

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: 03/01/18 3:06 PM

The Boldt Brewery

Inspector: Juli Bishop

Est #: 754

Risk: 3

Seq #: 18.1.0

Inspection

Reinspection

Address: 801 Broadway

Preopening Inspection

Recheck

City: Humboldt

Own/Op: David Shrock/Travis Mast

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

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

kitchen 32 33 -10 Bar 32 37 33 35 34

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

No hot *JB*
(Signature)

INSPECTION NARRATIVE

This facility is clean and well maintained. Good HACCP temperatures in all cold holding units. Proper temperatures are an important critical control point in the prevention of foodborne illness. 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: | 2 | 1 | 0 |
| Total Demerit Points: | 3 | 2 | 0 |
| Raw Score: | 97 | Adjusted Score: 95 | |

Inspector:

Juli Bishop

Report Received by:

David Shrock

