

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: 04/04/18 11:08 AM	Villas of Hollybrook		
Inspector: Juli Bishop	Est #: 849	Risk: 1	Seq #: 18.1.0
<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Reinspection	Address: 738 N 18th St	
<input type="checkbox"/> Preopening Inspection	<input type="checkbox"/> Recheck	City: Charleston	
Own/Op: Candy Pfeifer			

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Roberta Tucker	171164	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Karen Wilkenson	01691746	No	
Verna Griffith	01620544	No	
Frances Duzan	01278341	Yes	

### COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

walk ins 31 32 0 4 upright 34 33 drawer unit 33 34 37 35 buffet line 35 32 35

### HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

kitchen 250 200 buffet 205

### INSPECTION NARRATIVE

Facility has done an excellent job of correcting all items from last inspection. Staff was observed properly monitoring temperatures during cooking process to ensure that chicken is reaching safe HACCP temperatures. 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
<b>Total Violations Cited:</b>	4	0	0
<b>Total Demerit Points:</b>	5	0	0
<b>Raw Score:</b>	<b>95</b>	<b>Adjusted Score: 95</b>	

Inspector: Juli Bishop

Report Received by: Roberta Tucker

# Food Service Establishment Inspection Report

Villas of Hollybrook

City: Charleston

Date: 04/04/18

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
8	130C.1	Food and beverage thickener being stored beneath handsink in dining area.  Store properly.	Foods shall not be stored under exposed sewer or water lines. Discontinue storing food below sewer or water lines.	2			
14	860A.3	Single service coffee filters and cup lids being stored beneath hand sink in dining area.  Store properly.	Equipment and utensils shall not be placed under exposed sewer or water lines. Place equipment in approved area.	2			
14	600.1	Damaged spatula found in kitchen.  Discard.	Equipment and utensils shall be made of smooth, durable, non-absorbent and easily cleanable materials. Use only approved equipment and utensils.				
23	800E	Top of dishwasher unclean with debris.  Clean more often.	Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.	1			

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Inspector: Guli Bishop

Report Received by: Robert A Tucker