

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: 03/09/18 10:36 AM	Charleston Middle School		
Inspector: Juli Bishop	Est #: 52	Risk: 1	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 910 Smith Drive	
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Charleston	
		Own/Op: Stefanie Riggen	

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Stefanie Riggen	01685096	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Christine Franklin	01612126	Yes	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

walkin 14 15 -30 -32 glass three door 39 40 40 three door Manitowic 30 31 29 serving line 28 38 30 37
 drink coolers 37 36 milk coolers 32 30 31

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

kitchen 168 serving line 135 138

INSPECTION NARRATIVE

As part of thier HACCP plan this facility has good use of temperature logs to monitor temperatures holding units. Can with damage to top or bottom rim or side seam should be discarded to prevent the possibility of foodborne illness. 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:	4	0	0
Total Demerit Points:	10	0	0
Raw Score: 90	Adjusted Score: 90		

Inspector: Juli Bishop

Report Received by: [Signature]

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Charleston Middle School

City: Charleston

Date: 03/09/18

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
1	155	Can with severe damage to rim. Corrected by discarding during inspection.	Retail food stored shall utilize the guidelines in the department's rules for salvage warehouses and stores for foods, alcoholic liquors, drugs, medical devices and cosmetics when determining if damaged containers are acceptable for sale. THIS IS A CRITICAL VIOLATION.	5			03/09/18
9	280.1	Styrofoam cup without handle being used to dispense dry rice. Use approved utensils for dispensing.	Suitable dispensing utensils shall be used to minimize manual contact with food. Use approved dispensing utensils.	2			
14	650A.1	Seal on walk-in in kitchen is damaged. Repair.	Food-contact surfaces shall be designed and made to be easily cleanable, smooth and free of damaged areas. Repair or replace unapproved food-contact surfaces.	2			
23	800E	Drip pans on flat top unclean. Clean more frequently.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1			

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