

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: 03/13/18 10:30 AM

Coles County Sheriff's Department-Safety

Inspector: Taylor Port

Est #: 508

Risk: 2

Seq #: 18.1.0

Inspection Reinspection

Address: 701 7th Street

Preopening Inspection

Recheck

City: Charleston

Own/Op: Darrell Cox

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Beverly L Newcomb	1922913	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Mary J Coon	01458433	No	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

40 33 34 32 -13 -17

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

N/O

INSPECTION NARRATIVE

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, cans with damage to the rims and/or side seams should be discarded. This is a critical control point in the prevention of a foodborne illness known as botulism. 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:	5	2	0
Total Demerit Points:	11	4	0
Raw Score:	89		Adjusted Score: 85

Inspector: Taylor Port / [Signature]

Report Received by: [Signature]

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Coles County Sheriff's Department-Safety

City: Charleston

Date: 03/13/18

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	2 dented cans: applesauce and oranges. 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			03/13/18
5	140A.2	The thermometer in the 3-door cooler is turned around backwards and is not easy to read. Store all thermometers in a way that they are easily visible.	Accurate, conspicuous thermometers shall be provided in each mechanically refrigerated food storage unit on premises. Provide approved thermometers, located to be easily readable and in the warmest part of each cold food storage unit.	1	2		
14	600.1	Several utensils overused and cracking; furthermore, they are no longer easily cleanable. Discard and replace.	Equipment and utensils shall be made of smooth, durable, non-absorbent and easily cleanable materials. Use only approved equipment and utensils.	2	2		
15	740C	Caulk at dishwasher is cracking; thus, it is no longer easily cleanable and fully sealed to the wall. 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			
22	800D	Top of dishwasher unclean with debris. Racks throughout the facility are rusting; therefore, they are no longer easily cleanable. Repair/replace.	Food-contact surfaces of cooking equipment shall be cleaned at least once a day and kept free of accumulated debris. Clean surfaces of cooking equipment daily.	2			

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