

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:	03/15/18	12:00 PM	Wendy's		
Inspector:	Juli Bishop/BB	Est #:	632	Risk:	1
<input checked="" type="checkbox"/> Inspection <input type="checkbox"/> Reinspection		Address: 1209 Broadway Avenue East			
<input type="checkbox"/> Preopening Inspection <input type="checkbox"/> Recheck		City: Mattoon			
Own/Op: Darla Carter					

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Darla Carter	14733912	No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Tanner Rhodes	15549337	No	
Jeremy Easton	15826243	Yes	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

30 32 ice cream 39 30 kitchen 40 37 30 32 hosisaki 14 13 walk ins 30 32 -1 -1

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

140 135 150 153 160 190 150

INSPECTION NARRATIVE

This facility has good use of 7 day HACCP date labels. Proper 7 day use by dating is an important critical control point in the prevention of foodborne illness. 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:	4	1	0
Total Demerit Points:	5	2	0
Raw Score:	95	Adjusted Score: 93	

Inspector:

Report Received by:

Food Service Establishment Inspection Report

Wendy's | City: Mattoon | Date: 03/15/18

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
14	650A.1	Seal damaged on cooler on back make line. Repair.	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	1110D.3	No cover on waste cans in restrooms Provide.	Easily cleanable, covered waste receptacles shall be provided for waste materials in toilet facilities. Provide approved waste receptacle in toilet rooms.	1			
36	1220A.2	Floors unclean under equipment at drive thru and under fry station. Clean more frequently.	Floors, walls, ceilings and all attachments shall be kept clean. Keep surfaces clean.	1	2		
37	1210F	Light cover broken over dry storage area. Repair/replace.	Wall and ceiling covering material shall be attached and sealed to be easily cleanable. Install covering materials properly on walls and/or ceilings.	1			

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Inspector: Juli Bishop / [Signature]

Report Received by: [Signature]