

# Montgomery County Health Department

11191 Illinois Route 185  
Hillsboro IL 62049

Division of Environmental Health  
(217) 532-2001

## Retail Food Sanitary Inspection Report

Establishment <b>Iron Horse</b>	Permit# <b>28444</b>	Date <b>6/5/18</b>	Grade <b>A</b>	Score (100 - demerits) <b>99</b>
Address <b>107 North Ave</b>	Establishment Code <b>02</b>	Risk <b>2</b>	Time in <b>11:00am</b>	
City <b>Panama</b> State <b>IL</b> Zip <b>62077</b>	Phone Number <b>(217) 537-1223</b>	Time out <b>11:55am</b>		
Owner/Agent <b>Sharon Casper</b>	Compliant with the Smoke-Free Illinois Act? <b>(YES) NO (circle one)</b>			

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 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	C	R
<b>Demonstration of Knowledge 5 points</b>		
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Compliance with Certified Manager Requirement		
<b>Employee Health 5 points</b>		
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT		
Employee health policy and procedures		
<b>Good Hygienic Practices 6 points</b>		
3 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
Proper glove use		
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper eating, tasting, drinking, tobacco use		
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Personal hygiene and cleanliness		
<b>Preventing Contamination by Hands 8 points</b>		
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Hands clean, handwashing procedures		
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
No bare hand contact with RTE foods		
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT		
Adequate handwashing facilities supplied & accessible		
<b>Approved Source 5 points</b>		
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT		
Food obtained from approved source		
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
Food received at proper temperature		
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT		
Food in good condition, safe, unadulterated		
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Required records available; shellstock tags		
<b>Protection from Contamination 6 points</b>		
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food separated & protected		
14 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food contact surfaces clean & sanitized		
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT		
No re-use of foods or single service previously served		

Compliance Status	C	R
<b>Potentially Hazardous Food Time/Temperature 9 points</b>		
16 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper cooking time & temperature		
17 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
Proper reheating procedures for hot holding		
18 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper cooling time & temperature		
19 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
Proper hot holding temperature		
20 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Proper cold holding temperature		
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper date marking & disposition of PHF		
22 <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		
<b>Consumer Advisory 3 points</b>		
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations 5 points</b>		
24 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Proper foods used for susceptible populations		
<b>Chemical 5 points</b>		
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
Sanitizing solutions in excess of allowable limits		
26 <input checked="" type="radio"/> IN <input type="radio"/> OUT		
Toxic items properly identified, stored & used		
<b>Approved Procedures 3 points</b>		
27 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
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 appropriate box for C and/or R

Mark "X" in box if numbered item IS NOT in compliance

C=corrected on-site during inspection R=repeat violation (2X demerits)

Pts	C	R
<b>Safe Water &amp; Sewage Disposal</b>		
28 3		
Water & ice from approved source		
29 3		
Plumbing installed; backflow protection		
30 3		
Sewage & wastewater disposal		
<b>Food Equipment</b>		
31 1		
Facilities to maintain product temperature		
32 2		
Approved thawing methods		
33 1		
Thermometers/gauges provided, used & accurate		
<b>Food Identification</b>		
34 1		
Food properly labeled; original container		
<b>Prevention from Contamination</b>		
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	C	R
<b>Proper Use of Utensils</b>		
40 1		
In-use utensils; properly stored		
41 1		
Utensils, equipment & linens; properly stored, washed & handled		
42 X 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		
<b>Physical Facilities</b>		
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) 	Received by (printed) <b>Sharon Casper</b>	Title <b>Owner</b>
Inspector (Signature) 	Follow-up required? <b>YES (NO) (circle one)</b>	Follow-up date: <b></b>

