

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: 03/08/18 3:45 PM		Mattoon Christian Church Food Pantry		
Inspector: Taylor Port		Est #: 821	Risk: 3	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 221 North 19th		
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Mattoon		
		Own/Op: Denise King		

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)

35 -3 -24 28 -17 -14 23 -9 -17

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

N/A

INSPECTION NARRATIVE

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, discard all canned foods that have sharp dents and/or damage to the seam and rims. This is a critical control point in the prevention of a foodborne illness known as botulism. In addition, please store toxic chemicals separately from all food, equipment, and utensils. 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	4	0
Total Demerit Points:	19	8	0
Raw Score: 81	Adjusted Score: 73		

Inspector: _____

Taylor Port

Report Received by: _____

Denise King

Food Service Establishment Inspection Report

Mattoon Christian Church Food Pantry

City: Mattoon

Date: 03/08/18

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 chopped greens in Ziploc bag. 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			03/08/18
5	140A.2	No visible thermometers in domestic freezers. Provide.	Accurate, conspicuous thermometers shall be provided in each mechanically refrigerated food storage unit on premises. Provide approved thermometers, located to be easily readable and in the warmest part of each cold food storage unit.	1	2		
8	130B	Several boxes of food stored directly on floor under table in stock room. 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			
15	1110D.3	Both restrooms have uncovered waste receptacles. Keep waste receptacles completely 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	2		
22	800C	Ice accumulation in chest freezers and mini fridge. 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	Boxes of paper towels and plastic cups directly on floor in back room. 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	1120E.1	No hand soap at men's restroom sink. Provide.	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			
41	1310B	Window cleaner stored above spices and next to plastic cups. Corrected during inspection by moving window cleaner.	Toxic products shall be stored to be physically separate from foods, equipment and utensils. Store toxic products in approved manner. THIS IS A CRITICAL VIOLATION.	5	2		03/08/18

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	4	0
Total Demerit Points:	19	8	0
Raw Score:	81		Adjusted Score:
			73

Inspector: Taylor Port

Page 2

Report Received by: Donna King