

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:	03/28/18 11:45 AM	Bridges Regional Safe School Program		
Inspector:	Taylor Port	Est #:	57	Risk: 1
<input checked="" type="checkbox"/> Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Preopening Inspection <input type="checkbox"/> Recheck	Address: 10 Third Street			
	City: Lerna			
	Own/Op: Jerald Calandrilla			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Jerald Calandrilla	155531	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

13 7 33 34

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

178 169

INSPECTION NARRATIVE

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, equipment in continuous preparation of potentially hazardous foods shall be washed, rinsed, and sanitized at regular intervals. Please clean and sanitize equipment more frequently. Overall, this facility is clean and 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:	3	2	0
Total Demerit Points:	4	4	0
Raw Score:	96	Adjusted Score: 92	

Inspector: Taylor Port

Report Received by: 

