

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:	03/20/18 11:05 AM	Stepping Stones Children's Center		
Inspector:	Juli Bishop	Est #:	434	Risk: 1
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 2820 Moultrie		
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Mattoon		
		Own/Op: Betty Sears		

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Betty Sears	01704510	No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Laurie McGinnis	15791194	Yes	

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

40 39 40 -1 0 -2

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

no hot

**INSPECTION NARRATIVE**

As part of your HACCP plan please make sure that employee leftovers are not stored over ready to eat foods. This is an important critical control point in the prevention of foodborne illness. This facility has new kitchen staff that is doing a good job overall and efforts have been made to correct previous violations. 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>	3	2	0
<b>Total Demerit Points:</b>	7	4	0
<b>Raw Score:</b>	<b>93</b>		<b>Adjusted Score: 89</b>

Inspector: Juli Bishop

Report Received by: Chloe Rinehart

# Food Service Establishment Inspection Report

Stepping Stones Children's Center

City: Mattoon

Date: 03/20/18

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
7	120A	Employee leftovers directly over ready to eat food in facility refrigerator.  Corrected by moving during inspection.	Food shall be protected at all times from contamination. THIS IS A CRITICAL VIOLATION.	5			03/20/18
15	690	Areas of bare wood on dolly under stove in kitchen.  Paint to seal entire dolly with a light colored easily cleanable paint.	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		
37	1210F	Missing ceiling tile in kitchen. Paint chipping on wall over missing tile.  Repair.	Wall and ceiling covering material shall be attached and sealed to be easily cleanable. Install covering materials properly on walls and/or ceilings.	1	2		

**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>	3	2	0
<b>Total Demerit Points:</b>	7	4	0
<b>Raw Score:</b>	<b>93</b>		<b>Adjusted Score: 89</b>

Inspector: Juli Bishop

Report Received by: Shirley Binhart