

Food Establishment Inspection Report

Local Health Department and Address CHAMPAIGN-URBANA PUBLIC HEALTH DEPARTMENT 201 W. Kenyon Rd, Champaign, Illinois 61820-7807	No. of P/Pf Violations	10	Date	04/16/2026
	Number of Repeat P/Pf Violations	2	Time In	10:30 AM
			Time Out	01:30 PM

Establishment Casa Del Mar	Person In Charge Rigoberto Perdoma, CFPM
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Address 2870 S Philo RD, URBANA, IL 61802	Inspection Result Yellow
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Inspection Type Routine Inspection	License/Permit # 2813	Risk Category 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
Supervision										Protection from Contamination									
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		
Employee Health										Time/Temperature Control for Safety									
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		✓
Good Hygienic Practices										Consumer Advisory									
6	✓						Proper eating, tasting, drinking, or tobacco use			20	✓						Consumer advisory provided for raw/undercooked food		
7	✓						No discharge from eyes, nose, and mouth			21	✓						Proper cooling time and temperature		
Preventing Contamination by Hands										Highly Susceptible Populations									
8	✓						Hands clean & properly washed			22	✓						Pasteurized foods used; prohibited foods not offered		
9	✓						No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	✓						Food/Color Additives and Toxic Substances		
10	✓						Adequate handwashing sinks properly supplied and accessible			24	✓						Food additives: approved and properly used		
Approved Source										Conformance with Approved Procedures									
11	✓						Food obtained from approved source			25	✓						Compliance with variance/specialized process/HACCP		
12	✓						Food received at proper temperature			26	✓						Food/Color Additives and Toxic Substances		
13	✓						Food in good condition, safe, & unadulterated			27	✓						Food additives: approved and properly used		
14	✓						Required records available: molluscan shellfish identification, and parasite destruction			28	✓						Toxic substances properly identified, stored, & used		
GOOD RETAIL PRACTICES										Proper Use of Utensils Cont.									

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

Item	Location	Temp	Notes	Item	Location	Temp	Notes
Cheese	Steam Table	70°F		Cheese	Steam Table	64°F	
Thawing Beef Internal	Prep sink	60°F		Thawing Beef Surface	Prep Sink	53°F	

CFPM Verification (First name, last name, ID#, expiration date):

Rigoberto Perdoma ID #: 24983944 Exp. Date: 12/22/2028	Eligio Vazquez Ramirez ID #: 24983952 Exp. Date: 12/22/2028	Eliseo Azonon Chigull ID #: 24983956 Exp. Date: 12/22/2028	Bayron Pu Reynoso ID #: 21409906 Exp. Date: 12/17/2026
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HACCP Topic: Cold Holding

Illinois Requirements:

- Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**
- Appropriate **default beverage** for children's meal **410 ILCS 620/21.5.**

OBSERVATIONS AND CORRECTIVE ACTIONS

Item No.	P	Pf	C	R	Violations cited in this report must be corrected within the time frames below.	Correction Date
15	X				<p>Code: 3-302.11 (A)(1)(a-c) - Cross Contamination-Separating Raw Animal FOODS from RTE FOODS or Fruits/Vegetables Before Washed (A)FOOD shall be protected from cross contamination by: (1) Except as specified in (1)(d), separating raw animal FOODS during storage, preparation, holding, and display from: (a)Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables,(b)Cooked READY-TO-EAT FOOD, and (c)Fruits and vegetables before they are washed.</p> <p>Violation Observed: 1) In the walk-in cooler, raw beef was stored directly on top of beer. COS: The PIC moved the raw beef to the bottom shelf of the cooler.</p> <p>2) Uncovered containers of raw beef, raw chicken, and raw fish were stoved above uncovered containers of sliced ham and imitation crab in the larger make table cooler along the cook's line.</p> <p>COS: An employee moved the ham and imitation crab to the top shelf and the raw foods to the bottom shelf. The employee was educated on proper food storage procedures.</p>	COS
17	X				<p>Code: 3-701.11 (A-D) - Contaminated FOOD-Disposition: (A) A FOOD that is unsafe, ADULTERATED, or not honestly presented as specified under 3-101.11 shall be discarded or reconditioned according to an APPROVED procedure. (B) FOOD that is not from an APPROVED source as specified under 3-201.11 - .17 shall be discarded. (C) READY-TO-EAT FOOD that may have been contaminated by an EMPLOYEE who has been RESTRICTED or EXCLUDED as specified under 2-201.12 shall be discarded. (D) FOOD that is contaminated by FOOD EMPLOYEES, CONSUMERS, or other PERSONS through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means shall be discarded.</p> <p>Violation Observed: At the start of the inspection, an employee was cutting raw beef. The beef fell onto the floor and the employee picked up the beef and placed it into a bulk container of already cut beef. COS: The employee and PIC were educated and the container of meat was discarded.</p>	COS

