Temperature 9 points			
1	IN OUT (N/A)			16	IN OUT (N/A) NO		
Compliance with Certified Manager Requirement				Proper cooking time & temperature			
Employee Health 5 points				Highly Susceptible Populations 5 points			
2	IN OUT			17	IN OUT (N/A) NO		
Employee health policy and procedures				Proper reheating procedures for hot holding			
Good Hygienic Practices 6 points				Chemical 5 points			
3	IN OUT (NA) NO			18	IN OUT (N/A) NO		
Proper glove use				Proper cooling time & temperature			
4	IN OUT (NO)			19	IN OUT (N/A) NO		
Proper eating, tasting, drinking, tobacco use				Proper hot holding temperature			
5	IN OUT			20	IN OUT (N/A)		
Personal hygiene and cleanliness				Proper cold holding temperature			
Preventing Contamination by Hands 8 points				Consumer Advisory 3 points			
6	IN OUT			23	IN OUT (N/A)		
Hands clean, handwashing procedures				Consumer advisory provided for raw or undercooked foods			
7	IN OUT (N/A) NO			Approved Procedures 3 points			
No bare hand contact with RTE foods				Compliance with variance, HACCP, policy			
8	IN OUT			Approved Source 5 points			
Adequate handwashing facilities supplied & accessible				Food obtained from approved source			
Approved Source 5 points				Protection from Contamination 6 points			
9	IN OUT			13	IN OUT (N/A)		
Food received at proper temperature				Food separated & protected			
10	IN OUT (N/A) (NO)			14	IN OUT (N/A)		
Food in good condition, safe, unadulterated				Food contact surfaces clean & sanitized			
11	IN OUT			15	IN OUT		
Required records available; shellstock tags				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 box if numbered item IS NOT in compliance

Pts	C	R	Pts	C	R
Safe Water & Sewage Disposal			Proper Use of Utensils		
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		
Food Equipment			Physical Facilities		
31	1		43	2	
Facilities to maintain product temperature			Food (ice) contact surfaces: constructed, installed, maintained		
32	2		44	1	
Approved thawing methods			Non-food contact surfaces: constructed, installed, maintained		
33	1		45	X 1	
Thermometers/gauges provided, used & accurate			Warewashing facilities: installed, maintained & used; test strips		
Food Identification			Physical Facilities		
34	1		46	1	
Food properly labeled; original container			Non-food contact surfaces clean		
Prevention from Contamination			Physical Facilities		
35	X 3		47	3	
Insects/rodents/animals present; unauthorized persons; openings			Hot & cold water available, adequate pressure		
36	2		48	1	
Food protection during food preparation, storage & display			Physical facilities clean		
37	2		49	1	
Personal cleanliness (presentation)			Cleaning equipment properly stored		
38	1		50	1	
Wiping cloths: properly used & stored			Toilet facilities constructed, supplied & cleaned, self-closing doors		
39	1		51	1	
Fruits & vegetables properly washed before use			Refuse properly disposed; facilities maintained		

Received by (Signature) <i>[Signature]</i>	Received by (printed) Title	
Inspector (Signature) <i>Mark King</i>	Follow-up required? YES (NO) (circle one)	Follow-up date:

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TEMPERATURE OBSERVATIONS				SANITIZER OBSERVATIONS	
Item/Location	Temperature	Item/Location	Temperature	Sanitizer	Concentration/ Temperature
<u>Milk</u>	<u>37</u> °F		°F	<u>297</u> <u>67.4</u>	ppm / °F
	°F		°F		ppm / °F
	°F		°F		ppm / °F
	°F		°F		ppm / °F
	°F		°F		ppm / °F

MANAGER CERTIFICATION REQUIREMENT					
Manager Name	Illinois Certification Number	Expiration Date	Present During Inspection?		Original Copy Posted in Facility?
<u>N/A</u>			YES	NO	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)
<u>35</u>	<u>back door sweep in disrepair</u>	<u>NRI</u>
<u>45</u>	<u>No test strips provided for sanitizer</u>	↓

Received by (Signature) <u>[Signature]</u>	Inspector (Signature) <u>Mark King</u>
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