

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 17 060 H
Telephone: 367-6050
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Aztekita Mexican Restaurant **Owner/Agent:** TCMR Associated LLC/Teresa Contreras
Address: 128 N. Davenport Street **City:** Metamora **ZIP Code:** 61548

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.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL			
• 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	•20	X C	4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL			
• 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	•35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
• 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILINGS			
5		1	Thermometers provided and conspicuous	24	X C	1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
• 7	X C	4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26	X	2	No re-use of single-service articles	LIGHTING			
8	X C	2	Food protection during storage, preparation, display, service and transportation				WATER	38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	•27		5	Water source, safe: hot and cold under pressure	VENTILATION			
10	X C	1	Food (ice) dispensing utensils properly stored				SEWAGE	39		1	Rooms and equipment - vented as required
PERSONNEL				•28		4	Sewage and waste water disposal	DRESSING ROOMS			
•11		5	Personnel with infections restricted				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean
•12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS			
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS							TOILET AND HAND-WASHING FACILITIES	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					•45			Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine <100ppm*

Hot Foods Spanish rice 149° F

Cold Foods Sour cream 41° F

Manager Certification No. of: 01625960

Taco meat 149° F

Shredded chicken 38° F

Full-Time Employee: Teresa Contreras Exp. Date 11/18

Refried beans 157° F

Refried beans 40° F

Shredded chicken 137° F

WIC, RIC, RIF - OK

Received by/Title y Teresa Contreras
(Signature of Owner or Representative)

Sanitation Score: 86 (100 minus demerits)

Date: 14 March 2017

Time In: 12:40 p.m. Time Out: 2:10 p.m.

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By Paul Wilkins (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 060 H

The following remarks supplement the inspection report of: Aztekita Mexican Restaurant

(Establishment Name)

Date: 14 March 2017

Item	Code	Section	Inspection Remarks	Correct by
7			Observed in kitchen in RIC (True, 2-sliding doors) two cartons of raw eggs stored on upper slotted shelf above ready-to-eat food item (cheese in box). Cartons of raw eggs removed to bottom shelf of RIC by female owner during inspection.	C
8			Observed in kitchen in RIC tray of peppers stored on blue wiping cloth and uncovered. Blue wiping cloth removed from tray of peppers and covered with clear plastic wrap by female owner during inspection.	C
10			Observed behind bar a metal ice scoop stored in clear plastic bottle mounted to wall by beverage dispensing unit by ice bin. Ice scoop removed from clear plastic bottle and ice scoop placed into ice bin during inspection.	C
20			Observed behind bar in moist-wipe cloth clear container chlorine sanitizing solution tested less than 100 ppm of chlorine with chlorine test kit. Using chlorine test kit provided at establishment, chlorine sanitizing solution tested less than 100 ppm of chlorine. Additional chlorine added to solution – recheck = OK.	C
24			Observed in kitchen plates on storage shelf next to steam table and fryer covered with piece of cardboard box. Piece of cardboard removed from shelf by female owner during inspection.	C
26			Observed piece of cardboard box re-used as cover for plates on storage shelf next to steam table and fryer. Piece of cardboard removed from shelf by female owner during inspection.	C
26			Observed clear plastic bottle mounted to wall and re-used for storing metal ice scoop by beverage dispensing unit by ice bin.	NRI
			*Please note that the basement SHALL NOT be used for storage other than in the WIC & ice machine. If the basement will be used for storage of other items, the ceiling material must be attached and maintained in good repair.	
			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	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: Fall 2017	
			IL FSSM class at U of I Extension – Woodford, Eureka: 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	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood by Teresa Contreras
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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			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.	
		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	
			- Chlorine: 50-100 ppm at sink, immersion for 1 minute; 75° F 50-100 ppm in dishwasher – final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F Clean and sanitize equipment according to manufacturer's directions on a regular basis	
			- Make sure all containers of food & drink are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store raw foods on bottom shelves of refrigeration & freezing units, below ready-to-eat foods, to prevent cross-contamination	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher sanitizer concentrations, etc., on a log sheet	
			- Make sure all food intended for consumer consumption is obtained from APPROVED SOURCES	
			- Make sure live animals are excluded from the facility, other than patrol dogs accompanying officers or service/support animals to assist handicapped persons	
			- Upon opening cans of food, place remaining amounts of food into approved containers, such as glass, stainless steel, or plastic containers	

Sanitarian/Environmental Health Inspector

Paul Miller Wood

These remarks have been explained to me and are understood

Teresa Contreras

(Signature of Owner or Representative)

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