

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:	02/21/18	2:11 PM	Great Food & Spirits	
Inspector:	Juli Bishop		Est #:	835
			Risk:	1
			Seq #:	18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 1513 Old State Road		
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Mattoon		
		Own/Op: Robb Perry		

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Robb Perry	01717552	Yes	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Exempt
Nathan Perry	01717525	No	
Tina Chronic	169335	Yes	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

kitchen 36 37 30 0 storage -1 -5 -9

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

no hot

INSPECTION NARRATIVE

As part of a HACCP plan discard items that are past their 7 day use-by date. This is an important critical control point in the prevention of foodborne illness. This facility is clean and well maintained. As a category one facility you are required to have at least one Food Service Sanitation Management Certified employee on duty at all times. This facility currently has an employee in FSSMC class. Provide additional certifications within 90 days. 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:	3	2	0
Total Demerit Points:	7	4	0
Raw Score:	93	Adjusted Score:	89

Inspector: Juli Bishop

Report Received by: Tina Chronic

Food Service Establishment Inspection Report

Great Food & Spirits

City: Mattoon

Date: 02/21/18

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	italian beef and cut onions with discard date of 2/18, shredded pork 2/8, cooked hamburger 2/5, cooked brats 2/20, cooked coney sauce 1/17, baked potatoes 1/24. Corrected by discarding items 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		02/21/18
9	290.1	Cup being used to dispense ice. Use scoop with handle to dispense ice.	Ice for human consumption shall be dispensed with utensil designed to minimize manual contact with the ice or through automatic self-service ice-dispensing equipment. Use utensils or equipment for dispensing.	2			
45	540A	This facility is undercertified in Food Service Sanitation Management Certifications. Provide additional certifications within 90 days. THIS IS AN ADMINISTRATIVE CRITICAL VIOLATION.	Category 1 food service establishments shall employ a certified person during all times food is prepared, handled or served. Category 2 food service establishments shall employ at least one full-time, certified supervisor.	0	2		

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Inspector: *Juli Baslas*

Report Received by: *Jim Chin*