

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	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 1109 Sunset Drive		Permit Holder Sunset Cove Marina Inc		Risk Category II	
City/State East Peoria, IL		ZIP Code 61611		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
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	Out	Certified Food Protection Manager (CFPM)		
Employee Health				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	Proper use of restriction and exclusion		
5	In	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	In	Hands clean and properly washed		
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	
Approved Source				
11	In	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	In	Food in good condition, safe, and unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	In	Food separated and protected		
16	In	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time and temperatures		
19	N/A	Proper reheating procedures for hot holding		
20	N/A	Proper cooling time and temperature		
21	N/O	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	In	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29	N/A	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
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
Food Identification				
37	X	Food properly labeled; original container	X	
Prevention of Food Contamination				
38	X	Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		
Proper Use of Utensils				
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		
Utensils, Equipment and Vending				
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		
Physical Facilities				
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		
Employee Training				
57		All food employees have food handler training		
58		Allergen training as required		

Food Establishment Inspection Report

Page 2 of 3

Establishment: Charlie's at Sunset CoveEstablishment #: 23 182Water Supply: ☐ Public ☒ Private Waste Water System: ☐ Public ☒ PrivateSanitizer Type: Chlorine/Quaternary ammoniumPPM: 50/200Heat: 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 CFPM certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM 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

CFPM 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)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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 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)

Mar 29, 2023

Date

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____