

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](http://www.co.coles.il.us/cchd/index.html)

<b>Date/Time:</b> 03/13/18 1:47 PM		Los Potrillos, Inc.	
<b>Inspector:</b> Juli Bishop/BB	<b>Est #:</b> 130	<b>Risk:</b> 1	<b>Seq #:</b> 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	<b>Address:</b> 1305 Lincoln Avenue	
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	<b>City:</b> Charleston	
<b>Own/Op:</b> Juan Carlos Vega			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Poblano Antonia Amador	01625957	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Tlaxca Fernando Alvarez	01625966	Yes	
Ervin Reynoso	15056902	Yes	
Tomas Rarat Sarat	15056904	Yes	

**COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)**

make table 40 41 40 40 39 38 freezer -20 -18 walk ins 38 37 36 36 32 35 serving area 29 30 35 37 36  
 cold drawers 38 35 38 37

**HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)**

Rice 136 Steam Table 156,160,153,154,148,143,143,148,150

**INSPECTION NARRATIVE**

As part of your HACCP plan please be sure to utilize rapid cooling methods to ensure that foods spend as little time in the temperature "danger zone" as possible and reach critical control points quickly. This facility has corrected most items from last inspection. There is an gap beneath the back door of the facility. Eliminate gap within 7 days and contact this department when repair is complete. 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
<b>Total Violations Cited:</b>	8	1	0
<b>Total Demerit Points:</b>	12	2	0
<b>Raw Score:</b>	<b>88</b>	<b>Adjusted Score: 86</b>	

Inspector: Juli Bishop / BB

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Los Potrillos, Inc.

City: Charleston

Date: 03/13/18

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
2	140B.2	Large pans of hot foods cooling on counter.  Utilize rapid cooling methods for cooling large volumes of potentially hazardous foods.	Prepared potentially hazardous foods shall be cooled, utilizing rapid cooling methods.cool from 135f to 70f within 2 hrs & from 70f to 41f within 4 more hrs. Cool prepared foods properly.	1			
2	130F	Bulk dry goods unlabeled.  Label all bulk food.	Bulk foods shall be labeled by common name. Label all bulk foods with common names in clear, unmistakable manner.				
8	130A.1	Several uncovered containers of food in establishment.  Keep foods covered to protect from contamination.	Food, if removed from original container, shall be stored in clean, covered containers. Store foods in approved containers.	2			
15	690	Wooden shelf over clean drainboard at dishwasher is chipping paint and no longer easily cleanable.  Repair.	Non-food contact surfaces shall be designed and repaired to be smooth, washable and easily maintained in a clean and sanitary condition. Repair or replace damaged or unapproved non-food contact surfaces.	1			
23	800E	Table under grill unclean with debris.  Clean more frequently.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1	2		
33	1130C.1	Dumpster lid left open.  Keep lids closed to prevent pests.	Refuse containers stored outside shall be easily cleanable, equipped with tight fitting covers, and kept covered. Provide approved waste containers and keep them covered.	2			
35	1170.1	Air gap beneath back door of facility.  Repair within 7 days.	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			
39	1250.2	Gap in ventilation hood over grill.  Eliminate gap.	Ventilation systems shall be installed and operated in such a manner as not to create an unsightly, harmful or unlawful discharge. Maintain and operate ventilation system properly.	1			

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Inspector: Juli Bisher

Report Received by: [Signature]