

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: 04/03/18 9:45 AM

Quality Inn & Suites

Inspector: Taylor Port

Est #: 175

Risk: 2

Seq #: 18.1.0

Inspection

Reinspection

Address: 4922 Paradise Road

Preopening Inspection

Recheck

City: Mattoon

Own/Op: Paul Zala

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

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

41 -3 4 33

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

135

INSPECTION NARRATIVE

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, all ready-to-eat potentially hazardous food, once opened, must be labeled with a 7 day use-by date. This is a critical control point in the prevention of foodborne illness. There are currently no up-to-date Food Service Sanitation Manager Certified (FSSMC) employees. As a Category 2 facility, there must be at least one full-time FSSMC employee. Overall, this facility is clean and 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:	5	2	0
Total Demerit Points:	9	4	0
Raw Score:	91	Adjusted Score:	87

Inspector: Taylor Port

Report Received by: [Signature]

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City: Mattoon

Date: 04/03/18

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	151B	Opened gallon of milk unlabeled. Corrected during inspection by discarding.	Ready-to-eat commercially prepared potentially hazardous foods, once opened, are to be labeled with a seven day use-by date. Label foods properly. THIS IS A CRITICAL VIOLATION.	5	2		04/03/18
21	810B	Several wet rags sitting on 3 compartment sink. Store moist wiping cloths in sanitizing solution between uses.	Moist wiping cloths used for wiping food-contact surfaces shall be clean and stored in sanitizing solution between uses. Store moist wiping cloths in sanitizing solution.	1			
22	800D	Arctic Air Commercial Refrigerator beginning to rust at the bottom. Repair/replace so that the surface is smooth and easily cleanable.	Food-contact surfaces of cooking equipment shall be cleaned at least once a day and kept free of accumulated debris. Clean surfaces of cooking equipment daily.	2			
25	880A.1	Box of disposable cups directly on floor of kitchen. 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			
45	540A	No up-to-date Food Service Sanitation Manager Certifications (FFSMC's). Provide within 90 days. THIS IS AN ADMINISTRATIVE CRITICAL VIOLATION.	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	2		

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