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19	X			<p>Code: 3-403.11 (A) - TCS FOODS--Reheating for Hot Holding: 165°F for 15 seconds except roasts: (A) Except as specified under (B) and (C) and in (E) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) for 15 seconds. (E) Remaining unsliced portions of MEAT roasts that are cooked as specified under 3-401.11(B) may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under 3-401.11(B).</p> <p>Violation Observed: In the "Cookrite" steam table, there were two containers of cheese being reheated that were between 64degreesF and 70degreesF. COS: The PIC moved the containers onto the stove in boiling hot water to reheat rapidly to 165degreesF before placing them in the steam table.</p> <p>Note: The PIC started their shift at 9am and the temperatures were taken at 10:45am. The water in the steam table was between 140 to 150 degrees F.</p>	COS
47	X		X	<p>Code: 4-101.11 (A).1 - Materials for Construction and Repair: Multiuse UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT: Safe. Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD and under normal use conditions shall be: (A) Safe.</p> <p>Violation Observed: A garden hose constructed of non-food grade materials was attached to the faucet at the 3-compartment sink.</p> <p>COS: The PIC was educated and removed the garden hose from the faucet.</p> <p>Note: This was not a repeat violation.</p>	COS
		X	X	<p>Code: 4-101.11 (D) - Materials for Construction and Repair: Multiuse UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT: Finished: SMOOTH, EASILY CLEANABLE Surface. Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD and under normal use conditions shall be: (D) Finished to have a SMOOTH, EASILY CLEANABLE surface.</p> <p>Violation Observed: Stone bowls used for molcajete were present in the oven along the cook line. The bowls were porous and not smooth nor easily cleanable. The bowls were not observed in use during today's inspection. The bowls were condemned and cannot be used for the food service. Please remove them from the facility.</p>	
		X	X	<p>Code: 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>Violation Observed: Several food storage racks in the walk-in cooler were rusted (R5). Two of the four prep tables near the dish area had rusted lower shelves (R3). Some racks were rusted in the "True" brand upright 2-door refrigerator(R1).</p>	
51	X			<p>Code: 5-202.14 - Backflow or Backsiphonage Device: Standard - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device.</p> <p>Violation Observed: The Atmospheric Vacuum Breaker (AVB) at the mop sink faucet leaked when the faucet was turned on.</p> <p>VCF: Repair or replace the AVB by 4:00 PM on 4/30/2026.</p>	04/30/2026

