

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment Illini Corner Sports Bar		Permit# 13870	Date 2-27-18	Grade A	Score (100 - demerits) 92
Address 101 W. State		Establishment Code	Risk 3	Time in 12:00pm	
City Nokomis	State IL	Zip 62075	Phone Number (217) 563-7444		Time out 1:00pm
Owner/Agent Lorree Brown		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

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				Consumer Advisory 3 points			
2	IN OUT			17	IN OUT (N/A) NO		
Employee health policy and procedures				Consumer advisory provided for raw or undercooked foods			
Good Hygienic Practices 6 points				Highly Susceptible Populations 5 points			
3	IN OUT (NA) NO			18	IN OUT (N/A) NO		
Proper glove use				Proper foods used for susceptible populations			
4	IN OUT (NO)			19	IN OUT (N/A) NO		
Proper eating, tasting, drinking, tobacco use				Chemical 5 points			
5	IN OUT (NO)			20	IN OUT (N/A) NO		
Personal hygiene and cleanliness				Sanitizing solutions in excess of allowable limits			
Preventing Contamination by Hands 8 points				Approved Procedures 3 points			
6	IN OUT (NO)			21	IN OUT (N/A) NO		
Hands clean, handwashing procedures				Compliance with variance, HACCP, policy			
7	IN OUT (N/A) (NO)			<div style="border: 1px solid black; padding: 5px;"> 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. </div>			
No bare hand contact with RTE foods							
8	IN (OUT)						
Adequate handwashing facilities supplied & accessible							
Approved Source 5 points							
9	IN (OUT)						
Food obtained from approved source							
10	IN (OUT) (N/A) (NO)						
Food received at proper temperature							
11	IN (OUT)						
Food in good condition, safe, unadulterated							
12	IN OUT (N/A)						
Required records available; shellstock tags							
Protection from Contamination 6 points							
13	IN OUT (N/A)						
Food separated & protected							
14	IN OUT (N/A)						
Food contact surfaces clean & sanitized							
15	IN (OUT)						
No re-use of foods or single service previously served							

GOOD RETAIL PRACTICES/STANDARD OPERATING PROCEDURES

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	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	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>Mona Brown</i>				Received by (printed) Title			
Follow-up required? YES (NO) (circle one)				Follow-up date:			

