

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: 03/02/18 12:36 PM	Lake Crest School-Oakland Comm.Unit #5		
Inspector: Kim Ross	Est #: 72	Risk: 1	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 310 North Teeter Street	
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Oakland	
Own/Op: LuAnne Centers			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
LuAnne Centers	01692812	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Amanda Apple	01612021	Yes	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)
 40 41 36 39 38 40 41 40 39 38 36 39 9 6 3 5 8

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)
 no hot

INSPECTION NARRATIVE
 Facility has excellent cold holding temperatures. There are some repeat violations that need to be corrected. New back door has been installed, door cannot be propped and left open without a tight fitting screen door to minimize the likeliness of pests entering the facility.

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:	7	3	0
Total Demerit Points:	13	6	0
Raw Score: <i>87</i>	<i>88</i>	Adjusted Score:	<i>81</i>

Inspector: *Kim Ross*

Report Received by: *LuAnne Centers*

Food Service Establishment Inspection Report

Lake Crest School-Oakland Comm.Unit #5

City: Oakland

Date: 03/02/18

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	Tarter sauce dated 2/16/18. Item corrected by discarding food 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			03/02/18
5	140A.2	No visible thermometer in the milk cooler. Provide.	Accurate, conspicuous thermometers shall be provided in each mechanically refrigerated food storage unit on premises. Provide approved thermometers, located to be easily readable and in the warmest part of each cold food storage unit.	1			
15	1130A	Garbage container in bathroom needs a lid. Provide can with lid. <i>provided</i>	Garbage and refuse shall be kept in durable, non-absorbent, easily-cleanable, insect-proof and rodent-proof containers. Provide approved waste containers.	1 0	2 0		
23	800E	Bottom shelf of dish drying table is unclean. Clean more often.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1			
35	1170.1	Back door propped open. Item corrected by shutting door during inspection.	Outer openings shall be effectively protected against entrance of rodents and insects. Take appropriate measures to pest-proof the facility. THIS IS A CRITICAL VIOLATION.	4	2		03/02/18
37	1210B.1	Dishroom wall is no longer smooth and easily cleanable. Repair.	Walls and ceilings in walk-in refrigeration units, food preparation, warewashing areas and toilet rooms shall be light-colored, smooth, non-absorbent and easily cleanable. Install approved walls and ceilings.	1			
37	1210E	Vent hood filters are dusty. clean more often.	Fixtures and equipment attached to walls and ceilings shall be easily cleanable and maintained in good repair. Provide approved fixtures and equipment.		2		

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Total Demerit Points:
Raw Score: *87* ⁸⁸ | **Adjusted Score:** *81* ⁸³

 Inspector: *B. Ross*

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 Report Received by: *L. A. Carter*