

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment Jumpin Jimmy's	Permit# 28426	Date 11-6-17	Grade A	Score (100 - demerits) 92
Address 517 E. Union	Establishment Code 09	Risk 2	Time in 1:00 pm	
City Litchfield State IL Zip 62056	Phone Number (217) 324-2653		Time out 2:05 pm	
Owner/Agent Charresh Patel	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			16	IN		
Compliance with Certified Manager Requirement				Proper cooking time & temperature			
Employee Health 5 points				Consumer Advisory 3 points			
2	IN			23	IN		
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			24	IN		
Proper glove use				Proper foods used for susceptible populations			
4	IN			Chemical 5 points			
Proper eating, tasting, drinking, tobacco use				25	IN		
5	IN			Sanitizing solutions in excess of allowable limits			
Personal hygiene and cleanliness				26	IN		
Preventing Contamination by Hands 8 points				Approved Procedures 3 points			
6	IN			27	IN		
Hands clean, handwashing procedures				Compliance with variance, HACCP, policy			
7	IN			Approved Source 5 points			
No bare hand contact with RTE foods				9	IN		
8	IN			Food obtained from approved source			
Adequate handwashing facilities supplied & accessible				10	IN		
Approved Source 5 points				Food received at proper temperature			
9	IN			11	IN		
Food obtained from approved source				Food in good condition, safe, unadulterated			
10	IN			12	IN		
Food received at proper temperature				Required records available; shellstock tags			
11	IN			Protection from Contamination 6 points			
Food in good condition, safe, unadulterated				13	IN		
12	IN			Food separated & protected			
Required records available; shellstock tags				14	IN		
Protection from Contamination 6 points				Food contact surfaces clean & sanitized			
13	IN			15	IN		
Food separated & protected				No re-use of foods or single service previously served			
14	IN			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.			
Food contact surfaces clean & sanitized							
15	IN						
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	
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			
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>Charresh Patel</i>	Received by (printed) _____	Title _____
Inspector (Signature) <i>Mark King</i>	Follow-up required? YES NO (circle one)	Follow-up date: _____

