

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: 03/27/18 2:20 PM B & D Grocery  
 Inspector: Taylor Port Est #: 782 Risk: 3 Seq #: 18.1.0  
 Inspection  Reinspection Address: 1510 Lake Land Blvd  
 Preopening Inspection  Recheck City: Mattoon  
 Own/Op: Lester Detwiler

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

**COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)**  
 N/A

**HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)**  
 N/A

**INSPECTION NARRATIVE**

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, all retail food stored shall utilize the guidelines in the department's rules for determining if damaged containers are acceptable for sale. Furthermore, this facility must ensure that cans never have sharp dents. In addition, dents are not to be found on the rims or seams. This will protect consumers from a potential foodborne illness known as botulism. 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
<b>Total Violations Cited:</b>	5	4	0
<b>Total Demerit Points:</b>	9	8	0
<b>Raw Score:</b> 91	<b>Adjusted Score:</b> 83		

Inspector: Taylor Port

Report Received by: Lester Detwiler

# Food Service Establishment Inspection Report

B & D Grocery

City: Mattoon

Date: 03/27/18

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
1	155	Can found dented at the bottom rim.  Corrected during inspection by discarding.	Retail food stored shall utilize the guidelines in the department's rules for salvage warehouses and stores for foods, alcoholic liquors, drugs, medical devices and cosmetics when determining if damaged containers are acceptable for sale. THIS IS A CRITICAL VIOLATION.	5	2		03/27/18
8	130B	Multiple boxes of food stored directly on stock room floor.  Elevate at least 6" above the floor.	Containers of food shall be stored a minimum of 6 inches above the floor in a manner that protects from splash and contamination. Store containers of foods properly.	2	2		
15	1110D.3	No lid on women's and men's restroom trash cans.  Trash cans are to be completely covered at all times.	Easily cleanable, covered waste receptacles shall be provided for waste materials in toilet facilities. Provide approved waste receptacle in toilet rooms.	1	2		
36	1200F	There is no coved based on east wall in receiving area.  Provide.	Junctures of floors and walls shall be coved and sealed. Install coved baseboard at floor-to-wall junctures.	1	2		
36	1200A	Several damaged floor tiles in back stock room.  Repair.	Floors and floor coverings of all food preparation, food storage, ware washing areas, lockers and toilet rooms shall be smooth, durable and kept in good repair. Provide approved floors and maintain in good repair.				

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Inspector: Taylor Port

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