

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: 02/26/18 2:00 PM	Heavenly Delights		
Inspector: Taylor Port	Est #: 391	Risk: 2	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 1613 Charleston Ave.	
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Mattoon	
Own/Op: Connie Adams			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Connie Adams	01617695	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

38 39 34 37 -12

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

N/A

INSPECTION NARRATIVE

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, use only approved equipment and utensils. Furthermore, all equipment/utensils shall be made of smooth, durable, non-absorbent, and easily cleanable materials. 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:	4	2	0
Total Demerit Points:	6	4	0
Raw Score:	94		Adjusted Score: 90

Inspector: Taylor Port

Report Received by: Cam Del

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Heavenly Delights

City: Mattoon

Date: 02/26/18

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
15	600.1	Cardboard box with duct tape in back storage room. Raw, unfinished wood under freezers. Use approved materials.	Equipment and utensils shall be made of smooth, durable, non-absorbent and easily cleanable materials. Use only approved equipment and utensils.	1	2		
14	600.1	Unapproved scissors being used. Use only approved utensils.	Equipment and utensils shall be made of smooth, durable, non-absorbent and easily cleanable materials. Use only approved equipment and utensils.	2			
21	810C	Moist cloth sitting on top of 3 compartment sink. Store moist cloths in sanitizing solution between uses.	Moist wiping cloths used for non-food contact surfaces shall be clean, rinsed frequently and stored in sanitizing solution between uses. Store moist wiping cloths in sanitizing solution.	1			
22	800D	Heavy ice accumulation on freezer shelves. Clean more frequently.	Food-contact surfaces of cooking equipment shall be cleaned at least once a day and kept free of accumulated debris. Clean surfaces of cooking equipment daily.	2	2		

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	Raw	Repeat	Critical
Total Violations Cited:	4	2	0
Total Demerit Points:	6	4	0
Raw Score: 94	Adjusted Score: 90		

Inspector: Taylor Port

Report Received by: Carla