

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: 04/27/18 2:58 PM		Jack Flash	
Inspector: <i>Juli Bishop</i>		Est #: 621	Risk: 3
Seq #: 18.1.0		Address: 1121 Broadway East Suite 2	
<input checked="" type="checkbox"/> Inspection <input type="checkbox"/> Reinspection		City: Mattoon	
<input type="checkbox"/> Preopening Inspection <input type="checkbox"/> Recheck		Own/Op: Lori Houser	

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)

soda walk in 28 32 beer walk in 30 29 creamer 31 floor coolers 29 37 -8

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

No hot

INSPECTION NARRATIVE

As a HACCP control please be sure to have handsinks accessible at all times. Proper handwashing is a critical control point in the prevention of foodborne illness. Thank you.

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	4	0
Total Demerit Points:	10	8	0
Raw Score:	90		Adjusted Score: 82

Inspector: *Juli Bishop*

Report Received by: *Lori Houser*

Food Service Establishment Inspection Report

Jack Flash

City: Mattoon

Date: 04/27/18

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
8	130B	Boxes of candy on floor in storage area. Elevate to 6" or more 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		
22	800C	Interior ledge of ice bin unclean. 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	2		
25	880A.1	Boxes of single service on floor by ice machine. Elevate to at least 6" above floor.	Single-service articles shall be stored at least 6 inches above the floor and protected from contamination. Store single-service articles at least six inches above the floor and protected from contamination.	1	2		
31	1120B	Handsink is blocked by discard cans. Corrected by moving items during inspection.	Lavatories shall be accessible to employees at all times. Render lavatories accessible at all times. THIS IS A CRITICAL VIOLATION.	4			04/27/18
42	1390	Wet mop sitting in mop sink. 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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Inspector: Jubiana Bishop

Report Received by: Lois Wheeler