

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:  | 02/22/18 | 2:36 PM      | Wal-Mart SuperCenter #612-Bakery/Deli |     |         |
| Inspector:  | Kim Ross |              | Est #:                                | 646 | Risk: 1 |
| <input checked="" type="checkbox"/> Inspection<br><input type="checkbox"/> Reinspection<br><input type="checkbox"/> Preopening Inspection<br><input type="checkbox"/> Recheck | Address: |              | 2250 Lincoln Avenue                   |     |         |
|   | City:    |              | Charleston                            |     |         |
| Own/Op:   |          | Randall Rock |                                       |     |         |

| CERTIFIED PERSONNEL | CERTIFICATE NUMBER | PRESENT? | Adequate Number of Certified Personnel?   |
|---------------------|--------------------|----------|---|
| Randall Rock        | 01637851           | No       | <input checked="" type="checkbox"/> Yes<br><input type="checkbox"/> No<br><input type="checkbox"/> Exempt |
| Joyce Wright        | 01637855           | Yes      |   |
| Robert Bennett      | 01673064           | No       |   |
| Dwayne Lovell       | 01652841           | No       |   |
| Renne Rawlings      | 178158             | Yes      |   |

### COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

30 32 walk in cooler, 32 34 36 35 34 meat cooler, -8 -9 walk in freezer 32 33 34

### HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

144 142 138 140 141 hot bar 176 168 164 fried

### INSPECTION NARRATIVE

Excellent 7 day use by dates on rewrapped lunchmeat and cheese's. Good HACCP hot holding temperatures on cold and hot foods. Label all foods packaged for retail sale with source address, weight and ingredients. This is important to prevent allergenic reactions. Label foods properly.

#### 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> | 7   | 1                         | 0        |
| <b>Total Demerit Points:</b>   | 8   | 2                         | 0        |
| <b>Raw Score:</b>              | 92  | <b>Adjusted Score: 90</b> |          |

Inspector:

Report Received by:

# Food Service Establishment Inspection Report

Wal-Mart SuperCenter #612-Bakery/Deli

City: Charleston

Date: 02/22/18

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 |
|------|--------------|--|--|------------|---------------|-----------------|----------------|
| 2    | 110G         | Chicken, chicken salad for sale in deli case grab and go not properly labeled with address and ingredients. Label all food properly. | Every food pre-packaged in advance of retail sale shall list in English the name of the product, source, source address, net contents and list of ingredients. Label foods properly.             | 1          |               |                 |                |
| 10   | 280.2        | Tongs for fried okra laying in product. Store handles out of food.   | 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          |               |                 |                |
| 15   | 740C         | Caulking is missing from large 3 compartment sink.   | Unless sufficient space is provided for easy cleaning or if exposed to splash, wall-mounted equipment shall be sealed to adjoining wall or ceiling. Seal equipment to adjoining wall or ceiling. | 1          |               |                 |                |
| 22   | 800C         | Hot holding bottom chicken shelf is unclean. Clean more often.   | 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          |               |                 |                |
| 23   | 800E         | Caulking at smaller 3 compartment sink is unclean. Clean more often.   | Non-food contact surfaces shall be kept clean. Clean non-food contact surfaces.  | 1          |               |                 |                |
| 36   | 1220A.2      | Floor behind fryers is unclean. Clean more often.  | Floors, walls, ceilings and all attachments shall be kept clean. Keep surfaces clean.  | 1          | 2             |                 |                |
| 37   | 1210E        | Vent hood is unclean. Vent above bakery is unclean. Clean more often.  | Fixtures and equipment attached to walls and ceilings shall be easily cleanable and maintained in good repair. Provide approved fixtures and equipment.  | 1          |               |                 |                |
|      |              |  |  |            |               |                 |                |

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| <b>Raw Score:</b>              | <b>92</b> |        | <b>Adjusted Score: 90</b> |

Inspector: *B. Davis*

Report Received by: *Amy Elliott*