

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: 04/10/18 3:36 PM | Monical's Pizza | | |
| Inspector: Juli Bishop | Est #: 177 | Risk: 2 | Seq #: 18.1.0 |
| <input checked="" type="checkbox"/> Inspection | <input type="checkbox"/> Reinspection | Address: 909 18th Street | |
| <input type="checkbox"/> Preopening Inspection | <input type="checkbox"/> Recheck | City: Charleston | |
| | | Own/Op: Austin Culp | |

| CERTIFIED PERSONNEL | CERTIFICATE NUMBER | PRESENT? | Adequate Number of Certified Personnel? |
|---------------------|--------------------|----------|---|
| Austin Culp | 01436502 | Yes | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt |
| Nicholas Thomason | 01662837 | Yes | |
| Kaci Strohl | 15410116 | Yes | |
| Madison Richards | 15836561 | Yes | |

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

small make table 37 34 35 35 Delfield 34 32 30 large make table 34 30 33 33 35 four door 11 4 walk in 34 35 35 36 soda 39 41 pizza freezer -7

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

155 145

INSPECTION NARRATIVE

Seven day HACCP labeling is excellent at this facility. Facility is properly monitoring hot water dishwasher daily to ensure that dishwasher is properly sanitizing dishes. Please be sure to keep employee drinks away from food and single service articles. Thank you.

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: | 5 | 0 | 0 |
| Total Demerit Points: | 10 | 0 | 0 |
| Raw Score: | 90 | Adjusted Score: 90 | |

Inspector: Juli Bishop

Report Received by: [Signature]

Food Service Establishment Inspection Report

Monical's Pizza

City: Charleston

Date: 04/10/18

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 |
|------|--------------|---|---|------------|---------------|-----------------|----------------|
| 12 | 530A | Employee drink on storage shelf with single service articles. Corrected by discarding drink during inspection. | Employees may consume food only in designated dining areas separate from food preparation or ware washing areas. Designate and use approved area for consuming foods. THIS IS A CRITICAL VIOLATION. | 5 | | | 04/10/18 |
| 10 | 280.2 | Handle of dispensing scoop in direct contact with bulk sugar. Store with handles out of product and presented to user. | 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 | | | |
| 14 | 650A.1 | Plastic curtains in walk-in and seal in older microwave are damaged and 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 | | | |
| 15 | 690 | Can opener bracket on dough table is rusted and no longer easily cleanable. Replace. | Non-food contact surfaces shall be designed and repaired to be smooth, washable and easily maintained in a clean and sanitary condition. Repair or replace damaged or unapproved non-food contact surfaces. | 1 | | | |
| 42 | 1390 | Wet mops sitting in mop sink in closet. Hang mops 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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