

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 1:58 PM	Brian's Place	
Inspector:	Kim Ross	Est #: 475	Risk: 1
Seq #: 18.1.0		Address: 2100 Broadway	
City: Mattoon		Own/Op: Brian Edwards	

<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Tiffany Shrock	01721699	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Donna Harrelson	01122094	Yes	
Brian Connor	01690452	No	
Tiffany Koester	01721694	No	
Matthew Hunt	1896568	No	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

32 33 35 walk in cooler 37 39 35 36 33 39 38 39 make table 40 41 41 40 39 36 37 38 salad bar
 29 30 30 36 6 5 3 2

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

150 135 138 140 144 141

INSPECTION NARRATIVE

Facility very clean, organized and well maintained. Good temperatures on hot and cold foods in holding. Excellent 7 day use by date labels of time/temperature control for safety foods. Employee using good rapid cooling methods including date and time labels. Rapid cooling is very important in the prevention of foodborne illness.

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	0	0
Total Demerit Points:	4	0	0
Raw Score:	96	Adjusted Score: 96	

Inspector: *Kim Ross*

Report Received by: *Tiffany Koester*

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Brian's Place

City: Mattoon

Date: 03/01/18

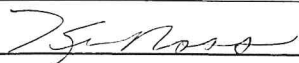
Based on and inspection this day, the items marked below identify violations of the Coles County Food Sanitation Ordinance. **Critical violations must be corrected immediately.** All other violations shall be corrected prior to the next routine inspection by this office.

Item	Section 750.	Violations Observed	Regulations/Corrective Measures	Raw Points	Repeat Points	Critical Points	Date Corrected
8	130A.1	Some foods in upright refrigerator without lids or covers. Keep foods covered while not in use.	Food, if removed from original container, shall be stored in clean, covered containers. Store foods in approved containers.	2			
14	650A.1	Ice machine seal is damaged and chipping. Repair.	Food-contact surfaces shall be designed and made to be easily cleanable, smooth and free of damaged areas. Repair or replace unapproved food-contact surfaces.	2			

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