

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:	03/27/18	4:06 PM	Courtyard Square	
Inspector:	Juli Bishop	Est #:	683	Risk: 1
<input checked="" type="checkbox"/> Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Preopening Inspection <input type="checkbox"/> Recheck	Address: 415 18th Street			
	City: Charleston			
Own/Op: Kathy Young				

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Kathy Young	01278342	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Matthew Vail	01683732	No	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

35 37 0 -1

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

170

INSPECTION NARRATIVE

Please be sure to discard broken eggs. As part of your HACCP plan please monitor eggs more frequently to prevent the possibility of foodborne illness. This facility is clean and well maintained. 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:	2	0	0
Total Demerit Points:	6	0	0
Raw Score:	94	Adjusted Score: 94	

Inspector: Juli Bishop

Report Received by: Kathy Young

Food Service Establishment Inspection Report

Courtyard Square

City: Charleston

Date: 03/27/18

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	110C	Broken egg in carton in refrigerator. Corrected by discarding during inspection.	Only undamaged, whole eggs or pasteurized commercially prepared and packaged egg products may be used. Use approved egg products. THIS IS A CRITICAL VIOLATION.	5			03/27/18
10	280.2	Knife handle in direct contact with fruit salad. Make sure handles do not come in contact with product to protect from contamination.	Dispensing utensils shall be stored: 1)in food with handle out or 2)clean and dry or 3)in running water dipper wells. Store utensils in an approved manner.	1			

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:	2	0	0
Total Demerit Points:	6	0	0
Raw Score:	94		
Adjusted Score:	94		

Inspector: Jul Bishop

Report Received by: Kathy L. Young