

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 2		Date 03/29/2023
Establishment Charlie's at Sunset Cove		License/Permit # 23 182		Time In 12:45 PM
Street Address 1109 Sunset Drive		Permit Holder Sunset Cove Marina Inc		Time Out 3:25 PM
City/State East Peoria, IL		Risk Category II		
		Purpose of Inspection Routine Inspection		

## 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																																																																																																																																																																																																																																																																																		
<b>Supervision</b>																																																																																																																																																																																																																																																																																									
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																																																																																																																																																																																		
2	Out	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																																																																																																																																																																		
<b>Employee Health</b>																																																																																																																																																																																																																																																																																									
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																																																																																																																																																																		
4	In	Proper use of restriction and exclusion			<b>Time/Temperature Control for Safety</b>																																																																																																																																																																																																																																																																																				
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	<b>Preventing Contamination by Hands</b>								8	In	Hands clean and properly washed			20	N/A	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	Out	Adequate handwashing sinks properly supplied and accessible	X		21	N/O	Proper hot holding temperatures	<b>Approved Source</b>								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			22	In	Proper cold holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			23	In	Proper date marking and disposition	15	N/A				16	N/A				24	N/A	Time as a Public Health Control; procedures & records	<b>GOOD RETAIL PRACTICES</b>								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				COS R			COS R			<b>Safe Food and Water</b>								30	Pasteurized eggs used where required					<b>Proper Use of Utensils</b>			31	Water and ice from approved source					32	Variance obtained for specialized processing methods					43	In-use utensils: properly stored					44	X	Utensils, equipment & linens: properly stored, dried, & handled			X	45	X	Single-use/single-service articles: properly stored and used			X	46	Gloves used properly					<b>Food Temperature Control</b>								47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				48	Warewashing facilities: installed, maintained, & used; test strips				49	Non-food contact surfaces clean				<b>Food Identification</b>								50	Hot and cold water available; adequate pressure					51	Plumbing installed; proper backflow devices					52	Sewage and waste water properly disposed					53	Toilet facilities: properly constructed, supplied, & cleaned					54	Garbage & refuse properly disposed; facilities maintained					55	Physical facilities installed, maintained, and clean					56	Adequate ventilation and lighting; designated areas used					<b>Prevention of Food Contamination</b>								57	All food employees have food handler training					58	Allergen training as required				
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Page 2 of 3

Establishment: Charlie's at Sunset Cove

Establishment #: 23 182

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
Pizza/oven	200	Sliced cheese/RIC	40	Meatza/WIC	37
Chicken wings/fryer	191	Sliced tomatoes/RIC	40	Taco meat/WIC	37
Hamburger/griddle	165	Diced tomatoes/RIC	40	Shredded cheese/WIC	39
Grilled chicken/griddle	175	Shredded cheese/RIC pizza prep	39	Sliced cheese/WIC	39
		Pepperoni/RIC pizza prep	41	Diced ham/WIC	38
		Pork sausage/RIC pizza prep	41	Sliced ham/WIC	38
		Sliced ham/RIC pizza prep	41	Brats/WIC	38
		Pork sausage/RIC	31	Heavy whipping cream/RIC bar	37
		Milk/WIC	38		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current CFPN certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPN certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPN certification to ensure that the person-in-charge has CFPN certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
10	5-205.11 (Pf) Observed hand sink in kitchen blocked by plastic tubs on rolling cart. A handwashing sink shall be maintained so that it is accessible at all times for employee use. Rolling cart moved by food employee during inspection.
10	6-301.12 (Pf) Observed at hand sink in kitchen paper towels not provided. Paper towels provided by food employee during inspection.
37	3-302.12 (C) Observed in kitchen several shake-style containers of dry food substances without name identifying contents on containers and in storage room two (2) white plastic containers of dry food substances without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Dry foods in shake-style containers were corn meal, red pepper, and Italian seasoning, and in the plastic containers was sugar and corn meal, according to food employee, an labeled by food employee during inspection.
38	6-202.15 (C) Observed interior lower left side of exterior access door to WIC with air and light penetrating along door jamb. Outer

CFPN Verification (name, expiration date, ID#): Wayne Rickard

Wayne Rickard  
18105578- ServSafe  
Exp. 7/2024

HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, sanitizer concentrations

Person in Charge (Signature)

Mar 29, 2023

Date

Inspector (Signature)

Paul Wilkins, WOHO

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

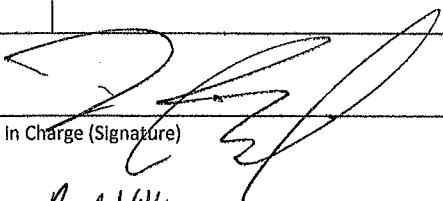
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Page 3 of 3

Establishment: Charlie's at Sunset Cove

Establishment #: 23 182

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.
44	4-904.11 (C) Observed in kitchen plastic forks and stainless steel forks stored incorrectly with food-contact surfaces of forks in "up" direction in cylinder dispenser unit. Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-and lip-contact surfaces is prevented. Forks inverted by food employee during inspection.
45	4-903.11 (C) Observed in drink prep area coffee filters stored uncovered on table and clean plates stored on coffee filters. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Coffee filters placed into container by person-in-charge during inspection.
47	4-402.12 (C) Observed in storage room counter-style food mixer with 4" legs used for pizza dough preparation stored directly on floor. Floor-mounted equipment that is not easily movable shall be sealed to the floor or elevated on legs that provide at least a 15 centimeter (6 inch) clearance between the floor and the equipment. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category II food establishment. If facility chooses to cool down and/or reheat TCS food, then this facility will be re-classified as a Category I food establishment.
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Please note if any changes are planned in the future for this establishment (remodel, renovation, menu change, equipment, etc.), please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2023
	Please note that if establishment or group fundraiser is cooking/Preparing/serving food/drink outside of kitchen facility (grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	This facility is on the NCPWS program and must routinely collect water samples as required
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

  
Person in Charge (Signature)

  
Inspector (Signature)

Mar 29, 2023

Date

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_