

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-in-the-Box	Permit# 78440	Date 10/26/17	Grade A	Score (100 - demerits) 100
Address #1 Corvette Dr	Establishment Code 01	Risk 2	Time in 1:00 pm	
City Litchfield	State IL	Zip 62056	Time out 1:50 pm	
Owner/Agent Jennifer Axley	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	Compliance Status		C	R
Demonstration of Knowledge 5 points				Potentially Hazardous Food Time/Temperature 9 points			
1	<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 <input type="radio"/> NO		
Compliance with Certified Manager Requirement				Proper cooking time & temperature			
Employee Health 5 points				Highly Susceptible Populations 5 points			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT			17	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Employee health policy and procedures				Proper reheating procedures for hot holding			
Good Hygienic Practices 6 points				Chemical 5 points			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO			18	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper glove use				Proper cooling time & temperature			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT			19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper eating, tasting, drinking, tobacco use				Proper hot holding temperature			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT			20	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Personal hygiene and cleanliness				Proper cold holding temperature			
Preventing Contamination by Hands 8 points				Approved Procedures 3 points			
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT			21	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Hands clean, handwashing procedures				Proper date marking & disposition of PHF			
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			22	<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				Time as a public health control: approved procedure & records			
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Consumer Advisory 3 points			
Adequate handwashing facilities supplied & accessible				Consumer advisory provided for raw or undercooked foods			
Approved Source 5 points				Highly Susceptible Populations 5 points			
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT			23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food obtained from approved source				Proper foods used for susceptible populations			
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			Chemical 5 points			
Food received at proper temperature				Sanitizing solutions in excess of allowable limits			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT			24	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food in good condition, safe, unadulterated				Toxic items properly identified, stored & used			
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			Approved Procedures 3 points			
Required records available; shellstock tags				Compliance with variance, HACCP, policy			
Protection from Contamination 6 points				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.			
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							

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

Pts	C	R	Pts	C	R
Safe Water & Sewage Disposal			Proper Use of Utensils		
28			40		
3			1		
Water & ice from approved source			In-use utensils; properly stored		
29			41		
3			1		
Plumbing installed; backflow protection			Utensils, equipment & linens; properly stored, washed & handled		
30			42		
3			1		
Sewage & wastewater disposal			Single-service articles: storage & dispensing		
Food Equipment			43		
31			2		
1			Food (ice) contact surfaces: constructed, installed, maintained		
Facilities to maintain product temperature			44		
32			1		
2			Non-food contact surfaces: constructed, installed, maintained		
Approved thawing methods			45		
33			1		
1			Warewashing facilities: installed, maintained & used; test strips		
Thermometers/gauges provided, used & accurate			46		
Food Identification			Physical Facilities		
34			47		
1			3		
Food properly labeled; original container			Hot & cold water available, adequate pressure		
Prevention from Contamination			48		
35			1		
3			Physical facilities clean		
Insects/rodents/animals present; unauthorized persons; openings			49		
36			1		
2			Cleaning equipment properly stored		
Food protection during food preparation, storage & display			50		
37			1		
2			Toilet facilities constructed, supplied & cleaned, self-closing doors		
Personal cleanliness (presentation)			51		
38			1		
1			Refuse properly disposed; facilities maintained		
Wiping cloths: properly used & stored			52		
39			1		
1			Physical facilities properly installed & maintained		
Fruits & vegetables properly washed before use			53		
1			Adequate ventilation & lighting; designated areas used		

Received by (Signature) 	Received by (printed) Jennifer Axley	Title Inspector
Inspector (Signature) 	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
popovers	15 °F	hamburger	0 °F	Quat	200 ppm °F
sausage	9 °F	salad	34 °F	Quat	200 ppm °F
eggs	35 °F	egg rolls	37 °F		ppm / °F
Bacon	40 °F	chicken	2 °F		ppm / °F
eggs	176 °F	hamburgers	180 °F		ppm / °F

MANAGER CERTIFICATION REQUIREMENT

Manager Name	Illinois Certification Number	Expiration Date	Present During Inspection?	Original Copy Posted in Facility?
Jennifer Axley		5-5-21	YES NO	YES NO
Crystal Pinkley	01710923	5-5-21	<input checked="" type="checkbox"/> YES NO	<input checked="" type="checkbox"/> 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 <small>(NRI = Next Routine Inspection)</small>

Received by (Signature)	Inspector (Signature)
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Updated 3/2013