

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:	04/03/18 11:45 AM	Domino's Pizza		
Inspector:	Taylor Port	Est #:	294	Risk: 2
<input checked="" type="checkbox"/> Inspection <input type="checkbox"/> Reinspection		Address: 1001 Charleston Ave.		
<input type="checkbox"/> Preopening Inspection <input type="checkbox"/> Recheck		City: Mattoon		
Own/Op: Sam Duvall				
Seq #: 18.1.0				

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Dustin Mead	16030066	No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Maryanna Kowalski	16030065	No	

<b>COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)</b>
39 40 41 37 35 31 33 36 38 37

<b>HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)</b>
165 173

**INSPECTION NARRATIVE**

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, toxic products should be physically separated from foods, equipment, utensils, and single service items. Overall, this facility is clean and well maintained.

**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>	6	0	0
<b>Total Demerit Points:</b>	11	0	0
<b>Raw Score:</b>	89		<b>Adjusted Score:</b> 89

Inspector: Taylor Port

Report Received by: Alex Kemp

# Food Service Establishment Inspection Report

Domino's Pizza

City: Mattoon

Date: 04/03/18

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
14	650A.1	Racks in soda cooler beginning to rust; thus, they are no longer easily cleanable.  Repair/replace.	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			
15	740C	Restroom handwashing sink's caulk is cracked in several places; thus, it is no longer sealed completely to the adjoining 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			
25	880A.1	Boxes of paper plates sitting directly on floor next to drive-thru window. Box of disposable Coca-Cola cups directly on floor of stock area in back.  Elevate at least 6" above the floor.	Single-service articles shall be stored at least 6 inches above the floor and protected from contamination. Store single-service articles at least six inches above the floor and protected from contamination.	1			
37	1210B.1	There is a damage to the wall in the employee restroom just above the sink; thus, it is no longer easily cleanable.  Repair to be smooth, nonabsorbent, and easily cleanable.	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			
41	1310B	Bottle of all purpose cleaner stored directly on top of an open box of disposable cups.  Corrected during inspection by storing toxic chemical in an approved manner.	Toxic products shall be stored to be physically separate from foods, equipment and utensils. Store toxic products in approved manner. THIS IS A CRITICAL VIOLATION.	5			04/03/18
42	1390	Wet mop sitting in sink.  Hang mop to dry in between uses.	Maintenance tools shall be stored in an orderly manner and maintained and stored in a manner that protects food surfaces from contamination. Store and maintain maintenance tools in approved manner.	1			

**Raw Score versus Adjusted Score:**

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Inspector: Taylor Port

Report Received by: Alexis Kenzie