

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:	03/06/18 12:45 PM	CCAR
Inspector:	Taylor Port	Est #: 472 Risk: 2 Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 200 West Locust
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Charleston
		Own/Op: Heidi Logue

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Heidi A. Logue	01694347	No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

37 36 4 37 41

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

N/A

INSPECTION NARRATIVE

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, accurate/conspicuous thermometers shall be provided in each mechanically refrigerated food storage unit. 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:	1	0	0
Total Demerit Points:	1	0	0
Raw Score:	99		Adjusted Score: 99

Inspector:

Taylor Port

Report Received by:

Michele VanHise

Food Service Establishment Inspection Report

CCAR

City: Charleston

Date: 03/06/18

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
5	140A.2	Two-door True Refrigerator thermostat reading 50 F, when the unit is actually between 37-41 F. Provide an accurate thermometer.	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			

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:	1	0	0
Total Demerit Points:	1	0	0
Raw Score:	99		Adjusted Score: 99

Inspector: Taylor Port

Report Received by: Nichole Vauthse