

Locked By:

Food Service Establishment Inspection Report

Coles County Health Department
825 18th Street
Charleston, Illinois 61920
Phone: (217)348-0530
www.co.coles.il.us/cchd/index.html

Date/Time: 03/09/18 11:45 AM	Angie's Li'l Bakery		
Inspector: Taylor Port	Est #: 624	Risk: 2	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 3230 NCR 150E	
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Mattoon	
Own/Op: Angela Hall			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
			<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Exempt

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

-6 -5 31 37

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

N/O

INSPECTION NARRATIVE

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP), equipment in continuous preparation of potentially hazardous foods shall be washed, rinsed, and sanitized at regular intervals. As a Category 2 facility, at least one full-time FSSMC staff member should be employed. Overall, this facility is well maintained. Thank you for your cooperation.

Raw Score versus Adjusted Score:
The adjusted score is a more accurate method to reflect the sanitary condition of your establishment by debiting multiple critical, as well as repeat violations. Scores above 35 are passing, scores between 35 and 0 are failing, and scores below 0 may cause your menu to be restricted or your facility to be closed.

	Raw	Repeat	Critical
Total Violations Cited:	5	1	0
Total Demerit Points:	5	2	0
Raw Score:	95		Adjusted Score: 93

Inspector: Taylor Port

Report Received by: Angela Hall

Food Service Establishment Inspection Report

Angie's Li'l Bakery

City: Mattoon

Date: 03/09/18

Based on and inspection this day, the items marked below identify violations of the Coles County Food Sanitation Ordinance. **Critical violations must be corrected immediately.** All other violations shall be corrected prior to the next routine inspection by this office.

Item	Section 750.	Violations Observed	Regulations/Corrective Measures	Raw Points	Repeat Points	Critical Points	Date Corrected
15	740C	3 compartment sink not completely sealed to adjoining wall. Caulk at hand sink is cracked; thus, it is no longer smooth and easily cleanable. Repair.	Unless sufficient space is provided for easy cleaning or if exposed to splash, wall-mounted equipment shall be sealed to adjoining wall or ceiling. Seal equipment to adjoining wall or ceiling.	1			
21	810B	Moist wiping cloth stored in hand sink. Store in sanitizer between uses.	Moist wiping cloths used for wiping food-contact surfaces shall be clean and stored in sanitizing solution between uses. Store moist wiping cloths in sanitizing solution.	1			
22	800C	Freezer is unclean with some debris. Clean more frequently.	Equipment and utensils used in continuous preparation of potentially hazardous foods shall be washed, rinsed and sanitized at regular intervals. Clean and sanitize equipment.	2			
36	1220A.2	Floor unclean with debris. Clean more frequently.	Floors, walls, ceilings and all attachments shall be kept clean. Keep surfaces clean.	1			
45	540A	No FSSMC staff. Provide within 90 days. THIS IS AN ADMINISTRATIVE CRITICAL VIOLATION.	Category 1 food service establishments shall employ a certified person during all times food is prepared, handled or served. Category 2 food service establishments shall employ at least one full-time, certified supervisor.	0	2		

Raw Score versus Adjusted Score:

The adjusted score is a more accurate method to reflect the sanitary condition of your establishment by debiting multiple critical, as well as repeat violations. Scores above 35 are passing, scores between 35 and 0 are failing, and scores below 0 may cause your menu to be restricted or your facility to be closed.

	Raw	Repeat	Critical
Total Violations Cited:	5	1	0
Total Demerit Points:	5	2	0
Raw Score: 95	Adjusted Score: 93		

Inspector: Taylor Port

Report Received by: Dr. J. Hall