

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:	03/26/18 12:19 PM	Williams Elementary School		
Inspector:	Juli Bishop	Est #:	681	Risk: 1
<input checked="" type="checkbox"/> Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Preopening Inspection <input type="checkbox"/> Recheck		Address: 1709 South 9th		
		City: Mattoon		
		Own/Op: Gina Burtcheard		
		Seq #: 18.1.0		

CERTIFIED PERSONNEL	CERTIFICATE NUMBER	PRESENT?	Adequate Number of Certified Personnel?
Gina Burtcheard	01610387	Yes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Exempt
Deena Brown	01705731	Yes	

COLD TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

milk 31 32 35 34 serving line 34 41 40 walk ins 37 35 -4 -3

Buttermilk ranch dressing 54F 56F

HOT TEMPERATURES OBSERVED DURING INSPECTION (Fahrenheit)

166 160 148 135 161

INSPECTION NARRATIVE

As part of a HACCP plan, all potentially hazardous foods should be stored at a temperature above 135F or below 41F to prevent the growth of bacteria. Please monitor items on cold serving line to be sure that they are kept at proper temperatures. 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	2	0
Total Demerit Points:	13	4	0
Raw Score:	87	Adjusted Score: 83	

Inspector: Juli Bishop

Report Received by: Gina Burtcheard

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Williams Elementary School

City: Mattoon

Date: 03/26/18

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
1	155	Can of refried beans with dent to top rim. Corrected by discarding during inspection.	Retail food stored shall utilize the guidelines in the department's rules for salvage warehouses and stores for foods, alcoholic liquors, drugs, medical devices and cosmetics when determining if damaged containers are acceptable for sale. THIS IS A CRITICAL VIOLATION.	5			03/26/18
3	120A.2	Buttermilk ranch dressing at 54F and 56F. Corrected by discarding during inspection.	The temperature of potentially hazardous foods shall be 41f or below or 135f or above. THIS IS A CRITICAL VIOLATION.	5			03/26/18
22	800C	Backs of blue food trays are unclean with scale buildup. Clean more frequently.	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	2		
37	1210E	Ceiling vent over dishwasher is chipping paint. Repair.	Fixtures and equipment attached to walls and ceilings shall be easily cleanable and maintained in good repair. Provide approved fixtures and equipment.	1	2		

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