

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: | 05/09/18 | 3:20 PM | American Legion Post 88 | |
| Inspector: | Juli Bishop | Est #: | 686 | Risk: 1 |
| <input checked="" type="checkbox"/> Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Preopening Inspection <input type="checkbox"/> Recheck | Address: 1903 Maple | | | |
| | City: Mattoon | | | |
| | Own/Op: Oren Lockhart | | | |
| Seq #: 18.1.0 | | | | |

| CERTIFIED PERSONNEL | CERTIFICATE NUMBER | PRESENT? | Adequate Number of Certified Personnel? |
|---------------------|--------------------|----------|---|
| Oren Lockhart | 01486872 | No | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt |
| | | | |
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| | | | |

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

kitchen -11 37 36 -12 -9 back bar 33 29 21 24 walk in 30 32 front bar -21

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

no hot temperatures

INSPECTION NARRATIVE

As a HACCP control you must provide hot and cold running water at all handwashing sinks. Proper handwashing is one of the most important critical control points to prevent foodborne illness. Handsink behind bar must be repaired within 24 hours to have a constant supply of hot and cold running water. There was no food prep or service during inspection. Overall 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: | 5 | 2 | 0 |
| Total Demerit Points: | 11 | 4 | 0 |
| Raw Score: | 89 | | Adjusted Score: 85 |

Inspector: Juli Bishop

Report Received by: Quana Amiel

Food Service Establishment Inspection Report

American Legion Post 88

City: Mattoon

Date: 05/09/18

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 |
|------|--------------|--|---|------------|---------------|-----------------|----------------|
| 14 | 600.1 | Heavily damaged spatula found in kitchen drawer. Discard damaged utensils. | Equipment and utensils shall be made of smooth, durable, non-absorbent and easily cleanable materials. Use only approved equipment and utensils. | 2 | | | |
| 15 | 690 | Bar coasters being used to prop up front of small freezer at south end of bar. Remove unapproved items and replace with smooth, non-absorbent and easily cleanable items. | 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 | 2 | | |
| 22 | 800D | Microwave in kitchen unclean. Clean more often. | 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 | 2 | | |
| 27 | 1120D.1 | No hot water at bar handsink. Repair within 24 hours. | Hot and cold water shall be provided at each lavatory. Provide hot and cold water at all lavatories. THIS IS A CRITICAL VIOLATION. | 5 | | | |
| 37 | 1210E | Vents on vent hood have grease buildup. 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. | 1 | | | |
| | | | | | | | |
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Inspector: Juli Bishop

Report Received by: Duane Smith