

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: 03/22/18 11:57 AM		Arbor Rose	
Inspector: Juli Bishop	Est #: 825	Risk: 1	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 1911 18th Street	
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Charleston	
Own/Op: Tim Yow			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Amanda Adams	21413872	No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Exempt
Carol Daniell	01682135	No	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

0 1 -2 -2 37 38 38 37

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

187 162

INSPECTION NARRATIVE

As part of a HACCP plan potentially hazardous foods must be dated with a 7 day use-by date. This is an important critical control point in the prevention of foodborne illness. Overall this facility is clean and well maintained. As a category one facility you are required to have at least one Food Service Sanitation Management Certified employee on duty at all times. One kitchen employee has taken the FSSMC course but has not yet recieved her certificate. Provide additional certification within 90 days. 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:	7	3	1
Total Demerit Points:	14	6	5
Raw Score: 86	Adjusted Score: 75.73		

Inspector: Juli Bishop

Report Received by: ASA

Food Service Establishment Inspection Report

Arbor Rose

City: Charleston

Date: 03/22/18

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
1	155	Can with severe damage to top rim. Corrected by discarding during inspection.	Retail food stored shall utilize the guidelines in the department's rules for salvage warehouses and stores for foods, alcoholic liquors, drugs, medical devices and cosmetics when determining if damaged containers are acceptable for sale. THIS IS A CRITICAL VIOLATION.	5			03/22/18
3	152	Cooked potatoes, cooked meatloaf, cooked sausage, cooked peas/corn, cooked pork without 7 day use by date. Corrected by discarding during inspection.	Potentially hazardous food that is not properly date marked, exceeds time/temperature combination or the date marked exceeds time/temperature combination shall be discarded. Discard food. THIS IS A CRITICAL VIOLATION.	5	2		03/22/18
3	120A.2	Breakfast casserole on counter at 74F. Corrected by discarding during inspection.	The temperature of potentially hazardous foods shall be 41f or below or 135f or above. THIS IS A CRITICAL VIOLATION.			5	03/22/18
8	130B	Boxes of food sitting on floor in kitchen. Elevate to at least 8" above floor to protect from splash.	Containers of food shall be stored a minimum of 6 inches above the floor in a manner that protects from splash and contamination. Store containers of foods properly.	2	2		
13	520B	Employee preparing food without hair restraint. Utilize proper hair restraints at all times while preparing and serving food.	Employees shall use effective hair restraints that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils and linens; and unwrapped single-service and single-use articles. Use effective hair restraints.	1	2		
23	800E	Fan in kitchen unclean with heavy dust accumulation. Clean more frequently.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1			
45	540A	This facility is understaffed on Food Service Sanitation Management Certified employees. Provide additional certifications 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			

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Adjusted Score: 75-13

Inspector: Juli Brishoe

Report Received by: [Signature]