

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 12:03 PM	Mattoon High School
Inspector:	Juli Bishop/BB	Est #: 61 Risk: 1 Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 2521 Walnut
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Mattoon
		Own/Op: Lisa Mortiz

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Lisa Mortiz	01705735	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Amy Hudspath	01705733	Yes	
Paula Spivey	01158491	Yes	
Amber Apke	01705729	Yes	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

walk in 36 37 double walk in 32 31 0 1 -2 jordon -12 -8 true -6 -14 salad serving line 35 31 33 34 32
 taco 30 31 milk coolers 30 32 31 33

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

salad serving line 156 147 135 taco line 137 143 145 150 140 kitchen 135 144 145

INSPECTION NARRATIVE

This facility has good use of HACCP 7 day use by labeling. This is an important critical control point in the prevention of foodborne illness. 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:	3	0	0
Total Demerit Points:	3	0	0
Raw Score:	97	Adjusted Score: 97	

Inspector: Juli Bishop / JS

Report Received by: Lisa Mortiz

Food Service Establishment Inspection Report

Mattoon High School

City: Mattoon

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
10	280.2	Handle of dispensing scoop in direct contact with taco meat. Store utensils properly.	Dispensing utensils shall be stored: 1)in food with handle out or 2)clean and dry or 3)in running water dipper wells. Store utensils in an approved manner.	1			
21	810B	Wet rag stored out of sanitizer on salad line. 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			
37	1210E	Vent hood over stove is chipping paint. Paint to be smooth and easily cleanable.	Fixtures and equipment attached to walls and ceilings shall be easily cleanable and maintained in good repair. Provide approved fixtures and equipment.	1			

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Inspector: Juli Bishop / AJ

Report Received by: Lisa MMB