

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: 03/01/18 1:30 PM | | Mattoon Area P.A.D.S | |
| Inspector: Taylor Port | Est #: 210 | Risk: 1 | Seq #: 18.1.0 |
| <input checked="" type="checkbox"/> Inspection | <input type="checkbox"/> Reinspection | Address: 2017 Broadway Avenue | |
| <input type="checkbox"/> Preopening Inspection | <input type="checkbox"/> Recheck | City: Mattoon | |
| Own/Op: Garic Lawrence | | | |

| CERTIFIED PERSONNEL | CERTIFICATE NUMBER | PRESENT? | Adequate Number of Certified Personnel? |
|---------------------|--------------------|----------|---|
| Michael Stopka | 1853557 | No | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt |
| | | | |
| | | | |
| | | | |

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

6 7 38 33 -13

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

N/O

INSPECTION NARRATIVE

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, please ensure that raw eggs are being stored below ready-to-eat foods. This is a critical control point in the prevention of foodborne illness because it eliminates the possibility of cross contamination. 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: | 8 | 2 | 0 |
| Total Demerit Points: | 19 | 4 | 0 |
| Raw Score: | 81 | Adjusted Score: 77 | |

Inspector: Taylor Port

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Food Service Establishment Inspection Report

Mattoon Area P.A.D.S

City: Mattoon

Date: 03/01/18

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 | Opened gallon of milk in refrigerator without a 7 day use-by date. 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. THIS IS A CRITICAL VIOLATION. | 5 | 2 | | 03/01/18 |
| 7 | 120A | Raw eggs stored over ready-to-eat foods. Store eggs below ready-to-eat foods. | Food shall be protected at all times from contamination. THIS IS A CRITICAL VIOLATION. | 5 | 2 | | 03/01/18 |
| 14 | 600.1 | Duct tape used to hold together seals on refrigerator door. Use only approved, easily cleanable materials. | Equipment and utensils shall be made of smooth, durable, non-absorbent and easily cleanable materials. Use only approved equipment and utensils. | 2 | | | |
| 15 | 1110D.3 | Waste receptacles in both restrooms are uncovered. Please make sure waste receptacles are covered at all times. | Easily cleanable, covered waste receptacles shall be provided for waste materials in toilet facilities. Provide approved waste receptacle in toilet rooms. | 1 | | | |
| 22 | 800B | Inside of microwave unclean. Heavy ice accumulation in chest freezer. Clean more frequently. | Food-contact surfaces shall be washed, rinsed and sanitized after each use. Clean and sanitize all food-contact surfaces after each use. | 2 | | | |
| 23 | 800E | Caulk at 3 compartment sink unclean. Clean more frequently. | Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces. | 1 | | | |
| 32 | 1120E.1 | Kitchen hand sink without approved soap. Please provide pump soap. | A supply of hand-cleansing soap and hand-drying towels or device shall be provided at each lavatory. Provide soap and hand towels at each lavatory. | 2 | | | |
| 42 | 1390 | Mop sitting in mop sink. Hang mop to dry between uses. | Maintenance tools shall be stored in an orderly manner and maintained and stored in a manner that protects food surfaces from contamination. Store and maintain maintenance tools in approved manner. | 1 | | | |

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Inspector: Taylor Port

Report Received by: Dana Bell