

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	1	Date	12/03/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:55 AM
Establishment The Chanticleer	License/Permit # 19 120	Permit Holder Icehouse Entertainment Group Inc	Risk Category I		
Street Address 744 N. Main Street		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	ZIP Code 61530				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	Out	X	
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	In		
Approved Source				Highly Susceptible Populations			
11	In			26	N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	In			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	In		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
14	In			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				Conformance with Approved Procedures			
GOOD RETAIL PRACTICES				29	In		
Compliance with variance/specialized process/HACCP							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43	In		
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44	X		
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45	X	X	
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35				48			
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36				49			
Thermometers provided & accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
37	X		X	50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39				Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55	X		
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56	X	X	
				Adequate ventilation and lighting; designated areas used			
Employee Training				57			
57				All food employees have food handler training			
58				Allergen training as required			

Food Establishment Inspection Report

Establishment: The Chanticleer

Establishment #: 19 120

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Spaghetti meat sauce/stove	188	Cole slaw/RIC	39	Bruschetta/RIC	38
Au jus/hot-holding	187	Sliced tomatoes/RIC	39	Housemade ranch/RIC	40
French onion soup/hot-holding	182	Diced tomatoes/RIC	38	Cut lettuce/RIC	40
Southwest chicken & bean soup	170	Shredded cheese/RIC	38	Potato salad/RIC	39
		Sliced cheese/RIC	40	Precooked pasta/WIC	37
		Blue cheese crumbles/RIC	39	Milk/WIC	39
		Precooked ribs/RIC	39	Cut lettuce/delivery	40
		Turkey/RIC	40		
		Precooked pasta/RIC	39		

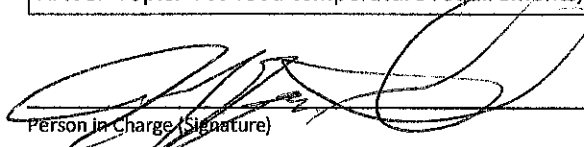
OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in kitchen front edge of ice machine (Manitowoc, left unit) white plastic ice deflector soiled with accumulated debris and pink substance. Wash, rinse, sanitize food-contact surfaces routinely. Ice deflecting white plastic washed, rinsed, and sanitized by female food employee during inspection.
37	3-302.12 (C) Observed in kitchen on shelf above food cook area small clear plastic container of dry red/white food substance without name identifying contents on container. Identify food storage working containers with common name of the food. Dry red/white food substance was chef's salt according to male person-in-charge and labeled by male person-in-charge during inspection.
44	4-904.11 (C) Observed in kitchen in cabinet drawer steak knives stored with food-contact surfaces of steak knives in contact with handles of other steak knives. Clean utensils shall be handled, displayed, and dispensed so that food- and lip-contact surfaces are protected from contamination. Please correct this violation within 90 days or at least by next routine inspection.
44	4-903.11 (C) Observed in basement plastic crate of dinner plates stored directly on floor. Clean equipment and utensils shall be stored at least six inches above the floor. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in kitchen large coffee filters stored uncovered on top of iced tea beverage unit. Single-use articles shall be stored covered or inverted. Coffee filters placed into clear plastic container by male person-in-charge during inspection.
55	6-201.11 (C) Observed door into basement from kitchen damaged and not maintained in good repair. Doors shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by

CFPM Verification (name, expiration date, ID#): Jeff Stahl

Jeff Stahl 16779127 - ServSafe Exp. 8/2023	Kyle Flanagan 14908448 - ServSafe Exp. 3/2022	Charmaine Uphoff 21395007 - NRFSP Exp. 10/2022	Jacob King 21395002 - NRFSP Exp. 10/2022
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HACCP Topic: TCS food temperature requirements, proper cleaning/sanitization requirements


Dec 3, 2019
 Person in Charge (Signature) Date

Inspector (Signature) Paul Wilkins 
Follow-up: Yes No (Check one)
Follow-up Date: _____

