

# 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:	03/28/18 11:52 AM	ERBA Head Start		
Inspector:	Kim Ross	Est #:	67	Risk: 1
		Seq #:	18.1.0	
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 100 Moultrie		
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Mattoon		
		Own/Op: Carrie Trussel		

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Barbara Howard	01274219	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Melinda Hawn	15594294	Yes	
Carrie Trussel	15594283	No	
Abby Moss	01426999	Yes	
Lauri Livingston	01486870	Yes	

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

36 39 38 36 37 32 9 6 8

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

161 156

**INSPECTION NARRATIVE**

Facility clean and well maintained. Good HACCP temperatures on hot and cold holding foods. Seven day use by date labels are good, however one was found to be expired. Monitor food daily and discard foods that are out of date. 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>	1	0	0
<b>Total Demerit Points:</b>	5	0	0
<b>Raw Score:</b>	<b>95</b>	<b>Adjusted Score:</b>	<b>95</b>

Inspector:

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Report Received by:

