

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: 03/26/18 11:20 AM	Brookstone Estates		
Inspector: Juli Bishop	Est #: 626	Risk: 1	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 2008 South 9th Street	
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Mattoon	
Own/Op: Joyce Scott			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Joyce Scott	179462	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Cheryl Taylor	01601670	No	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

Victory 40 41 38 Traulsen -6 True 2 Chest 5

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

146 168 137

INSPECTION NARRATIVE

As part of your HACCP plan please be sure to check sanitizer levels in dishwasher before use. Proper sanitizing of dishes is an important critical control point in the prevention of foodborne illness. Dishwasher has been red-tagged. Please sanitize dishes in 3 compartment sink until unit is repaired and red tag removed by this department. Please contact this department when repairs are made. Overall this facility is very clean and well organized. 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:	3	0	0
Total Demerit Points:	10	0	0
Raw Score:	90	Adjusted Score: 90	

Inspector: Juli Bishop

Page 1
Report Received by: Joyce Scott

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Brookstone Estates

City: Mattoon

Date: 03/26/18

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
12	530B	Employee drink on food prep surface. Corrected during inspection by moving drink to approved area.	Employees may drink from closed beverage containers if the containers are handled to prevent contamination of the hands, the containers, exposed food, clean equipment, utensils, linens, unwrapped single service & single use articles. THIS IS A CRITICAL VIOLATION.	5			03/26/18
20	830G.4	Dishwasher only sanitizing with bleach solution at 10ppm. Unit red-tagged. Contact this department when repairs are complete.	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			
23	800E	Scale buildup on outside of dishwasher. Clean more frequently.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1			

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Total Violations Cited:	3	0	0
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Inspector: Julie Bishop

Report Received by: Jayce Scott