

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:	04/02/18	11:40 AM	Soup Stop	
Inspector:	Taylor Port		Est #:	652
			Risk:	2
			Seq #:	18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 311 7th-First Presbyterian Church		
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Charleston		
		Own/Op: Peter Leigh		

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Linda Cooper	01437123	No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Sandra Smallhorn	0161594	No	
Judith Kline	1853568	No	
Harold Strangman	01241091	No	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

3 35

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

136 142

INSPECTION NARRATIVE

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, toilet rooms shall be completely enclosed and toilet room doors shall be tightfitting/self-closing and not left open between uses. Provide enclosed toilet rooms. 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:	3	0	0
Total Demerit Points:	5	0	0
Raw Score:	95		Adjusted Score: 95

Inspector: Taylor Port

Page 1
Report Received by: [Signature]

Food Service Establishment Inspection Report

Soup Stop

City: Charleston

Date: 04/02/18

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
13	520B	Employee preparing food with a long, exposed pony tail. Effectively utilize hair restraints.	Employees shall use effective hair restraints such as hats, hair coverings or nets, beard restraints & clothing that covers body hair & effectively keeps hair from exposed food, clean equipment, clean utensils, clean lines, & single use articles. Use effective hair restraint.	1			
32	1110C	Men's restroom door left open. Neither men's or women's restrooms have self-closing devices on doors. Provide enclosed toilet rooms.	Toilet rooms shall be completely enclosed and toilet room doors shall be tightfitting and self-closing and shall not be left open between uses. Provide enclosed toilet rooms and approved toilet room doors.	2			
33	1130C.1	Lid off of outside dumpster. Keep outside refuse container covered at all times.	Refuse containers stored outside shall be easily cleanable, equipped with tight fitting covers, and kept covered. Provide approved waste containers and keep them covered.	2			

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:	3	0	0
Total Demerit Points:	5	0	0
Raw Score:	95	Adjusted Score: 95	

Inspector:

Taylor Port

Report Received by:

Charleston