

# Food Establishment Inspection Report

<b>Local Health Department and Address</b> CHAMPAIGN-URBANA PUBLIC HEALTH DEPARTMENT 201 W. Kenyon Rd, Champaign, Illinois 61820-7807	<b>No. of P/Pf Violations</b>	6	<b>Date</b>	05/22/2026
	<b>Number of Repeat P/Pf Violations</b>	1	<b>Time In</b>	11:00 AM
			<b>Time Out</b>	01:50 PM

<b>Establishment</b> Encanto Restaurant & Bar	<b>Person In Charge</b> Gerardo Rodriguez, CFPM
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<b>Address</b> 115 W Main ST, URBANA, IL 61801	<b>Inspection Result</b> Red
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<b>Inspection Type</b> Routine Inspection	<b>License/Permit #</b> 3554	<b>Risk Category</b> Category 1
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## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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.

**IN:** in compliance    **OUT:** not in compliance    **NA:** not applicable    **NO:** not observed    **COS:** corrected on-site during inspection    **R:** repeat violation

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

**IN:** in compliance    **OUT:** not in compliance    **NA:** not applicable    **NO:** not observed    **COS:** corrected on-site during inspection    **R:** repeat violation

#	I	O	N	A	N	O	Description	COS	R	#	I	O	N	A	N	O	Description	COS	R
<b>Safe Food and water</b>										<b>Proper Use of Utensils Cont.</b>									
30	✓						Pasteurized eggs used where required			44	✓						Utensils, equipment & linens: properly stored, dried, & handled		
31	✓						Water & ice from approved source			45	✓						Single-use/single-service articles: properly stored & used		
32	✓						Variance obtained for specialized processing methods			46	✓						Gloves used properly		
<b>Food Temperature Control</b>										<b>UTENSILS, EQUIPMENT, AND VENDING</b>									
33			✓				Proper cooling methods used; adequate equipment for temperature control		✓	47		✓					Food & non-food contact surfaces cleanable, properly designed, constructed & used		
34	✓						Plant food properly cooked for hot holding			48	✓						Warewashing facilities: installed, maintained & used; test strips		
35			✓				Approved thawing methods used		✓	49	✓						Non-food contact surfaces clean		
36	✓						Thermometers provided & accurate			<b>Physical Facilities</b>									
<b>Food Identification</b>										50	✓						Hot & cold water available; adequate pressure		
37	✓						Food properly labeled; original container			51	✓						Plumbing installed; proper backflow devices		
<b>Prevention of Food Contamination</b>										52	✓						Sewage & waste water properly disposed		
38			✓				Insects, rodents, & animals not present			53	✓						Toilet facilities: properly constructed, supplied, & cleaned		
39	✓						Contamination prevented during food preparation, storage & display			54	✓						Garbage & refuse properly disposed; facilities maintained		
40	✓						Personal cleanliness			55		✓					Physical facilities installed, maintained & clean		
41	✓						Wiping cloths: properly used & stored			56	✓						Adequate ventilation & lighting; designated areas used		
42	✓						Washing fruit, vegetables and other plant food			<b>Food Handler and Allergen Awareness</b>									
<b>Proper Use of Utensils</b>										57	✓						Food handler training 410 ILCS 625/3.06		
43	✓						In-use utensils: properly stored			58	✓						Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only)		
										59	✓						Allergen awareness notice 410 ILCS 625/3.08 (rest. only)		

# Food Establishment Inspection Report

TEMPERATURE OBSERVATIONS							
Item	Location	Temp	Notes	Item	Location	Temp	Notes
Chile relleno	make table cutting board	98°F	prepared 45 minutes ago	Cooked meat	make table reach in refrigerator	45°F	ambient temperature of unit too high
cut tomatoes	make table reach in refrigerator	44°F	ambient temperature of unit too high	Pastor	make table reach in refrigerator	45°F	ambient temperature of unit too high
raw chicken	make table reach in refrigerator	44°F	ambient temperature of unit too high	raw meat	make table reach in refrigerator	47°F	ambient temperature of unit too high
raw meat	make table reach in refrigerator	43°F	ambient temperature of unit too high	shrimp	make table reach in refrigerator	45°F	ambient temperature of unit too high

<b>CFPM Verification (First name, last name, ID#, expiration date):</b>			
Gerardo Rodriguez			
ID #: 23005302			
Exp. Date: 12/05/2027			

<b>HACCP Topic: Cold Holding</b>	
<b>Illinois Requirements:</b>	<input checked="" type="checkbox"/> Use of <b>non-latex</b> gloves for food handling and preparation <b>410 ILCS 180/10.</b> <input checked="" type="checkbox"/> Appropriate <b>default beverage</b> for children's meal <b>410 ILCS 620/21.5.</b>

