

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment <u>Huddle House</u>	Permit # <u>28521</u>	Date <u>2-28-19</u>	# of Risk Factors <u>0</u>
Address <u>11 Corvette Dr</u>	Time in <u>11:48am</u>	Risk <u>1</u>	# of Repeat Risk Factors <u>0</u>
City <u>Litchfield</u> State <u>IL</u>	Zip <u>62056</u>	Time out <u>12:39pm</u>	Permit Holder <u>Marcella Brandt</u>
Purpose of Inspection (circle one) <u>Routine</u> Follow-up Pre-opening Complaint Educational Other			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		C	R	Compliance Status		C	R
Demonstration of Knowledge							
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							
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			Potentially Hazardous Food/Time/Temperature			
Proper use of restriction and exclusion				18	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Proper cooking time & temperature			
Procedures for responding to vomiting and diarrheal events				19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Good Hygienic Practices							
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, tobacco use				20	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO			Proper cooling time & temperature			
No discharge from eyes, nose, and mouth				21	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Preventing Contamination by Hands							
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			Proper hot holding temperature			
Hands clean, handwashing procedures				22	<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			Proper cold holding temperature			
No bare hand contact with RTE foods or alternative procedure				23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Proper date marking & disposition of PHF			
Adequate handwashing facilities supplied & accessible				24	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
Approved Source							
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Time as a public health control: approved procedure & records			
Food obtained from approved source				Consumer Advisory			
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO			25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food received at proper temperature				Consumer advisory provided for raw or undercooked foods			
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Highly Susceptible Populations			
Food in good condition, safe, unadulterated				26	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A		
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO			Proper foods used for susceptible populations			
Required records available; shellstock tags, parasite destruction				Chemical			
Approved Procedures							
29	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A			27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
Compliance with variance, HACCP, special processes				Food additives: approved and properly used			
				28	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
				Toxic items properly identified, stored & used			

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

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

