

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:	03/23/18	1:14 PM	Jimmy John's		
Inspector:	Juli Bishop	Est #:	700	Risk:	1
		Seq #:	18.1.0		
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 315 Lincoln Avenue			
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Charleston			
		Own/Op: Jerry Cole <u>Jordan Rakes</u>			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Jordan S. Rakes	1818640	Yes	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Exempt

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

south make table 39 36 38 40 39 32 31 30 center make table 41 39 38 39 34 35 east make table 39 38 37 30
 hoshzaki 41 walk ins -6 -8 31 33

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

no hot temp

INSPECTION NARRATIVE

Proper handwashing procedures are an important part of your HACCP plan. Employees should wash hands thoroughly before putting on gloves, when changing gloves, handling food, handling clean dishes, or doing any other activity that might contaminate food or food contact surfaces. Proper handwashing is an important critical control point in the prevention of foodborne illness. Overall 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. Provide additional certification 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:	5	0	0
Total Demerit Points:	13	0	0
Raw Score:	87	Adjusted Score: 87	

Inspector: Juli Bishop

Report Received by: [Signature]

Food Service Establishment Inspection Report

Jimmy John's

City: Charleston

Date: 03/23/18

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
12	512	Employee observed donning gloves without washing hands. Corrected by educating employee and observing proper handwashing procedures.	Employees shall wash hands & exposed arms before food preparation, including working with exposed food, clean equipment & unwrapped single service & after using the toilet or anytime hands are contaminated. Wash hands when required. THIS IS A CRITICAL VIOLATION.	5			03/23/18
21	810B	Wet wiping cloths sitting on 3 compartment sink. 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			
22	800C	Heavy ice accumulation in walk in freezer. 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			
41	1300	Unlabeled bottle of chemical cleaner. Corrected by labeling during inspection.	Toxic product containers shall be prominently and distinctly labeled. Label all toxic product containers. THIS IS A CRITICAL VIOLATION.	5			03/23/18
45	540A	There are not enough Food Service Sanitation Management Certified employees at this facility. 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			

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Inspector: Julie Bislog

Report Received by: [Signature]