

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: 04/04/18 10:00 AM

Kate's Place

Inspector: Taylor Port

Est #: 822

Risk: 2

Seq #: 18.1.0

Inspection

Reinspection

Address: 702 West Lincoln Avenue

Preopening Inspection

Recheck

City: Charleston

Own/Op: Ryan Peary

| CERTIFIED PERSONNEL | CERTIFICATE NUMBER | PRESENT? | Adequate Number of Certified Personnel?   |
|---------------------|--------------------|----------|---|
|                     |                    |          | <input type="checkbox"/> Yes<br><input checked="" type="checkbox"/> No<br><input type="checkbox"/> Exempt |
|                     |                    |          |   |
|                     |                    |          |   |
|                     |                    |          |   |
|                     |                    |          |   |

### COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

37 40 30 18 22 -18 -1 37

### HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

N/O

### INSPECTION NARRATIVE

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, potentially hazardous food that is not properly labeled with a 7 day use-by date must be discarded. In addition, employee drinks must be handled in a way that prevents contamination of single service articles. These are both critical control points in the prevention of foodborne illness. As a Category 2 facility, at least one full-time staff member must be Food Service Sanitation Manager Certified (FSSMC). 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> | 4         | 0                         | 0        |
| <b>Total Demerit Points:</b>   | 11        | 0                         | 0        |
| <b>Raw Score:</b>              | <b>89</b> | <b>Adjusted Score: 89</b> |          |

Inspector: Taylor Port

Report Received by: Ryan Peary

# Food Service Establishment Inspection Report

Kate's Place

City: Charleston

Date: 04/04/18

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    | 152          | Unlabeled container of bratwursts in True Refrigerator.<br><br>Corrected during inspection by discarding.   | Potentially hazardous food that is not properly date marked, exceeds time/temperature combination or the date marked exceeds time/temperature combination shall be discarded. Discard food.<br><b>THIS IS A CRITICAL VIOLATION.</b>   | 5          |               |                 | 04/04/18       |
| 12   | 530B         | Employee drink stored directly next to single use gloves.<br><br>Corrected during inspection by relocating 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.<br><b>THIS IS A CRITICAL VIOLATION.</b> | 5          |               |                 | 04/04/18       |
| 15   | 740C         | Caulk at three compartment sink is cracking; thus, it is no longer completely sealed to the adjoining wall.<br><br>Repair so that it is sealed, smooth, and easily cleanable. | 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          |               |                 |                |
| 45   | 540A         | No up-to-date Food Service Sanitation Manager Certified (FSSMC) employees.<br><br>Provide within 90 days.<br><b>THIS IS AN ADMINISTRATIVE CRITICAL VIOLATION.</b>             | Category 1 food service establishments shall employ a certified person during all times food is prepared, handled or served. Category 2 food service establishments shall employ at least one full-time, certified supervisor.  | 0          |               |                 |                |
|      |              |   |   |            |               |                 |                |
|      |              |   |   |            |               |                 |                |
|      |              |   |   |            |               |                 |                |
|      |              |   |   |            |               |                 |                |
|      |              |   |   |            |               |                 |                |

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|--------------------------------|-----------|--------|---------------------------|
| <b>Total Violations Cited:</b> | 4         | 0      | 0                         |
| <b>Total Demerit Points:</b>   | 11        | 0      | 0                         |
| <b>Raw Score:</b>              | <b>89</b> |        | <b>Adjusted Score: 89</b> |

Inspector: Taylor Port

Report Received by: [Signature]