

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: 05/11/18 2:52 PM		Express Drive-Thru	
Inspector: Juli Bishop		Est #: 752	Risk: 3
<input checked="" type="checkbox"/> Inspection <input type="checkbox"/> Reinspection		Address: 1012 Charleston Avenue	
<input type="checkbox"/> Preopening Inspection <input type="checkbox"/> Recheck		City: Mattoon	
Own/Op: John Woodruff / Randy Jones JB KC			

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)

Walk in 32 34 32 33 34 small chest freezer 1 3 upright freezer -15 -17 Coke 32 30 Pepsi 32 34 register 29

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

no hot

INSPECTION NARRATIVE

As part of a HACCP plan please be sure to store eggs and/or raw meat below ready to eat food or drink. 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:	6	1	0
Total Demerit Points:	14	2	0
Raw Score: 86	Adjusted Score: 84		

Inspector: Juli Bishop

Report Received by: Kimberly Christensen

Food Service Establishment Inspection Report

Express Drive-Thru

City: Mattoon

Date: 05/11/18

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
7	130D	Raw eggs over drinks in walk in cooler. Corrected by moving eggs to bottom shelf during inspection.	Food not subject to further washing or cooking shall be protected from potential cross-from raw foods. Store foods protected from potential cross-contamination. THIS IS A CRITICAL VIOLATION.	4			05/11/18
8	130B	Soda lines and box of Kit Kats on floor in food prep area. Elevate to at least 6" above floor.	Containers of food shall be stored a minimum of 6 inches above the floor in a manner that protects from splash and contamination. Store containers of foods properly.	2	2		
15	740C	Handsinks in prep area and restroom are not sealed to the wall. Seal.	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.	1			
22	800C	Ice chutes on soda machines are unclean with mold. Clean more often.	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			
35	1160.1	Flyswatter in food prep area. Corrected by discarding during inspection	Effective measures intended to minimize the presence of rodents and insects shall be utilized. Employ effective insect and rodent control measures. THIS IS A CRITICAL VIOLATION.	4			05/11/18
36	1220A.2	Floor under coffee station in prep area unclean. Clean more often.	Floors, walls, ceilings and all attachments shall be kept clean. Keep surfaces clean.	1			

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