

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: 03/20/18 10:17 AM	Life's Journey		
Inspector: Kim Ross	Est #: 743	Risk:	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 300 Lerna Road South	
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Mattoon	
Own/Op: April Stephens			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
April Stephens	01707263	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Antonio Kilgore	01707257	Yes	
Christina Carroll	01705393	No	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

8 9 6 freezer 40 41 40 39 38 40 41

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

no hot

INSPECTION NARRATIVE

Facility clean and well organized. Most potentially hazardous foods have excellent 7 day use by date labels, however a couple were missed. Monitor date labels daily and discard foods that are not dated or out of date. This is a critical control in the prevention of foodborne illness.

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	1	0
Total Demerit Points:	9	2	0
Raw Score: 91	Adjusted Score: 89		

Inspector: Kim Ross

Report Received by: April Stephens

Food Service Establishment Inspection Report

Life's Journey

City: Mattoon

Date: 03/20/18

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	Cooked shelled eggs dated to expire 3/6. Pistachio salad not date marked. Item corrected by discarding both foods 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			03/20/18
23	800E	Oven drip tray unclean.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1	2		
29	1060.1	uncapped copper line near dishwasher is dripping water on floor.	All plumbing shall be sized, installed and maintained in accordance with Illinois and appropriate local plumbing codes. Install and maintain plumbing in compliance with the appropriate plumbing codes.	1			
36	1220A.2	Floor around back wall of dishwasher is unclean. Clean more often.	Floors, walls, ceilings and all attachments shall be kept clean. Keep surfaces clean.	1			
40	1280	Employee winter hat on coffee filters. Moved during inspection.	Lockers or suitable facilities shall be provided in approved areas for storage of employee's clothing and personal belongings. Provide and use suitable facilities.	1			03/20/18

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Inspector: Bill Ross

Report Received by: April Stephens