OBSERVATIONS AND CORRECTIVE ACTIONS						
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Item No.	P	Pf	C	R	Violations cited in this report must be corrected within the time frames below.	Correction Date
16	X				<p><b>Code:</b> 4-602.11 (C) - (C) Except as specified in (D) of this section, if used with TIME/TEMPERATURE CONTROL FOR SAFETY FOOD, EQUIPMENT FOODCONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours.</p> <p><b>Violation Observed:</b> A soiled knife (used for TCS foods) was on the wall-mounted magnetic knife rack. According to the PIC, the knife was from the previous day.</p> <p><b>Note:</b> The magnetic knife rack was heavily soiled with food debris.</p> <p><b>COS:</b> The knife was sent to the dish area to be washed, rinsed, and sanitized. The PIC was directed to clean the magnetic knife rack. Discussed cleaning utensils used for TCS food at least every 4 hours.</p>	COS

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22	X	X	<p><b>Code:</b> 3-501.16 (A) (2) - TCS FOODS: Cold Holding 41°F or Less: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under 3-501.19, and except as specified under (B) and in (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: (2) At 5°C (41°F) or less.</p> <p><b>Violation Observed:</b> The following were &gt;41 degrees F in the make table reach-in refrigerator: cooked/cooled pastor (45 degrees F), raw shrimp (45.1 degrees F), imitation crab meat (45.3 F), cooked/cooled meat (43.3 F), raw beef (45.1 F), raw chicken (44.3 F), cut tomatoes (43.9 degrees F), raw beef (47.3 degrees F). The unit was on the second to last least cold setting. The PIC adjusted the temperature setting, and after approximately 15 minutes, the unit was at 44.7 degrees F. The temperature setting was further adjusted and the unit reached 40 degrees F by the end of the inspection (R2).</p> <p>COS: Most of the food in the refrigerator was in the unit overnight, with the exception of two items that were placed in the unit at approximately 9:30 AM. The food left in the refrigerator overnight was discarded. The other two items were moved to the walk-in cooler to cool.</p> <p>(R2): This is the third consecutive routine inspection in which this violation has been documented. *See the Inspection Comments at the end of the report.</p> <p>NOTE: DUE TO THIS VIOLATION BEING OBSERVED AT THREE CONSECUTIVE ROUTINE INSPECTIONS, A ROOT CAUSE VIOLATION QUESTIONNAIRE AND LONG-TERM CORRECTIVE ACTION WILL BE REQUIRED UPON REOPENING.</p>	06/08/2026
23	X		<p><b>Code:</b> 3-501.18 (A) - Date Marking: Disposition: (A) A FOOD specified in 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen; (2) Is in a container or PACKAGE that does not bear a date or day; or (3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A).</p> <p><b>Violation Observed:</b> Cooked/cooled molida prepared on 5/15, facility-prepared chipotle sauce (containing blended tomato) prepared on 5/15, and facility-prepared relleno sauce (containing blended tomato) prepared on 5/15 were held beyond the 7 day limit in the walk-in cooler.</p> <p>COS: The PIC discarded the molida, chipotle sauce, and relleno sauce.</p>	COS
33		X	<p><b>Code:</b> 3-501.15 (A) - (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods.</p> <p><b>Violation Observed:</b> A tray of Chile rellenos at 97.5 degrees F was on the make table cutting board (in ambient air). According to the PIC, they were prepared approximately 45 minutes ago.</p> <p>COS: The Chile rellenos were moved to the walk-in cooler to cool.</p>	COS
35		X	<p><b>Code:</b> 3-501.13 (E) - (E) REDUCED OXYGEN PACKAGED FISH that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment: (1) Prior to its thawing under refrigeration as specified in(A) of this section; or (2) Prior to, or Immediately upon completion of, its thawing using procedures specified in (B) of this section.</p> <p><b>Violation Observed:</b> Fish was thawed in ROP in the walk-in cooler. Per the statement on the packaging, the fish must be removed from the reduced oxygen environment prior to thawing.</p> <p>COS: The packages were cut open.</p>	COS

