

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:                                     | 04/04/18 12:22 PM                     | Charleston Country Club         |        |         |
| Inspector:                                     | Juli Bishop                           | Est #:                          | 128    | Risk: 1 |
|  |                                       | Seq #:                          | 18.1.0 |         |
| <input checked="" type="checkbox"/> Inspection | <input type="checkbox"/> Reinspection | Address: 8355 Country Club Road |        |         |
| <input type="checkbox"/> Preopening Inspection | <input type="checkbox"/> Recheck      | City: Charleston                |        |         |
|  |                                       | Own/Op: Garth Baird             |        |         |

| CERTIFIED PERSONNEL | CERTIFICATE NUMBER | PRESENT? | Adequate Number of Certified Personnel?   |
|---------------------|--------------------|----------|---|
| Joseph Allen        | 14912140           | Yes      | <input checked="" type="checkbox"/> Yes<br><input type="checkbox"/> No<br><input type="checkbox"/> Exempt |
|                     |                    |          |   |
|                     |                    |          |   |
|                     |                    |          |   |

**COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)**

True upright 40 41 38 walk in 32 34 make table 35 35 37 38 freezer 6 8 breadng station 31 35 basement storage 7 -9 -7 -10 -1 bar storage 34 30 bar 35 39 37

**HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)**

175 136 138 137

**INSPECTION NARRATIVE**

As part of a HACCP plan potentially hazardous foods must be dated with a 7 day use-by date and discarded at the end of day 7. Monitor labels daily and discard any items that are not dated or are past their use by dates. 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 |
|--------------------------------|-----------|---------------------------|----------|
| <b>Total Violations Cited:</b> | 8         | 3                         | 1        |
| <b>Total Demerit Points:</b>   | 17        | 6                         | 5        |
| <b>Raw Score:</b>              | <b>83</b> | <b>Adjusted Score: 72</b> |          |

Inspector: Juli Bishop

Report Received by: Joseph Allen

# Food Service Establishment Inspection Report

Charleston Country Club

City: Charleston

Date: 04/04/18

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 |
|------|--------------|---|---|------------|---------------|-----------------|----------------|
| 3    | 151B         | Milk without 7 day use by label.<br><br>Corrected by discarding during inspection.  | Ready-to-eat commercially prepared potentially hazardous foods, once opened, are to be labeled with a seven day use-by date. Label foods properly.<br>THIS IS A CRITICAL VIOLATION.   | 5          |               |                 | 04/04/18       |
| 3    | 152          | Alfredo with discard date of 4/2, garlic butter made in house 4/3, cooked potatoes 3/29 cut onions 3/16, Items without dates: cuts onions, cream corn, cooked noodles, cooked potatoes.<br>Corrected by discarding during inspection. | Potentially hazardous food that is not properly date marked, exceeds time/temperature combination or the date marked exceeds time/temperature combination shall be discarded. Discard food.<br>THIS IS A CRITICAL VIOLATION.  |            |               | 5               | 04/04/18       |
| 12   | 530B         | Employee drinks on and over food prep surfaces throughout kitchen.<br><br>Corrected by discarding during inspection.  | 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.<br>THIS IS A CRITICAL VIOLATION.            | 5          |               |                 | 04/04/18       |
| 13   | 520B         | Employee preparing food without hair restraint.<br><br>Provide.   | Employees shall use effective hair restraints such as hats, hair coverings or nets, beard restraints & clothing that covers body hair & effectively keeps hair from exposed food, clean equipment, clean utensils, clean linens, & single use articles. Use effective hair restraint. | 1          |               |                 |                |
| 16   | 830I         | Grease buildup in dishwasher<br><br>Clean more frequently.  | Dishwashing machines shall be cleaned at least once a day or as often as necessary to maintain satisfactory operating conditions. Clean dishwasher.   | 2          |               |                 |                |
| 22   | 800D         | Heavy grease accumulation in popcorn machine in bar.<br><br>Clean more frequently.  | 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          | 2             |                 |                |
| 23   | 800E         | Top of dishwasher, caulk at scrape sink unclean.<br><br>Clean more frequently.  | Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.   | 1          | 2             |                 |                |
| 36   | 1220A.2      | Floors unclean in hard to reach areas under and behind equipment.   | Floors, walls, ceilings and all attachments shall be kept clean. Keep surfaces clean.   | 1          | 2             |                 |                |

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