

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment Jack Flash	Permit# 23488	Date 2-1-18	Grade A	Score (100 - demerits) 100
Address 30239 W. Frontage Rd	Establishment Code 01	Risk 2	Time in 1:00pm	
City Farmersville State IL Zip 62533	Phone Number (217) 227-3634		Time out 2:15pm	
Owner/Agent Thane Johnson	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 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
Demonstration of Knowledge 5 points			
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Compliance with Certified Manager Requirement		
Employee Health 5 points			
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Employee health policy and procedures		
Good Hygienic Practices 6 points			
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO	Proper glove use		
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	Proper eating, tasting, drinking, tobacco use		
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Personal hygiene and cleanliness		
Preventing Contamination by Hands 8 points			
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT <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		
Approved Source 5 points			
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 checked="" type="radio"/> N/A	Required records available; shellstock tags		
Protection from Contamination 6 points			
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
Potentially Hazardous Food Time/Temperature 9 points			
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 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 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		
Consumer Advisory 3 points			
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations 5 points			
24 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Proper foods used for susceptible populations		
Chemical 5 points			
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input 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		
Approved Procedures 3 points			
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
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		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) <i>[Signature]</i>	Received by (printed) Thane Johnson	Title Inspector
Inspector (Signature) <i>[Signature]</i>	Follow-up required? YES <input checked="" type="radio"/> NO (circle one)	Follow-up date:

