

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 0	Date 04/12/2023
Establishment The Chanticleer		No. of Repeat Risk Factor/Intervention Violations 0	Time In 4:00 PM
License/Permit # 23 185		Permit Holder Icehouse Entertainment Group Inc	Time Out 5:20 PM
Street Address 744 N. Main Street		Risk Category I	
City/State Eureka, IL		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																																																																																																																																				
Supervision																																																																																																																																											
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																																				
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																				
Employee Health																																																																																																																																											
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			Time/Temperature Control for Safety																																																																																																																																						
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/O	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	N/O	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory				14	N/O	Required records available: shellstock tags, parasite destruction			25	In	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations				Preventing Contamination by Hands								26	N/A	Pasteurized foods used; prohibited foods not offered			27	In	Food additives: approved and properly used			Food/Color Additives and Toxic Substances				28	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	In	Compliance with variance/specialized process/HACCP		
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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

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Safe Food and Water																																																																																																																																																																																											
30	Pasteurized eggs used where required				43	Proper Use of Utensils																																																																																																																																																																																					
31	Water and ice from approved source				44	In-use utensils: properly stored				32	Variance obtained for specialized processing methods				45	Utensils, equipment & linens: properly stored, dried, & handled				Food Temperature Control								46	Single-use/single-service articles: properly stored and used				33	Proper cooling methods used; adequate equipment for temperature control				47	Gloves used properly				34	Plant food properly cooked for hot holding				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				35	Approved thawing methods used				49	Warewashing facilities: installed, maintained, & used; test strips				36	Thermometers provided & accurate				Food Identification								50	Non-food contact surfaces clean				37	Food properly labeled; original container				Prevention of Food Contamination								51	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				38	Insects, rodents, and animals not present				52	Warewashing facilities: installed, maintained, & used; test strips				39	Contamination prevented during food preparation, storage and display				53	Non-food contact surfaces clean				40	Personal cleanliness				54	Toilet facilities: properly constructed, supplied, & cleaned				41	Wiping cloths: properly used and stored				55	Garbage & refuse properly disposed; facilities maintained				42	Washing fruits and vegetables				56	Physical facilities installed, maintained, and clean				Physical Facilities								57	Adequate ventilation and lighting; designated areas used				Employee Training								58	All food employees have food handler training				Employee Training								59	Allergen training as required			
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Page 2 of 3

Establishment: The Chanticleer

Establishment #: 23 185

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Jeff Stahl 16779127 - ServSafe Exp. 8/2023			
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food

~~Person in Charge (Signature)~~

Apr 12, 2023

Date

Inspector (Signature)

Inspector (Signature)

1

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

Establishment: The Chanticleer

Establishment #: 23 185

Person in Charge (Signature)

Apr 12, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)