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52	X					<p>Code: 5-402.11 (A) - EQUIPMENT Drains-Direct Connection (A) Except as specified in (B), (C), and (D) of this section, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed.</p> <p>Violation Observed: 1) The drain lines at the following equipment extended below the flood rim of the floor drain: the soda machine/ice bin in the server's station, the chest ice machine in the server's station, the dipper well/beer cooler (combination drain line located behind the chest ice machine), the soda gun holder in the bar, the hand sink in the prep area.</p> <p>2) The drain line from the prep sink in the back kitchen had an angled edge, without an air gap, not allowed.</p> <p>VCF: Provide an air gap of 1-inch or greater for all drain lines by 4 PM on 4/30/2026.</p>	04/30/2026
1	X					<p>Code: 2-103.11 (A-P) - Person In Charge Duties (A-P) Verify Person-In-Charge is able to ensure compliance with Food Code.</p> <p>Violation Observed: As demonstrated by the number of Priority and Priority foundation violations (including 1 repeat Priority foundation violation), the PIC was unable to ensure compliance with the food code.</p> <p>VCF: Provide an adequate Food Safety Management Plan by 4 pm on 4/30/2026.</p>	04/30/2026
23		X	X			<p>Code: 3-501.17 (A) - RTE-TCS FOODs: On-Premises Preparation & Hold Cold >24 Hours: Date Marking: (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under 3-502.12, and except as specified in (E) and (F) of this section, refrigerated, READY-TO -EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.</p> <p>Violation Observed: 1. In the walk-in cooler there was deli ham and refried beans without date labels (R1). COS: The items were marked with their prep dates of 4/12(bean) and 4/14(ham).</p> <p>2. In the 2-door stand up cooler, there were 2 containers of cut lettuce and a container of cut tomatoes without date labels (R1). COS: The PIC labeled the containers with their prep date of 4/15.</p> <p>3. In the bottom of the cold table there was a bin of cut tomatoes without a date label (R1). COS: The tomatoes were date marked with the prep date of 4/15.</p> <p>4. In the make-table cooler there was cut ham, imitation crab from an opened commercial package, and salsa without a date label (R1). COS: The PIC labeled the items with their prep dates of 4/15(ham), 4/15(crab) and 4/14(salsa).</p> <p>(R1): This is the second consecutive routine inspection in which this violation has been documented. *See the Inspection Comments at the end of the report.</p>	COS
	X		X			<p>Code: 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>Violation Observed: There was a container of cooked/cooled facility-prepared sauce (containing avocado) from 4/4 and a container of facility-prepared salsa from 4/4, both past the allowed 7 day limit.</p> <p>Note: This violation is not a repeat.</p> <p>COS: Both items were discarded by an employee.</p>	

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35	X		<p>Code: 3-501.13 (A) (B) (C) - TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be thawed: (A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or (B) Completely submerged under running water: (1) At a water temperature of 21°C (70°F) or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and (3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or (4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under 3-401.11(A) or (B) to be above 5°C (41°F), for more than 4 hours including: (a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F); (C) As part of a cooking process if the FOOD that is frozen is: (1) Cooked as specified under 3-401.11(A) or (B) or 3-401.12, or (2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process;</p> <p>Violation Observed: There was a chunk of beef sitting in stagnant warm water in the prep sink. The beef was 53degrees-60degreesF. COS: The beef was discarded.</p> <p>Note: The PIC could not inform the inspector when the thawing process began or the temperature of the beef at the start of the thawing process.</p>	COS
16	X		<p>Code: 4-602.11 (E) - (E) Except when dry cleaning methods are used as specified under 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles; (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</p> <p>Violation Observed: The soda lines were soiled with sticky residue.</p>	NRI
39	X	X	<p>Code: 3-305.11 (A) (B) (C) - FOOD Storage: Preventing Contamination from the PREMISES: (A) Except as specified in (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. (B) FOOD in packages and working containers may be stored less than 15 cm (6 inches) above the floor on case lot handling EQUIPMENT as specified under 4-204.122. (C) Pressurized BEVERAGE containers, cased FOOD in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.</p> <p>Violation Observed: The following were stored open, not covered or protected: Buckets of chips; Containers of spices; Containers of herbs(R1). Cases of food were stored on the floor of the walk-in freezer(R1).</p>	NRI
44	X	X	<p>Code: 4-901.11 (A) - EQUIPMENT and UTENSILS: Air-Drying Required. After cleaning and SANITIZING, EQUIPMENT and UTENSILS: (A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD.</p> <p>Violation Observed: Beverage glasses and metal pans were stored/stacked wet, not air-dried (R6).</p>	NRI
49	X		<p>Code: 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>Violation Observed: The following were soiled: the shelving in the walk-in cooler, the 2-door reach in cooler seals and the bottom, and the fan guards in the walk-in cooler.</p>	NRI

