

- 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.: 18 080 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		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	X	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 CEILING
5		1	Thermometers provided and conspicuous	24		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		2	No re-use of single-service articles				LIGHTING
8		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		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	X C	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	X	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	X	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 cook								Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine 200ppm

Hot Foods Spanish rice 143° F

Cold Foods Sour cream 40° F

Manager Certification No. of: 14152958 - ServSafe

Taco meat 144° F

Shredded chicken 36° F

Full-Time Employee: Everardo Castaneda Exp. Date 8/21

Refried beans 148° F

Cut lettuce 37° F

Shredded chicken 145° F

WIC, RIC, RIF - OK

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

Sanitation Score: 86 (100 minus demerits)

Date: 6 February 2018

Time In: 12:55 p.m. Time Out: 2:20 p.m.

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By Paul Wilkins (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 080 H

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

(Establishment Name)

Date: 6 February 2018

Item	Code	Section	Inspection Remarks	Correct by
7			Observed in kitchen plastic container of raw shrimp stored on upper slotted shelf of RIC above ready-to-eat food (cut pineapple) in covered container. Raw shrimp moved to bottom shelf and pineapple moved to upper shelf by female food employee during inspection.	C
16			Observed in kitchen front metal edge of drain board between mechanical dishwashing machine and 3-compartment sink with sharp edges, damaged, and not maintained in good repair.	NRI
22			Observed in basement accumulated brown substance and debris on interior of white plastic ice deflecting flap in ice machine.	NRI
31			Observed in kitchen hand sink next to prep sink blocked by boxes and chair. Boxes and chairs removed by female food employee during inspection.	C
32			Observed in kitchen by mechanical dishwashing machine hand sink with edge material coming unattached and not maintained in good repair.	NRI
			Please correct any violations noted above ASAP, but at least by NRI.	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			Allergy awareness training certification is required by July 1, 2018 for all certified food protection managers.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next certified food protection manager 8-hour class offered @ WCHD: March 6 & 8, 2018	
			Certified food protection manager class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 2018).	
			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 *Paul Wilkerson*

These remarks have been explained to me and are understood

Teresa Contreras
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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(Establishment Name)

Date: 6 February 2018

Item	Code	Section	Inspection Remarks	Correct by
			*Please note that the basement SHALL NOT be used for storage other than in the WIC (in use as dry storage) & ice machine. If the basement will be used for storage of other items, the ceiling material must be attached and maintained in good repair.	
		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 10 seconds; 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	

Sanitarian/Environmental Health Inspector Paul Walker

These remarks have been explained to me and are understood by Teresa Contreras

[Signature]
(Signature of Owner or Representative)

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