

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment Dollar Tree	Permit# 28506	Date 5/28/14	Grade A	Score (100 - demerits) 100
Address 1403 W. Fardon St	Establishment Code	Risk 2	Time in 11:00	
City Litchfield State IL	Zip 62056	Phone Number (717) 324-4595	Time out 12:00	
Owner/Agent Kerry Hopkins	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 OUT N/A			16	IN OUT N/A NO		
Compliance with Certified Manager Requirement				Proper cooking time & temperature			
Employee Health 5 points				Proper reheating procedures for hot holding			
2	IN OUT			17	IN OUT N/A NO		
Employee health policy and procedures				Proper cooling time & temperature			
Good Hygienic Practices 6 points				Proper hot holding temperature			
3	IN OUT N/A NO			18	IN OUT N/A NO		
Proper glove use				Proper cold holding temperature			
4	IN OUT			19	IN OUT N/A NO		
Proper eating, tasting, drinking, tobacco use				Proper date marking & disposition of PHF			
5	IN OUT			20	IN OUT N/A NO		
Personal hygiene and cleanliness				Time as a public health control: approved procedure & records			
Preventing Contamination by Hands 8 points				Consumer Advisory 3 points			
6	IN OUT			21	IN OUT N/A NO		
Hands clean, handwashing procedures				Consumer advisory provided for raw or undercooked foods			
7	IN OUT N/A NO			Highly Susceptible Populations 5 points			
No bare hand contact with RTE foods				Proper foods used for susceptible populations			
8	IN OUT			Chemical 5 points			
Adequate handwashing facilities supplied & accessible				Sanitizing solutions in excess of allowable limits			
Approved Source 5 points				Toxic items properly identified, stored & used			
9	IN OUT			Approved Procedures 3 points			
Food obtained from approved source				Compliance with variance, HACCP, policy			
10	IN OUT N/A NO						
Food received at proper temperature							
11	IN OUT						
Food in good condition, safe, unadulterated							
12	IN OUT N/A						
Required records available; shellstock tags							
Protection from Contamination 6 points							
13	IN OUT N/A						
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							

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

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

Received by (Signature) <i>Kimberly Dulacsky</i>	Received by (printed) _____	Title _____
Inspector (Signature) <i>Mark King</i>	Follow-up required? YES NO (circle one)	Follow-up date: _____

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Establishment <i>Dollar Tree</i>		Permit# <i>28506</i>		Date <i>5/28/14</i>	
TEMPERATURE OBSERVATIONS				SANITIZER OBSERVATIONS	
Item/Location	Temperature	Item/Location	Temperature	Sanitizer	Concentration/ Temperature
<i>eggs</i>	<i>34 °F</i>	<i>hot packet</i>	<i>-13 °F</i>		ppm / °F
<i>pepperoni</i>	<i>36 °F</i>	<i>pizza</i>	<i>-9 °F</i>		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?	
<i>N/A</i>			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 (NRI = Next Routine Inspection)

Received by (Signature) <i>[Signature]</i>	Inspector (Signature) <i>[Signature]</i>
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