

# Food Service Establishment Inspection Report

Health Department  
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 48-0530  
 l.us/cchd/index.html

Date/Time: 02/23/18 4:06 PM		Mark's My Store-Retail	
Inspector: Taylor Port		Est #: 244	Risk: 3
<input checked="" type="checkbox"/> Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Preopening Inspection <input type="checkbox"/> Recheck		Seq #: 18.1.0	
Address: 1512 Marion Avenue			
City: Mattoon			
Own/Op: Mark Elliott			

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)**

meat/cheese wall 21 25 24 26 28 37 31 produce wall 40 38 35 34 33 34 38 33 chest freezers 21 2 -11 36  
 26 milk wall 33 31 28 34 25 meat case 28 26 30 23 30 walk-in cooling units 35 31 25 -8 frozen wall 8 -4  
 -9 -18 -27 29 -30 -20 -15 -13 19

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

N/A

**INSPECTION NARRATIVE**

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, all retail food stored shall utilize the guidelines in the department's rules for determining if damaged containers are acceptable for sale. Furthermore, please ensure that cans never have sharp dents. In addition, make sure that dents are not found on the rims or seams. This will protect consumers from a potential foodborne illness known as botulism. 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>	7	2	0
<b>Total Demerit Points:</b>	16	4	0
<b>Raw Score:</b> 84	<b>Adjusted Score:</b> 80		

Inspector: Taylor Port

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Report Received by: MB Smith

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Mark's My Store-Retail

City: Mattoon

Date: 02/23/18

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
1	155	Cans of Glory Foods Mixed Greens and Best Choice Tomato Juice both dented at rims and seams.  Corrected during inspection by discarding.	Retail food stored shall utilize the guidelines in the department's rules for salvage warehouses and stores for foods, alcoholic liquors, drugs, medical devices and cosmetics when determining if damaged containers are acceptable for sale. THIS IS A CRITICAL VIOLATION.	5			02/23/18
8	130B	Multiple canned and packaged foods directly on floor throughout several aisles. Milk jugs and containers of dip stored on floor of walk-in.  Elevate to 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		
14	650A.1	Many racks under meat, cheese, and milk walls rusting and/or chipping. Therefore, they are no longer easily cleanable.  Repair/replace.	Food-contact surfaces shall be designed and made to be easily cleanable, smooth and free of damaged areas. Repair or replace unapproved food-contact surfaces.	2			
22	800C	Shelving underneath juice and milk sections unclear. Heavy ice accumulation in multiple chest freezers on sales floor.  Clean more frequently.	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	2		
25	880A.1	Black food trays too big for shelves in storage area hallway; thus, they are coming into contact with the floor.  Elevate at least 6" above the floor.	Single-service articles shall be stored at least 6 inches above the floor and protected from contamination. Store single-service articles at least six inches above the floor and protected from contamination.	1			
32	1110D.2	No toilet tissue in one of the men's restroom stalls.  Provide.	supply of toilet tissue shall be provided at each toilet at all times. Provide toilet tissue.	2			
33	1130C.1	Dumpster lid open.  Keep dumpster covered at all times.	Refuse containers stored outside shall be easily cleanable, equipped with tight fitting covers, and kept covered. Provide approved waste containers and keep them covered.	2			

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Inspector: Taylor Port

Report Received by: [Signature]