

Coles County Health Department
825 18th Street
Charleston, Illinois 61920
Phone: (217)348-0530
www.co.coles.il.us/cchd/index.html

Date/Time:	03/05/18	1:29 PM	Pepsi Mid America / R.R. Donnelley's <i>LSC Communications</i>		
Inspector:	Kim Ross		Est #:	474	Risk: 1
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 6821 East CR 1100 North			
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Mattoon			
		Own/Op: Leighia Cleary			
Seq #:			18.1.0		

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Marcia Coffey	01581638	Yes	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Exempt

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)
 2 3 5 walk in freezer 36 33 37 36 35 walk in cooler 36 40 41 40 38 39 39 salad bar

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)
 148 152 151 162 168 160 138 hot holding bar 139 soup

INSPECTION NARRATIVE
 Facility has excellent 7 day use by date labels on time/temperature control for safety foods. Good temperatures in cold and hot holding foods. Maintaining proper temperatures is a critical control point in the prevention of foodborne illness.

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	1	0
Total Demerit Points:	4	2	0
Raw Score:	96	Adjusted Score: 94	

Inspector: *Kim Ross*

Report Received by: *Banda M. Williams*

Food Service Establishment Inspection Report

Pepsi Mid America / ~~P. R. Donnelly's~~ City: Mattoon Date: 03/05/18

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
10	280.2	Tongs stored out of product on hot line. Store in produce while not in use with handle out of product.	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			
23	800E	Bottom shelf of single service shelves unclean. Clean more often.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1			
36	1220A.2	Floor under equipment legs and in hard to reach areas has some debris. Clean more often.	Floors, walls, ceilings and all attachments shall be kept clean. Keep surfaces clean.	1			
36	1200F	Some coved base in front is peeling away. Repair.	Junctures of floors and walls shall be coved and sealed. Install coved baseboard at floor-to-wall junctures.		2		
37	1210A	FRP trim next to oven is coming apart and is creating a space that is not easily cleanable. Repair.	Walls and ceilings shall be maintained in good repair. Repair walls and/or ceilings.	1			
45	540A	Only one Professional Food Manager certification is posted. Provide additional within 90 days.	Category 1 food service establishments shall employ a certified person during all times food is prepared, handled or served. Category 2 food service establishments shall employ at least one full-time, certified supervisor.	0			

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Inspector: *[Signature]*

Report Received by: *[Signature]*