

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: 05/07/18 1:36 PM Rookies Club  
 Inspector: Juli Bishop Est #: 431 Risk: 2 Seq #: 18.1.0  
 Inspection  Reinspection Address: 2012 Marshall Avenue  
 Preopening Inspection  Recheck City: Mattoon  
 Own/Op: Joe, Verita & Jacob Kimery

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Jacob Kimery	01694415	NO	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt

### COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

Bar 32 35 30 30 26 -5 Glass cooler 35 38 walk in 35 39 storage -30 -6 35 34

### HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

no hot

### INSPECTION NARRATIVE

Side door of facility must be repaired within 7 days. Contact this department when repair is made. This is to prevent the entrance of pests. Good HACCP temperatures in all holding units. Safe temperatures are an important critical control point 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
<b>Total Violations Cited:</b>	4	1	0
<b>Total Demerit Points:</b>	8	2	0
<b>Raw Score:</b>	92	<b>Adjusted Score: 90</b>	

Inspector: Juli Bishop

Report Received by: Jenna Carter

# Food Service Establishment Inspection Report

Rookies Club

City: Mattoon

Date: 05/07/18

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	290.3	Handle of scoop in ice machine in direct contact with ice.  Store with handle out and presented to user.	Between uses, ice transfer receptacles shall be stored in a way that protects them from contamination. Store ice receptacles properly.	1			
15	690	Duct tape on door of roll top bar cooler.  Remove.	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			
22	800C	Heavy ice accumulation in bottom of pizza freezer in back storage area, floor under racks in walk in unclean, bottom of glass door cooler unclean.  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		
35	1170.1	Side door by walk in cooler has large air gap at bottom. Both front and back doors of facility propped open.  Repair air gap within 7 days. Keep doors closed to prevent pests.	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			

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Inspector: Juni Bishop

Report Received by: Jana Costa