

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**

<b>Date/Time:</b> 03/02/18 11:14 AM		Ashmore School	
<b>Inspector:</b> Kim Ross		<b>Est #:</b> 58	<b>Risk:</b> 1
<input type="checkbox"/> Inspection <input type="checkbox"/> Reinspection		<b>Address:</b> 313 S. Ohio Street	
<input type="checkbox"/> Preopening Inspection <input type="checkbox"/> Recheck		<b>City:</b> Ashmore	
<b>Own/Op:</b> Gail Cole			
<b>Seq #:</b> 18.1.0			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Gail Cole	01064611	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt

**COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)**

38 40 41 41 cold line 38 36 milk case 36 37 39 reach in

**HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)**

158

**INSPECTION NARRATIVE**

Facility is clean and well organized. Staff is knowledgeable and demonstrates understanding of safe HACCP operating temperatures. Good temperature charts on cold holding equipment.

**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
<b>Total Violations Cited:</b>	1	0	0
<b>Total Demerit Points:</b>	2	0	0
<b>Raw Score:</b> 98	<b>Adjusted Score:</b> 98		

Inspector: 

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