

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: 03/08/18 9:45 AM	Holiday Inn Express		
Inspector: Taylor Port	Est #: 733	Risk: 2	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 121 Swords Drive	
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Mattoon	
Own/Op: Darci Golden			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Brenda L. Courson	01620178	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt

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

41 22 37 36

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

144 163 148 155 138 139

**INSPECTION NARRATIVE**

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, employee drinks must be handled in a way that prevents contamination of the hands, the containers, the exposed food, clean equipment, utensils, linens, unwrapped single service, and single use articles. Overall, this facility is 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
<b>Total Violations Cited:</b>	5	0	0
<b>Total Demerit Points:</b>	10	0	0
<b>Raw Score:</b>	<b>90</b>	<b>Adjusted Score: 90</b>	

Inspector: Taylor Port

Report Received by: Brenda Courson

# Food Service Establishment Inspection Report

Holiday Inn Express

City: Mattoon

Date: 03/08/18

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
12	530B	Employee drink in contact with ready-to-eat food.  Corrected during inspection by re-locating drink.	Employees may drink from closed beverage containers if the containers are handled to prevent contamination of the hands, the containers, exposed food, clean equipment, utensils, linens, unwrapped single service & single use articles. <b>THIS IS A CRITICAL VIOLATION.</b>	5			03/08/18
13	520B	Employee preparing food with a long, exposed pony tail.  Cover hair completely and effectively.	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 linens, & single use articles. Use effective hair restraint.	1			
21	810B	Moist wiping cloth laying out.  Store in sanitizer between uses.	Moist wiping cloths used for wiping food-contact surfaces shall be clean and stored in sanitizing solution between uses. Store moist wiping cloths in sanitizing solution.	1			
22	800C	Debris at bottom of Beverage Air Refrigerator. Rack also rusting in the unit; therefore, it is no longer smooth/easily cleanable.  Clean more frequently. Repair/replace rack.	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			
40	1280	Employee purse and coat stored over boxes of food.  Provide approved storage areas for employee clothing/personal 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: Brenda Couson