### RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** The Chanticlear  
**Owner/Agent:** Icehouse Entertainment Group Inc/Jeff Stahl  
**Address:** 744 N. Main Street  
**City:** Eureka  
**ZIP Code:** 61530

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**Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts.**

- Critical Items Requiring Immediate Correction.

<table>
<thead>
<tr>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>5</td>
<td>1</td>
<td>Source, Wholesome, No Spoilage</td>
<td>18</td>
<td>2</td>
<td>1</td>
<td>Pre-flushed, scraped, soaked</td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td>2</td>
<td>Original Container, Properly Labeled</td>
<td>20</td>
<td>4</td>
<td>1</td>
<td>Sanitation rinse: clean, temperature, concentration</td>
</tr>
<tr>
<td></td>
<td>5</td>
<td>1</td>
<td>Wiping cloths: clean, use restricted</td>
<td>21</td>
<td>1</td>
<td>1</td>
<td>Outside storage area, enclosures properly constructed, clean, controlled incineration</td>
</tr>
<tr>
<td>3</td>
<td>5</td>
<td>2</td>
<td>Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation</td>
<td>22</td>
<td>2</td>
<td>1</td>
<td>Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents</td>
</tr>
<tr>
<td></td>
<td>4</td>
<td>1</td>
<td>Facilities to maintain product temperature</td>
<td>23</td>
<td>1</td>
<td>1</td>
<td>Non-food contact surfaces of equipment and utensils clean, free of abrasives and detergents</td>
</tr>
<tr>
<td>5</td>
<td>1</td>
<td>1</td>
<td>Thermometers provided and conspicuous</td>
<td>24</td>
<td>1</td>
<td>1</td>
<td>Storage, handling of clean equipment-utensils</td>
</tr>
<tr>
<td>6</td>
<td>2</td>
<td>1</td>
<td>Potentially hazardous food properly thawed</td>
<td>25</td>
<td>1</td>
<td>1</td>
<td>Single-service articles, storage, dispensing</td>
</tr>
<tr>
<td></td>
<td>4</td>
<td>1</td>
<td>Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION</td>
<td>26</td>
<td>2</td>
<td>1</td>
<td>No re-use of single-service articles</td>
</tr>
<tr>
<td>8</td>
<td>2</td>
<td>1</td>
<td>Food protection during storage, preparation, display, service and transportation</td>
<td>27</td>
<td>5</td>
<td>1</td>
<td>Water source, safe: hot and cold under pressure</td>
</tr>
<tr>
<td>9</td>
<td>2</td>
<td>1</td>
<td>Handling of food (ice) minimized, methods</td>
<td>28</td>
<td>1</td>
<td>1</td>
<td>walls, ceiling, attached equipment: constructed, good repair, covered installation, distant, cleaning methods</td>
</tr>
<tr>
<td>10</td>
<td>1</td>
<td>1</td>
<td>Food (ice) dispensing utensils properly stored</td>
<td>29</td>
<td>1</td>
<td>1</td>
<td>Installed, Maintained</td>
</tr>
<tr>
<td>11</td>
<td>5</td>
<td>1</td>
<td>Personnel with infectious restricted</td>
<td>30</td>
<td>1</td>
<td>1</td>
<td>Clean clothes, hair restraints</td>
</tr>
<tr>
<td>12</td>
<td>5</td>
<td>1</td>
<td>Hands washed and clean, good hygienic practices</td>
<td>31</td>
<td>1</td>
<td>1</td>
<td>Clean clothes, hair restraints</td>
</tr>
<tr>
<td>13</td>
<td>1</td>
<td>1</td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>32</td>
<td>1</td>
<td>1</td>
<td>Dishwashing facilities: designed, constructed, maintained, installed, located, operated</td>
</tr>
<tr>
<td>14</td>
<td>2</td>
<td>1</td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>33</td>
<td>1</td>
<td>1</td>
<td>Food handler certification – food employees</td>
</tr>
<tr>
<td>15</td>
<td>1</td>
<td>2</td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>34</td>
<td>1</td>
<td>1</td>
<td>Food handler certification – food employees</td>
</tr>
<tr>
<td>16</td>
<td>1</td>
<td>2</td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>35</td>
<td>1</td>
<td>1</td>
<td>Food handler certification – food employees</td>
</tr>
<tr>
<td>17</td>
<td>1</td>
<td>2</td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>36</td>
<td>1</td>
<td>1</td>
<td>Food handler certification – food employees</td>
</tr>
</tbody>
</table>

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**Temperature:** Temp/PPM Chemical: Chlorine 50 ppm/100 ppm  
**Manager Certification No.:** 01472871

**Full-Time Employee:** Jeff Stahl  
**Ex. Date:** 9/19

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**Sanitation Score:** 94  
(Signature of Owner or Representative)

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**Time In:** 11:00 a.m.  
**Time Out:** 12:40 p.m.  
**Date:** 10 May 2017  
(Sanitarian/Environmental Health Inspector)
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: The Chanticleer

(Establishment Name)

Date: 10 May 2017

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<tr>
<td>37</td>
<td></td>
<td></td>
<td>Observed in main kitchen white wiping cloths shoved into wall gap on right side of exhaust hood (large).</td>
<td>NRI</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Observed clear plastic spray bottle with liquid solution without name identifying contents on container. Liquid solution was cleaning vinegar and water according to male owner and labeled by male owner during inspection.</td>
<td>C</td>
</tr>
</tbody>
</table>

Observed new addition to kitchen under construction.

Observed vacuum packaging unit in food prep area by WIC/WIF. Owner instructed on requirements of reduced oxygen packaging and documentation provided to owner.

Please correct any violations noted above ASAP, but at least by NRI

Please go to our website to view/print the Fall/Winter 2016 newsletter.

Facility is still classified as a Category I, High Risk establishment.

Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, cooking/smoking, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.

WCHD provides free food safety in-services to establishments & their staff

Next IL FSSM 8-hour class at WCHD: Fall 2017

IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.

Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.

Food handler certification is required 30 days from the hire date of food employees.

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 must be posted at entrances & exits.

Sanitarian/Environmental Health Inspector

These remarks have been explained to me and are understood

NRI = Next Routine Inspection

C = Corrected During Inspection

Signature of Owner or Representative

Page 2 of 3
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</table>
| FYI  |      | HAZARD ANALYSIS CRITICAL CONTROL POINT | - Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41°F – 135°F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]  
- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom  
- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet  
- Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days  
- Chlorine: 50-100 ppm at 3rd compartment of sink, immersion for 1 minute; 75°F 50-100 ppm at dishwasher -- final rinse  
100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75°F  
- Exterior doors shall be self-closing & tight-fitting and kept closed except during periods of actual use  
- Make sure live animals are excluded from the kitchen/dining facility, other than patrol dogs accompanying officers or service/support animals to assist handicapped persons  
- Store all employee personal items in designated areas to prevent contamination of equipment, utensils, single-service items, and food/drink intended for resident consumption  
- Employees shall consume food in designated areas to prevent possible contamination of food supplies, equipment, utensils, etc. |          |

Sanitarian/Environmental Health Inspector **[Signature]**

These remarks have been explained to me and are understood **[Signature]**

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