

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:	01/05/18 11:46 PM	Lakewood Village
Inspector:	Juli Bishop	Est #: 531 Risk: 1 Seq #: 17.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 2127 18th Street
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Charleston
		Own/Op: Amy Neal

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Amy Neal	01682137	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Shelby Gilbert	01682945	Yes	
Hannah Morgan	1959922	No	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

32 31 35 10 12

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

193 215

INSPECTION NARRATIVE

Excellent use of HACCP 7 day use by dates on potentially hazardous foods. Proper dating is an important critical control point in the prevention of foodborne illness. Overall this facility is clean and well organized. 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:	8	2	0
Total Demerit Points:	9	4	0
Raw Score:	91	Adjusted Score: 87	

Inspector: Juli Bishop

Report Received by: Amy Neal

Food Service Establishment Inspection Report

Lakewood Village

City: Charleston

Date: 01/05/18

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	300A	Bag of flour being stored on floor in storage closet. Elevate to at least 6" above floor to protect from contamination	Self-serve condiments shall be provided in individual packages or from approved dispensers. Dispense condiments in approved manner.	2	2		
13	520B	Employee preparing food in kitchen without hair restraint. Utilize approved hair restraints.	Employees shall use effective hair restraints such as hats, hair coverings or nets, beard restraints & clothing that covers body hair & effectively keeps hair from exposed food, clean equipment, clean utensils, clean lines, & single use articles. Use effective hair restraint.	1			
14	600.1	Unapproved dorm style refrigerator being used to store yogurt in dining area. Heavily damaged spatula in kitchen. Must have approved commercial refrigerator for potentially hazardous foods. Spatula discarded.	Equipment and utensils shall be made of smooth, durable, non-absorbent and easily cleanable materials. Use only approved equipment and utensils.	2			
14	650A.1	Countertop by white oven is damaged and no longer easily cleanable. Edge of island counter is damaged. Repair.	Food-contact surfaces shall be designed and made to be easily cleanable, smooth and free of damaged areas. Repair or replace unapproved food-contact surfaces.				
22	800C	Inside of ice machine unclean with mildew. 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			
22	800D	Inside of black oven unclean with food debris. Clean more frequently.	Food-contact surfaces of cooking equipment shall be cleaned at least once a day and kept free of accumulated debris. Clean surfaces of cooking equipment daily.		2		
23	800E	Inside of drawers throughout kitchen unclean with food debris. Clean more frequently.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1			
36	1200A	Floor tiles damaged and coming unsealed from floor near dishwasher. Repair	Floors and floor coverings of all food preparation, food storage, ware washing areas, lockers and toilet rooms shall be smooth, durable and kept in good repair. Provide approved floors and maintain in good repair.	1			

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Inspector: Juli Bishop

Report Received by: Amy Deel