# Montgomery County Health Department

## Retail Food Sanitary Inspection Report

### 11191 Illinois Route 185
Hillsboro IL 62049

### Kentucky Fried Chicken

#### Address
89 Corvette Dr.
Litchfield IL 62056

#### Phone Number
(217) 374-2736

#### Owner/Agent
Nita Bartell

#### Purpose of Inspection (circle one)
- [ ] Routine
- [x] Follow-up
- [ ] Pre-opening
- [ ] Smoking
- [ ] Complaint
- [ ] Educational
- [ ] Other

### Foodborne Illness Risk Factors and Public Health Interventions

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>C</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
</tr>
</tbody>
</table>

- [ ] Compliance with Certified Manager Requirement
- [ ] Compliance with Employee Health
- [ ] Good Hygiene Practices
- [ ] Proper glove use
- [ ] Proper eating, tasting, drinking, tobacco use
- [ ] Proper hand hygiene and cleanliness
- [ ] Preventing Contamination by Hands
- [ ] Hands clean, handwashing procedures
- [ ] No bare hand contact with RTE foods
- [ ] Adequate handwashing facilities supplied & accessible
- [ ] Food obtained from approved source
- [ ] Food received at proper temperature
- [ ] Food in good condition, safe, unaltered
- [ ] Required records available, shelfstock tags
- [ ] Compliance with variance, HACCP, policy
- [ ] Sanitizing solutions in excess of allowable limits
- [ ] Toxic items properly identified, stored & used
- [ ] Approved Procedures
- [ ] Compliance with food temperatures

### Good Retail Practices/Standard Operating Procedures

<table>
<thead>
<tr>
<th>Ps</th>
<th>C</th>
<th>R</th>
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<tbody>
<tr>
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<td>29</td>
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</table>

### Risk Factors

- In-use utensils; properly stored
- Utensils, equipment & linens; properly stored, washed & handled
- Single-service articles: storage & dispensing
- Food (Ice) contact surfaces: constructed, maintained
- Non-food contact surfaces: constructed, installed, maintained
- Warewashing facilities: installed, maintained & used: test strips
- Non-food contact surfaces clean
- Hot & cold water available, adequate pressure
- Physical facilities clean
- Cleaning equipment properly stored
- Toilet facilities constructed, supplied & cleaned, self-closing doors
- Physical facilities properly installed & maintained
- Adequate ventilation & lighting; designated areas used

### Follow-up Required?
- [ ] Yes
- [x] No
Montgomery County Health Department
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Hillsboro IL 62049

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<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temperature</th>
<th>Item/Location</th>
<th>Temperature</th>
<th>Sanitizer</th>
<th>Concentration/ Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>mashed potatoes</td>
<td>138°F</td>
<td>Chicken wings</td>
<td>-1°F</td>
<td>Quat</td>
<td>700 ppm ^°F</td>
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<tr>
<td>gravy</td>
<td>155°F</td>
<td>popcorn chicken</td>
<td>188°F</td>
<td>Quat</td>
<td>300 ppm ^°F</td>
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<tr>
<td>coq</td>
<td>147°F</td>
<td>Chicken</td>
<td>157°F</td>
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<tr>
<td>cheese</td>
<td>34°F</td>
<td>cole slaw</td>
<td>39°F</td>
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<td>chicken</td>
<td>316°F</td>
<td>pot pile</td>
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Manager Certification Requirement

<table>
<thead>
<tr>
<th>Manager Name</th>
<th>Illinois Certification Number</th>
<th>Expiration Date</th>
<th>Present During Inspection?</th>
<th>Original Copy Posted in Facility?</th>
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<tbody>
<tr>
<td>Nita Bartell</td>
<td>01145231</td>
<td>7-2-19</td>
<td>YES</td>
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Item Observations and Corrective Actions

Item #: 48
Examination of Violation and Recommendations for Correction: Wallbars throughout facility failed. (NRI = Next Routine Inspection)

Item #: *
Examination of Violation and Recommendations for Correction: Discussed the HACCP and proper hand washing procedures.

Received by (Signature): [Signature]
Inspector (Signature): [Signature]
Updated: 3/2013