

Coles County Health Department 825 18th Street Charleston, Illinois 61920 Phone: (217)348-0530 www.co.coles.il.us/cchd/index.html	Date/Time: 02/27/18 2:54 PM	Down The Street		
	Inspector: Juli Bishop	Est #: 188	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: 106 West Ashmore Street		
		City: Ashmore		
		Own/Op: Bruce Sloat		

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)

bar 31 31 32 39 38 32 33 walk in 29 30

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

No hot temperatures

INSPECTION NARRATIVE

Use of home prepared food which has been prepared in an unlicensed kitchen is prohibited. As part of your food safety HACCP plan please be sure that no home prepared foods are served in this establishment at any time. This is an important critical control point in the prevention 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:	5	1	0
Total Demerit Points:	9	2	0
Raw Score:	91		Adjusted Score: 89

Inspector: Juli Bishop

Report Received by: Charl Drin

Food Service Establishment Inspection Report

Down The Street

City: Ashmore

Date: 02/27/18

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	100.3	Home made taco dip in crock pot. Corrected by discarding during inspection.	Use of home prepared or hermetically sealed food processed in unapproved establishments is prohibited. Destroy or remove unapproved foods. THIS IS A CRITICAL VIOLATION.	5			02/27/18
15	690	Maytag freezer mounted on dolly that is bare wood and carpet. Remove carpet and paint bare wood to seal with a light colored easily cleanable paint.	Non-food contact surfaces shall be designed and repaired to be smooth, washable and easily maintained in a clean and sanitary condition. Repair or replace damaged or unapproved non-food contact surfaces.	1	2		
15	740C	Sink in women's room is no longer sealed to wall. Repair.	Unless sufficient space is provided for easy cleaning or if exposed to splash, wall-mounted equipment shall be sealed to adjoining wall or ceiling. Seal equipment to adjoining wall or ceiling.				
23	800E	Pizza oven drip trays are unclean. Clean more frequently.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1			
32	1120E.1	No pump soap at handwashing sink behind bar. 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.	2			

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