

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: 03/12/18 2:01 PM

Brick House Bar

Inspector: Juli Bishop

Est #: 558

Risk: 2

Seq #: 18.1.0

Inspection Reinspection

Address: 920 W Lincoln Ave

Preopening Inspection

Recheck

City: Charleston

Own/Op: Paul Mejdrich

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
David Kirsch	01692886	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Paul Medjrich	01670457	No	
Christina Pugh	158135	No	
Perry Bowen	01717760	Yes	
bAILEY PRZYGODA	160754	No	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

38 34 3137 35 40 43 back room -4 -7 34 35 walk in 38 37

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

no hot

INSPECTION NARRATIVE

Please be sure to use 7 day HACCP dating procedures on all potentially hazardous foods. This is an important critical control point in the prevention of foodborne illness. The walk in cooler needs thouroughly cleaned. 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:	6	4	0
Total Demerit Points:	11	8	0
Raw Score:	89		Adjusted Score: 81

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City: Charleston

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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
3	151B	Opened half and half without 7 day use by date. Corrected by discarding during inspection.	Ready-to-eat commercially prepared potentially hazardous foods, once opened, are to be labeled with a seven day use-by date. Label foods properly. THIS IS A CRITICAL VIOLATION.	5	2		03/12/18
15	600.1	Soiled unclean linen in keg line pvc pipe. Remove unapproved materials.	Equipment and utensils shall be made of smooth, durable, non-absorbent and easily cleanable materials. Use only approved equipment and utensils.	1	2		
22	800C	Keg beer lines in walk-in are unclean with mold. Racks in walk-in cooler are unclean. 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	2		
23	800E	Seals of refrigerated pull drawer unit are unclean with mold. Clean more frequently.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1	2		
36	1200A	Floor of walk-in is chipping paint. Clean and seal with a durable easily cleanable surface.	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.	1			
37	1220A.2	Floors, walls, ceiling and cooling unit in walk-in cooler are unclean. Clean more frequently.	Floors, walls, ceilings and all attachments shall be kept clean. Keep surfaces clean.	1			

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