

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**

<b>Date/Time:</b> 02/28/18 12:31 PM		Charleston Community Day Care	
<b>Inspector:</b> Kim Ross		<b>Est #:</b> 132	<b>Risk:</b> 1
		<b>Seq #:</b> 18.1.0	
<input checked="" type="checkbox"/> <b>Inspection</b>	<input type="checkbox"/> <b>Reinspection</b>	<b>Address:</b> 2206 S. 4th St.	
<input type="checkbox"/> <b>Preopening Inspection</b>	<input type="checkbox"/> <b>Recheck</b>	<b>City:</b> Charleston	
		<b>Own/Op:</b> Barbara Warmoth	

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Barbara Warmoth	168512	No	<input checked="" type="checkbox"/> <b>Yes</b> <input type="checkbox"/> <b>No</b> <input type="checkbox"/> <b>Exempt</b>
Karen Pine	167281	Yes	
Julie Hutchings	171519	Yes	

**COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)**

36 35 38 39 36 reach in 3 2 4 6 reach in freezer 38, 37

**HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)**

no hot

**INSPECTION NARRATIVE**

Facility clean and well organized. Excellent temperatures on time/temperature for control safety foods. Good 7 day use by date labels of time/temperature control for safety foods, only one label was missing. Monitor date labels frequently and discard foods not labeled as this is an important critical control point in the prevention of foodborne illness.

**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>	2	0	0
<b>Total Demerit Points:</b>	6	0	0
<b>Raw Score:</b>	<b>94</b>	<b>Adjusted Score: 94</b>	

Inspector: Kim Ross

Report Received by: Karen Pine

# Food Service Establishment Inspection Report

Charleston Community Day Care

City: Charleston

Date: 02/28/18

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
3	152	Repackaged ranch dressing in bottles without 7 day use by date label.  Item corrected by discarding ranch dressing.	Potentially hazardous food that is not properly date marked, exceeds time/temperature combination or the date marked exceeds time/temperature combination shall be discarded. Discard food. <b>THIS IS A CRITICAL VIOLATION.</b>	5			02/28/18
23	800E	Oven drip tray is unclean. Clean more often.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1			

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Inspector: *Bi-Nop*

Report Received by: *Karen Pine*