

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: 03/26/18 1:54 PM		El VaQuerro	
Inspector: Juli Bishop		Est #: 226	Risk: 1
<input checked="" type="checkbox"/> Inspection <input type="checkbox"/> Reinspection		Address: 200 Holiday Drive	
<input type="checkbox"/> Preopening Inspection <input type="checkbox"/> Recheck		City: Mattoon	
Own/Op: Rigoberto Perdomo			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Valdemar Chagala	14323925	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Eduardo Gomez	14323912	Yes	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

meat table 41 40 41 36 34 make table 41 39 34 35 upright 32 31 walk in 34 35 35 Maxx -10 -20 serving area -10 35 35 32 33

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

142 146 154 160 140

INSPECTION NARRATIVE

As part of a HACCP plan potentially hazardous foods must be dated with a 7 day use-by date. This is an important critical control point in the prevention of foodborne illness. Overall 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:	5	2	0
Total Demerit Points:	10	4	0
Raw Score: 90	Adjusted Score: 86		

Inspector: Juli Bishop

Report Received by: Myquel Roberts

82 MR JB

Food Service Establishment Inspection Report

El VaQuerro

City: Mattoon

Date: 03/26/18

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
3	152	Cut potatoes and cooked chiles without 7 day use by dates. Corrected by discarding during inspection.	Potentially hazardous food that is not properly date marked, exceeds time/temperature combination or the date marked exceeds time/temperature combination shall be discarded. Discard food. THIS IS A CRITICAL VIOLATION.	5	2		03/26/18
13	520B	Employee preparing food without hair restraint. Provide.	Employees shall use effective hair restraints such as hats, hair coverings or nets, beard restraints & clothing that covers body hair & effectively keeps hair from exposed food, clean equipment, clean utensils, clean lines, & single use articles. Use effective hair restraint.	1			
21	810B	Wet wiping cloths stored on food prep surfaces in kitchen. Store in sanitizer between uses.	Moist wiping cloths used for wiping food-contact surfaces shall be clean and stored in sanitizing solution between uses. Store moist wiping cloths in sanitizing solution.	1	2		
33	1130C.1	Dumpster lids left open. Keep lids closed.	Refuse containers stored outside shall be easily cleanable, equipped with tight fitting covers, and kept covered. Provide approved waste containers and keep them covered.	2	2		
42	1390	Wet mops in bucket. Hang to dry between uses.	Maintenance tools shall be stored in an orderly manner and maintained and stored in a manner that protects food surfaces from contamination. Store and maintain maintenance tools in approved manner.	1	2		

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Total Demerit Points:

10	4	0
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Raw Score: 90

Adjusted Score: 86 *JB MR*

Inspector: *Juli Bishop*

Report Received by: *Miguel Reillo*