

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:	03/29/18 11:44 AM	St. John's Lutheran Church - School	
Inspector:	Juli Bishop	Est #:	561 783 18 Risk: 1 Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 100 Broadway Ave	
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Mattoon	
		Own/Op: Susan Vadakin	

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Susan Vadakin	0160428	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

Two door 41 40 upright freezer -2 milk 33 walkins 34 33 -3 -5 serving line 37 38 38

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

200 141

INSPECTION NARRATIVE

As part of a HACCP plan potentially hazardous foods must be dated with a 7 day use-by date and discarded at the end of day 7. Monitor labels daily and discard any items that are not dated or are past their use by dates. This facility is clean and well maintained. 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	1	0
Total Demerit Points:	10	2	0
Raw Score:	90		Adjusted Score: 88

Inspector: Juli Bishop

Report Received by: Susan Vadakin

Food Service Establishment Inspection Report

St. John's Lutheran Church & School

City: Mattoon

Date: 03/29/18

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	Cooked carrots with discard date of 3/22, cooked broccoli 3/26, chicken ala king 3/26, cut broccoli 3/26. Items without 7 day use by labels: additional cooked carrots and broccoli, cooked potatoes, shredded mozzarella Corrected. Discarded 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			03/29/18
10	280.2	Handle of dipping spoon in direct contact with pizza sauce. Store utensils in approved manner.	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			
14	650A.1	Masking tape on handle of dipping spoon. Remove unapproved not easily cleanable surface.	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			
15	600.1	Bare wood pallet being stored in kitchen. Remove.	Equipment and utensils shall be made of smooth, durable, non-absorbent and easily cleanable materials. Use only approved equipment and utensils.	1	2		
21	810B	Wet wiping cloths not stored in sanitizer. 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			

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Inspector: Juli Bishop

Report Received by: Susan Kodlak