

# 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)

Date/Time:	03/05/18 11:54 AM	Roc's Blackfront
Inspector:	Juli Bishop	Est #: 21 Risk: 1 Seq #: 18.2.0
<input type="checkbox"/> Inspection	<input checked="" type="checkbox"/> Reinspection	Address: 410 6th St.
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Charleston
		Own/Op: Mike Knoop

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Jon Knoop	01301563	Yes	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Exempt
Kylie Knoop	01301564	Yes	

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

Kitchen: Two door true 31 33 Mystic 32 33 Victory -19 -20 make table 29 30 29 31 31 32 32 salad bar 36 32 41 40 37, Top of the Roc: 37 37 35 37, Basement: walk-in 31 32 31 35 freezers -3 -6 -15, Bar: -10 walk in 29 32 33, Wait service room: 31

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

Kitchen: 153 169 157 Soups: 135 138

**INSPECTION NARRATIVE**

As part of a HACCP plan discard items that are past their 7 day use-by date. This is an important critical control point in the prevention of foodborne illness. As a category one facility you are required to have at least one Food Service Sanitation Management Certified employee on duty at all times. Provide additional certifications within 90 days. 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>	6	5	0
<b>Total Demerit Points:</b>	11	10	0
<b>Raw Score:</b>	<b>89</b>	<b>Adjusted Score: 79</b>	

Inspector: Juli Bishop

Report Received by: [Signature]

# Food Service Establishment Inspection Report

Roc's Blackfront

City: Charleston

Date: 03/05/18

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
3	152	Opened milk without 7 day use by date, cooked chicken with discard date of 3/1, ham sandwiches 3/4, imitation repackaged crab meat 2/26, cooked prime rib 2/22, cut onion 3/1 rice balls 3/4.  Corrected by discarding 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	2		03/05/18
14	650A.1	Damaged seal on Mystic refrigerator, Damaged clear food containers in 4 door freezer. Tape on seal of 2 door true refrigerator.  Repair/replace	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.	2	2		
21	810B	Wet wiping cloths out of sanitizer in wait service area and salad bar service area.  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			
22	800C	Heavy ice accumulation on cooling unit in bar walk-in.  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	2		
36	1220A.2	Floor unclean in basement storage.  Clean more frequently.	Floors, walls, ceilings and all attachments shall be kept clean. Keep surfaces clean.	1	2		
45	540A	This facility is undercertified in Food Service Sanitation Management Certification. Provide additional certifications within 90 days.  THIS IS AN ADMINISTRATIVE CRITICAL VIOLATION.	Category 1 food service establishments shall employ a certified person during all times food is prepared, handled or served. Category 2 food service establishments shall employ at least one full-time, certified supervisor.	0	2		

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