

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 1:48 PM	Castle Inn		
Inspector: Juli Bishop	Est #: 223	Risk: 3	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection		
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck		
Address: 1828 Olive		City: Mattoon	
Own/Op: Sara Fred			

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 -1 walk in 33 bar 41 35 37 34 24 24 24 25 keg 27 28

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

no hot temperatures

INSPECTION NARRATIVE

As part of your HACCP plan please be sure to clean food contact surfaces inside ice machine regularly. This is an important critical control step in the prevention of foodborne illness. Overall this facility is clean. 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:	8	0	0
Total Demerit Points:	8	0	0
Raw Score:	92	Adjusted Score: 92	

Inspector: Juli Bishop

Report Received by: Sara Fred

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Castle Inn

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
22	800C	Inside of ice machine unclean with mildew. Clean more frequently.	Equipment and utensils used in continuous preparation of potentially hazardous foods shall be washed, rinsed and sanitized at regular intervals. Clean and sanitize equipment.	2			
23	800E	Drip pans of pizza ovens unclean. Clean more frequently.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1			
32	1120F	Cracked handsink in south women's restroom. Repair/replace	Lavatories and related fixtures shall be kept clean and in good repair. Clean and/or repair lavatories and/or fixtures.	2			
32	1120E.1	No paper towels at bar handsink. Provide.	A supply of hand-cleansing soap and hand-drying towels or device shall be provided at each lavatory. Provide soap and hand towels at each lavatory.				
32	1110C	Men's room door does not have a self closing mechanism. Provide.	Toilet rooms shall be completely enclosed and toilet room doors shall be tightfitting and self-closing and shall not be left open between uses. Provide enclosed toilet rooms and approved toilet room doors.				
33	1130C.1	Dumpster lid open. Keep lids closed to prevent pests.	Refuse containers stored outside shall be easily cleanable, equipped with tight fitting covers, and kept covered. Provide approved waste containers and keep them covered.	2			
37	1210F	FRP trim in both women's restrooms is not sealed in corner creating a gap. Seal.	Wall and ceiling covering material shall be attached and sealed to be easily cleanable. Install covering materials properly on walls and/or ceilings.	1			
37	1210B.1	Glue residue on FRP beside freezer in kitchen is not easily cleanable. Remove residue.	Walls and ceilings in walk-in refrigeration units, food preparation, warewashing areas and toilet rooms shall be light-colored, smooth, non-absorbent and easily cleanable. Install approved walls and ceilings.				

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Raw Score:	92	Adjusted Score:	92
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Inspector: Juan Bishop

Report Received by: Sarah Red