

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: 04/06/18 10:43 AM		Charleston High School	
Inspector: Juli Bishop		Est #: 51	Risk: 1
<input checked="" type="checkbox"/> Inspection <input type="checkbox"/> Reinspection		Address: 1615 Lincoln Ave.	
<input type="checkbox"/> Preopening Inspection <input type="checkbox"/> Recheck		City: Charleston	
Own/Op: Kathryn Finney			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Kathryn Finney	14342707	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

True 41 39 small chest -10 large chest 12 True freezer 0 5 milk 32 31 28 trojan nation 30 34 buffet 41
 40 41 39 40 39 40 38 37 37 32

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

buffet 143 155 156 163 136 Flavorhold 152 154

INSPECTION NARRATIVE

This facility makes good use of HACCP 7 day use by labels. Proper use by dating is an important critical control point in the prevention of foodborne illness. Center compartment faucet of 3 compartment sink has tested high for lead content and is unusable. Sink must have a faucet with potable water that will reach the sink. Install faucet that will reach center sink from one of the other compartments or repair center faucet to have potable water. Submit lead tests for 3 compartment sink to this department when repair is made. 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	2	0
Total Demerit Points:	4	4	0
Raw Score:	96	Adjusted Score: 92	

Inspector: *Juli Bishop*

Report Received by: *Kathryn Finney*

Food Service Establishment Inspection Report

Charleston High School

City: Charleston

Date: 04/06/18

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
16	830I	Inside of dishwasher has scale buildup. Clean more often.	Dishwashing machines shall be cleaned at least once a day or as often as necessary to maintain satisfactory operating conditions. Clean dishwasher.	2			
23	800E	Outside of coffee carafes and around cabinet handles in Trojan nation area are unclean. Clean more often.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1	2		
29	1060.1	Three compartment sink must have faucet that will reach all three compartments with potable water. Center faucet does not have potable water. Repair.	All plumbing shall be sized, installed and maintained in accordance with Illinois and appropriate local plumbing codes. Install and maintain plumbing in compliance with the appropriate plumbing codes.	1	2		

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Inspector: *Judi Bishop*

Report Received by: *Kathryn Linney*