

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: 03/02/18 12:30 PM St. Mary's School
 Inspector: Taylor Port Est #: 60 Risk: 1 Seq #: 18.1.0
 Inspection Reinspection Address: 2000 Richmond
 Preopening Inspection Recheck City: Mattoon
 Own/Op: Catherine Plankey

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Catherine Plankey	1979337	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Kristen Watson	01461665	No	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

41 40 -7 39

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

N/O

INSPECTION NARRATIVE

In order to follow a successful Hazard Analysis & Critical Control Point (HACCP) plan, bleach sanitizer must be detected at levels between 50-100 ppm. Please be sure to test solution each time fresh sanitizer is made. Overall, this facility is 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:	6	3	0
Total Demerit Points:	12	6	0
Raw Score:	88		Adjusted Score: 82

Inspector: Taylor Port

Report Received by: Catherine Plankey

Food Service Establishment Inspection Report

St. Mary's School

City: Mattoon

Date: 03/02/18

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 without a hair restraint. Employee also had a long pony tail. Utilize proper 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			
22	800C	Heavy ice accumulation in chest freezer. 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			
23	800E	Caulk at restroom sinks unclean. Clean more frequently.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1	2		
32	1110C	Women's restroom door propped open. Toilet rooms shall not be left open between uses.	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			
36	1200A	Floor is damaged in kitchen and both restrooms. Repair.	Floors and floor coverings of all food preparation, food storage, ware washing areas, lockers and toilet rooms shall be smooth, durable and kept in good repair. Provide approved floors and maintain in good repair.	1	2		
41	820G	Bleach sanitizer in bottle exceeding 200 ppm. Corrected during inspection by remaking solution. New solution was tested and made to proper concentration.	When chemicals are used for sanitizing, concentrations shall not exceed maximum levels permitted and a test kit shall be provided and used for measuring concentration. Use test kits and proper chemical concentrations. THIS IS A CRITICAL VIOLATION.	5	2		03/02/18

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Inspector: Taylor Port

Report Received by: Cathleen J. Plambeck