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38		X		<p><b>Code:</b> 6-501.112 - Removing Dead or Trapped Pests: PREMISES-Pests Controlled to Eliminate Presence-Methods: The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by: (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under 7-202.12, 7-206.12, and 7-206.13.</p> <p><b>Violation Observed:</b> There was a glue board on the ledge along the staircase into the basement that had 3 trapped cockroaches with moving antennae. Approximately 30 cockroaches were present on a glue board under the soda syrup tower in the basement. The PIC provided proof that the facility's last pest control service was from 5/6/2026. According to the PIC, the facility receives monthly pest control.</p> <p>Countless harborage conditions for pests were present in the facility. Harborage conditions for cockroaches in the basement include presence of a food source (grease trap and food storage), presence of a water source (standing water on the basement floor), holes/gaps in the foundation, and dark/warm/humid conditions.</p> <p>The PIC stated that roaches may be present in food received from vendors. Inspect food deliveries for pest issues upon receipt.</p> <p>Temporary COS: The facility was closed.</p> <p>VCF: Provide 2 consecutive pest control reports demonstrating no cockroach activity in the facility by 4:00 PM on 6/08/2026. The pest control reports must be at least 7 days apart.</p>	06/08/2026
47		X		<p><b>Code:</b> 4-101.19 - Non-FOOD CONTACT SURFACES of EQUIPMENT: Material: Construction and Repair. NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.</p> <p><b>Violation Observed:</b> The racks were rusted in the 3-door freezer and in the basement walk-in cooler.</p> <p>Note: correction not required at this time.</p>	06/08/2026
		X		<p><b>Code:</b> 4-501.11 (B) - EQUIPMENT Components (doors, seals, hinges, fasteners, and kick plates): Maintain in Good Repair and Adjustment: (B) EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.</p> <p><b>Violation Observed:</b> The walk-in cooler door was not self-closing and had to be manually pushed closed. At five separate instances during the inspection, the walk-in cooler door was observed left ajar after employee use and the door was closed by the inspector. The external thermometer reflected an increase in ambient temperature.</p> <p>Note: The food in the walk-in cooler remained 41 degrees F or below. The ambient temperature of the unit re-equilibrated to below 40 degrees F.</p> <p>VCF: Provide correction for the walk-in cooler door by 4:00 PM on 6/8/2026.</p>	
		X		<p><b>Code:</b> 4-501.12 - Cutting Surfaces: Maintain in Good Repair: Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.</p> <p><b>Violation Observed:</b> The make table cooler cutting board had deep soiled grooves.</p> <p>Note: correction not required at this time.</p>	
49		X		<p><b>Code:</b> 4-601.11 (C) - Non-FOOD CONTACT SURFACES-EQUIPMENT: Clean (C) Non-FOOD CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p> <p><b>Violation Observed:</b> The bottom interior of the cook line upright freezer and the 3-door freezer were soiled. The ventilation hood filters were soiled.</p>	NRI

# Food Establishment Inspection Report

55			X	<p><b>Code:</b> 6-201.13 (A) - Floor-Wall Juncture: Coved &amp; Closed: No Water Flushing Floors (A) In FOOD ESTABLISHMENTS in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch).</p> <p><b>Violation Observed:</b> Cove base was missing along the right exterior wall of the main kitchen walk-in cooler.</p>	NRI
			X	<p><b>Code:</b> 6-501.11 - PHYSICAL FACILITIES: In Poor Repair - PHYSICAL FACILITIES shall be maintained in good repair.</p> <p><b>Violation Observed:</b> The floor was in poor repair near the 3-door freezer, near the kitchen hand sink, and in the dishwashing area. The caulk was in poor repair at the 3-compartment sink.</p>	
			X	<p><b>Code:</b> 6-501.12 (A) - PHYSICAL FACILITIES Cleaned As Often As Necessary (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</p> <p><b>Violation Observed:</b> There was standing water on the floor in the basement. The floor in the basement room with the grease trap was soiled and broken beer bottles were present.</p>	

**NOTES**

At 12:32 PM on 5/21/2026, the food service was closed, and the health permit was suspended due to an imminent health hazard (cockroach infestation). All food handling, preparation, and service must cease as of this time. A red Closed placard was posted at a location determined by the health officer. This placard is the property of C-UPHD/ CPHD and shall not be removed, copied, or altered in any way under penalty of law.

(R2): A further repeat of this violation at the next routine inspection would result in the posting of a Yellow Food Safety Alert Placard. An appointment will be scheduled upon facility reopening with a PIC to complete the Root Cause Questionnaire. A VCF was issued for completion of the Root Cause Questionnaire, and for long term correction plans.

Return VCF corrections by 4:00 pm on 6/08/2026.

This facility has an upstairs bar, basement storage, and a basement walk-in cooler.

Contact the inspector with questions at [rpereira@c-uphd.org](mailto:rpereira@c-uphd.org).

Person in Charge (Signature) Gerardo Rodriguez, CFPM

Date: 05/22/2026

Inspector (Signature) Rachel Pereira