

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: 03/15/18 2:59 PM		Eagles	
Inspector: Juli Bishop	Est #: 538	Risk: 2	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 1917 Oak	
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Mattoon	
Own/Op: Cindy Moran			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Cindy Moran	01694417	No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

kitchen -33 -30 -18 -21 30 33 back bar 38 37 bar 20 21 23 32 39 -28 39 bar walk in 30 30

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

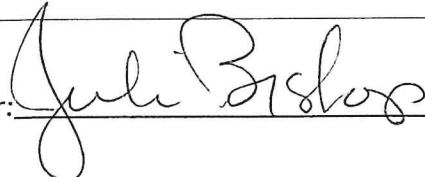
no hot

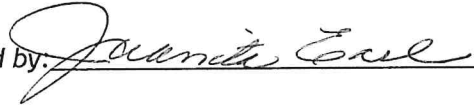
INSPECTION NARRATIVE

As part of your HACCP plan please be sure to check sanitizer levels in dishwasher before use. Proper sanitizing of dishes is an important critical control point in the prevention of foodborne illness. Overall this facility is very clean and well organized. 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:	6	2	0
Total Demerit Points:	10	4	0
Raw Score:	90	Adjusted Score:	86

Inspector: 

Report Received by: 

Food Service Establishment Inspection Report

Eagles City: Mattoon Date: 03/15/18

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
14	650A.1	Soiled bar rags being used to plug holes around lines in keg walk in and around soda lines in storage area. Remove.	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	2		
14	600.1	Racks in keg walk in are chipping paint and no longer easily cleanable. Repair.	Equipment and utensils shall be made of smooth, durable, non-absorbent and easily cleanable materials. Use only approved equipment and utensils.				
20	830G.4	No sanitizer detected in dishwasher. Sanitizer is empty. Corrected during inspection by installing new bucket of sanitizer.	Dishwashing machines using chemicals for sanitization may be used if articles are exposed to final chemical rinse for time and concentration per manufacturer's specifications. Operate by manufacturer's specifications. THIS IS A CRITICAL VIOLATION.	4			03/15/18
22	800C	Ice standing in bottom of upright freezer at bar. Clean more frequently.	Equipment and utensils used in continuous preparation of potentially hazardous foods shall be washed, rinsed and sanitized at regular intervals. Clean and sanitize equipment.	2			
23	800E	Outside of seals on kitchen upright freezers are unclean. Clean more frequently.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1	2		
37	1210F	Light covers over dishwashing area in kitchen are broken and no longer easily cleanable. Replace	Wall and ceiling covering material shall be attached and sealed to be easily cleanable. Install covering materials properly on walls and/or ceilings.	1			

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Inspector: Julie Belding

Report Received by: Janita Eave