

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 9:45 AM	Mach I Food Shop		
Inspector: Taylor Port	Est #: 692	Risk: 3	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 702 West Lincoln	
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Charleston	
Own/Op: Ryan Pearcy			

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

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

6 34 35 36 -4 4 18 36 41 -15

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

138

124 131 126 breakfast sandwiches

INSPECTION NARRATIVE

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, potentially hazardous foods must be held at/below 41 F or at/above 135 F. Foods that are out of temperature shall be discarded. This is a critical control point in the prevention of foodborne illness. 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
Total Violations Cited:	6	2	0
Total Demerit Points:	12	4	0
Raw Score: 88	Adjusted Score: 84		

Inspector: Taylor Port

Report Received by: [Signature]

Food Service Establishment Inspection Report

Mach I Food Shop

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	120A.2	Breakfast sandwiches at 124 F, 131 F, and 126 F. Corrected during inspection by discarding.	The temperature of potentially hazardous foods shall be 41f or below or 135f or above. THIS IS A CRITICAL VIOLATION.	5			04/04/18
8	130B	Soda lines in contact with floor. Crate with milk inside on walk-in cooler floor. Crate full of ice cream treats on walk-in freezer floor. Elevate at least 6" above the floor.	Containers of food shall be stored a minimum of 6 inches above the floor in a manner that protects from splash and contamination. Store containers of foods properly.	2	2		
10	280.2	Tongs sitting out on counter in front of pretzel warmer. Store utensils in an approved manner.	Dispensing utensils shall be stored: 1)in food with handle out or 2)clean and dry or 3)in running water dipper wells. Store utensils in an approved manner.	1			
15	740C	Caulk at three compartment sink is cracking; thus, it is no longer completely sealed to the adjoining wall. 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			
22	800D	Heavy ice accumulation in chest freezer. Racks under individual milk containers unclean. 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			
37	1210F	FRP is damaged and separating from wall around the mop area. Repair/replace.	Wall and ceiling covering material shall be attached and sealed to be easily cleanable. Install covering materials properly on walls and/or ceilings.	1	2		

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Report Received by: R. A. R.