

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: 02/27/18 1:00 PM	LifeSpan Center		
Inspector: Taylor Port	Est #: 744	Risk: 2	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 11021 East CR 800 North	
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Charleston	
Own/Op: Dee Braden			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Tami Bragg	0155401	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Debra Suhl	01695688	No	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)
refrigerator 27 28 freezer 1 3

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)
N/O

INSPECTION NARRATIVE
In order to follow a truly successful Hazard Analysis & Critical Control Point (HACCP) plan, food-contact surfaces shall be cleaned once a day and kept free of accumulated debris. Overall, this facility is well maintained. Excellent reminder posted on door for employees to remember to wash hands, use gloves, and wear proper hair restraints. 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:	1	0	0
Total Demerit Points:	2	0	0
Raw Score:	98	Adjusted Score: 98	

Inspector: Taylor Port

Report Received by: Jamie Bragg

Food Service Establishment Inspection Report

LifeSpan Center

City: Charleston

Date: 02/27/18

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
22	800D	Some food debris on racks and on the bottom of True Refrigerator. Some food debris also found at the bottom of True Freezer. 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			

Raw Score versus Adjusted Score:

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	Raw	Repeat	Critical
Total Violations Cited:	1	0	0
Total Demerit Points:	2	0	0
Raw Score: 98	Adjusted Score: 98		

Inspector: Taylor Port

Report Received by: Jamw Bragg