

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: 03/27/18 9:50 AM Comfort Suites
 Inspector: Taylor Port Est #: 625 Risk: 2 Seq #: 18.1.0
 Inspection Reinspection Address: 1408 Broadway Avenue East
 Preopening Inspection Recheck City: Mattoon
 Own/Op: Brian Milleville

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Diana P. Jones	0161332	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Vickie Esparza	016717990	No	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

41 30 19 23 -24 30 25

50 yogurt

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

160 141

122 sausage patties

INSPECTION NARRATIVE

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, the temperature of potentially hazardous foods shall be 41 F (or below) or 135 F (or above). Food products that are found to be out of temperature must be discarded. Please regularly monitor temperatures of food and hot/cold holding units. In addition, handwashing sinks must be easily accessible to employees at all times. These are critical control points in the prevention of foodborne illness. 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:	8	5	0
Total Demerit Points:	16	10	0
Raw Score:	84	Adjusted Score:	74

Inspector: Taylor Port

Report Received by: Diana P. Jones-Andrews

Food Service Establishment Inspection Report

Comfort Suites

City: Mattoon

Date: 03/27/18

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	120A.2	122 F sausage patties; 50 F yogurt. Mini refrigerator at 50 F. Corrected during inspection by discarding. Repair mini refrigerator (red-tagged).	The temperature of potentially hazardous foods shall be 41f or below or 135f or above. THIS IS A CRITICAL VIOLATION.	5	2		03/27/18
13	520B	One kitchen employee without hair restraint. Utilize effective hair restraint.	Employees shall use effective hair restraints such as hats, hair coverings or nets, beard restraints & clothing that covers body hair & effectively keeps hair from exposed food, clean equipment, clean utensils, clean lines, & single use articles. Use effective hair restraint.	1	2		
14	650A.1	The bottom of kitchen refrigerator is badly rusted; thus, it is no longer easily cleanable. Towel currently lining the bottom. Remove towel. Paint the bottom to seal to be smooth and easily cleanable.	Food-contact surfaces shall be designed and made to be easily cleanable, smooth and free of damaged areas. Repair or replace unapproved food-contact surfaces.	2	2		
22	800C	Heavy ice accumulation in chest freezer and mini refrigerator. 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			
31	1120B	Trash can and coin purse blocking handwashing sink. Corrected during inspection by removing trash can and coin purse.	Lavatories shall be accessible to employees at all times. Render lavatories accessible at all times. THIS IS A CRITICAL VIOLATION.	4			03/27/18
37	1210B.1	The walls of the breakfast serving area are not approved. Install approved walls.	Walls and ceilings in walk-in refrigeration units, food preparation, warewashing areas and toilet rooms shall be light-colored, smooth, non-absorbent and easily cleanable. Install approved walls and ceilings.	1	2		
37	1210F	There is no FRP trim on the corners of the wall around the ice machine.	Wall and ceiling covering material shall be attached and sealed to be easily cleanable. Install covering materials properly on walls and/or ceilings.		2		
40	1280	Employee's coin purse stored in handwashing sink. Provide approved areas for employee belongings.	Lockers or suitable facilities shall be provided in approved areas for storage of employee's clothing and personal belongings. Provide and use suitable facilities.	1			

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Inspector: Taylor Port

Report Received by: W. Samuel Jones - Andrews