

# 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>Just One More</b>	Permit# <b>28436</b>	Date <b>12-6-17</b>	Grade <b>A</b>	Score (100 - demerits) <b>98</b>
Address <b>124 W. Front</b>	Establishment Code	Risk <b>3</b>	Time in <b>1:50pm</b>	
City <b>Nokomis</b>	State <b>IL</b>	Zip <b>62075</b>	Phone Number <b>(217) 563-2900</b>	Time out <b>2:40pm</b>
Owner/Agent <b>Kathy Gayot</b>	Compliant with the Smoke-Free Illinois Act?			<b>(YES)</b> 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
<b>Demonstration of Knowledge 5 points</b>				<b>Potentially Hazardous Food Time/Temperature 9 points</b>			
1	IN OUT <b>(N/A)</b>			16	IN OUT <b>(N/A)</b> NO		
Compliance with Certified Manager Requirement				Proper cooking time & temperature			
<b>Employee Health 5 points</b>				<b>Consumer Advisory 3 points</b>			
2	IN OUT			17	IN OUT <b>(N/A)</b> NO		
Employee health policy and procedures				Consumer advisory provided for raw or undercooked foods			
<b>Good Hygienic Practices 6 points</b>				<b>Highly Susceptible Populations 5 points</b>			
3	IN OUT NA <b>(NO)</b>			18	IN OUT <b>(N/A)</b> NO		
Proper glove use				Proper foods used for susceptible populations			
4	IN OUT <b>(NO)</b>			19	IN OUT <b>(N/A)</b> NO		
Proper eating, tasting, drinking, tobacco use				<b>Chemical 5 points</b>			
5	IN OUT NO			20	IN OUT <b>(N/A)</b>		
Personal hygiene and cleanliness				Sanitizing solutions in excess of allowable limits			
<b>Preventing Contamination by Hands 8 points</b>				21	IN OUT <b>(N/A)</b> NO		
6	IN OUT NO			Time as a public health control: approved procedure & records			
Hands clean, handwashing procedures				<b>Approved Procedures 3 points</b>			
7	IN OUT N/A <b>(NO)</b>			22	IN OUT <b>(N/A)</b> NO		
No bare hand contact with RTE foods				Compliance with variance, HACCP, policy			
8	IN OUT			<div style="border: 1px solid black; padding: 5px; margin-bottom: 10px;">                     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>			
<b>Adequate handwashing facilities supplied &amp; accessible</b>							
<b>Approved Source 5 points</b>							
9	IN OUT						
Food obtained from approved source							
10	IN OUT N/A <b>(NO)</b>						
Food received at proper temperature							
11	IN OUT						
Food in good condition, safe, unadulterated							
12	IN OUT <b>(N/A)</b>						
Required records available; shellstock tags							
<b>Protection from Contamination 6 points</b>							
13	IN OUT <b>(N/A)</b>						
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

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 box if numbered item IS NOT in compliance  
C=corrected on-site during inspection R=repeat violation (2X demerits)

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

Received by (Signature) <b>Kathy Gayot</b>	Received by (printed) <b>Kathy King</b>	Title
Inspector (Signature) <b>Kathy King</b>	Follow-up required? <b>YES (NO) (circle one)</b>	Follow-up date:

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TEMPERATURE OBSERVATIONS				SANITIZER OBSERVATIONS	
Item/Location	Temperature	Item/Location	Temperature	Sanitizer	Concentration/ Temperature
	°F		°F	Not Setup	ppm / °F
	°F		°F		ppm / °F
	°F		°F		ppm / °F
	°F		°F		ppm / °F
	°F		°F		ppm / °F

MANAGER CERTIFICATION REQUIREMENT					
Manager Name	Illinois Certification Number	Expiration Date	Present During Inspection?		Original Copy Posted in Facility?
<b>NIA</b>			YES	NO	YES NO
			YES	NO	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>
<b>52</b>	<b>Floor in bar waitress area and walk-in storage room in disrepair</b>	<b>NRI</b>

Received by (Signature) 	Inspector (Signature) 
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