

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: 03/20/18 11:16 AM	Brookstone Estates North		
Inspector: Kim Ross	Est #: 664	Risk: 1	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	Address: 1920 Brookstone Lane		
<input type="checkbox"/> Reinspection	City: Mattoon		
<input type="checkbox"/> Preopening Inspection	Own/Op: Katie Vaultonburg		
<input type="checkbox"/> Recheck			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Katie Vaultonburg	14483228	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Erin Walk	12897797	Yes	
Lori Eaton	21430308	Yes	
Cheryl Taylor	01601670	No	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)
 40 39 37 36 38 39 40 6 7 3 2 9 12 11 8


HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)
 143

INSPECTION NARRATIVE
 Facility clean and well organized. Excellent 7 day use by date labels on time/temperature control for safety foods. Good HACCP temperatures in cold units. Dishwasher is running 105-108 F at best and 120 wash and 120 rinse is required. Repair dishwasher to run and maintain temperature of 120 F or above.

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:	4	0	0
Total Demerit Points:	9	0	0
Raw Score: 91	Adjusted Score: 91		

Inspector: 

Report Received by: 

Food Service Establishment Inspection Report

Brookstone Estates North

City: Mattoon

Date: 03/20/18

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
22	800D	Can opener is unclean. Clean more often.	Food-contact surfaces of cooking equipment shall be cleaned at least once a day and kept free of accumulated debris. Clean surfaces of cooking equipment daily.	2			
14	600.1	Scissors do not come apart to clean and are not approved for use in food service. item corrected by removing.	Equipment and utensils shall be made of smooth, durable, non-absorbent and easily cleanable materials. Use only approved equipment and utensils.	2			03/20/18
20	830G.4	Dishwasher is not reaching the required temperature of 120 wash and 120 F rinse. Service call made. Red tag on dishwasher.	Dishwashing machines using chemicals for sanitization may be used if articles are exposed to final chemical rinse for time and concentration per manufacturer's specifications. Operate by manufacturer's specifications. THIS IS A CRITICAL VIOLATION.	4			
40	1280	Employee purse on counter. Removed during inspection.	Lockers or suitable facilities shall be provided in approved areas for storage of employee's clothing and personal belongings. Provide and use suitable facilities.	1			03/20/18

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