Food Establishment Inspection Report

													Pa	ge 1	of 3
Local Health Department Name and Address					No. of Risk Factor/Intervention Violations 0 Date C					05/1	3/201	19			
Woodford County Health Department 1831 S. Main Street, Eureka, IL. 61530				ŀ						50 AN	1				
				No. of Ranget Rick Factor/Intervention Violations						10 PM					
Establishment License/Permit # Juarez Pico De Gallo 19 008			ŀ	Permit Holder Risk Category							<u></u>				
L	eet Address		113 300			Juare	ez Pio	co De	e Gallo LLC		1	,			
l	7 N. Fayette Street				ŀ	Purp	ose o	of Ins	spection						
	y/State		ZIP Code	<u> </u>		Devis	tu a I		_41						
Eil	aso, IL		61738			KOUL	ine i	nspe	ection						
		FOODBORNE I	LINESS RISK F	ACT	ORS	AN	ID F	PLJB	BLIC HEALTH	INTERVENT	IONS				
	Circle decima	ted compliance status (IN, OUT, N								,	10113				
	IN=in compliance			N/A=n			able			re important prac					
		Mark "X" in appropriate box for		.,		F-				tributing factors o					
-	COS=	corrected on-site during inspection	on R=repeat vio	ation					interventions	are control measu	ires to preve	nt foodborne	illness c	or inju	ry.
Co	npliance Status			С	os	R	Co	mplia	ance Status			· · · · · · · · · · · · · · · · · · ·		cos	R
		Supervision				-				Protection fro	m Contamin	ation		<u> </u>	
1	ln	Person in charge present, demonstra	ites knowledge, and		T		15		Ìn	Food separated a	nd protected		·····	T`	Г
	·	performs duties			_ .		16		In	Food-contact suri	aces; cleaned	and sanitized			ÌТ
2	<u>In</u>	Certified Food Protection Manager (CFPM)				17		ln .	Proper disposition		reviously serve	ed,	1	
		Employee Health	·		· 		1/	L.,	H1	reconditioned and	d unsafe food			<u> </u>	<u>L</u>
3	ln	Management, food employee and co knowledge, responsibilities and repo					L			Time/Temperatu	re Control fo	r Safety			
4	<u>In</u>	Proper use of restriction and exclusion					18		N/O	Proper cooking tis	me and temper	atures		<u> </u>	
5	In				+		19	<u></u>	N/O	Proper reheating	procedures for	hot holding			
_1		Procedures for responding to vomiting		ıs		_	20		N/O	Proper cooling tin	ne and temper	ature		<u> </u>	
ر ر		Good Hygienic Practices					21		ln	Proper hot holdin	g temperature	5			
7	In	Proper eating, tasting, drinking, or to		-+	+	-	22		ln	Proper cold holding	ng temperatur	3 5			
	<u>In</u>	No discharge from eyes, nose, and m					23		İn	Proper date mark	ing and disposi	tion			
-	<u> </u>	Preventing Contamination by	Hands	— Т		. 3	24	٠	N/A	Time as a Public H	lealth Control;	procedures & r	ecords	L	
8	Jn	Hands clean and properly washed			+		1.	77		Consum	er Advisory				
9	ln	No bare hand contact with RTE food alternative procedure properly allow			-		25		N/A	Consumer advisor	ry provided for	raw/undercook	ked foad		
10	In	Adequate handwashing sinks proper		ible	+					Highly Suscep	tible Populat	ions			
		Approved Source				_	26		N/A	Pasteurized foods	used; prohibit	ed foods not of	fered		
11	in	Food obtained from approved source	· · · · · · · · · · · · · · · · · · ·						Fóc	od/Color Additive	s and Toxic S	Substances			
12	N/O	Food received at proper temperature		-+			27		N/A	Food additives: ap	proved and pr	operly used			
13	In	Food in good condition, safe, and una		-			28		l n	Toxic substances	properly identi	fied, stored, and	d used		
\dashv	N/A	Required records available: shellstoc			\dashv	\dashv	ļ.,		Co	onformance with	Approved Pr	ocedures			
14	N/A	destruction					29	L	N/A	Compliance with	variance/specia	lized process/H	łACCP		l
			60	OD R	ET/	AIL F	PRA	CTI	ICES						
		Good Retail Practices are prevent								icals, and physica	l objects into	foods.			
_ ^	lark "X" In box If nui	mbered item is not in compliance	Mark "X" in ap				r CO)S an	d/or R COS=	corrected on-site	during inspe	ection R=r	epeat vi	iolatio	n
				cos	R	↓ L								cos	R
		Safe Food and Water	en e		· .				<u>, , , , , , , , , , , , , , , , , , , </u>	Proper Use	of Utensils				,
30	Pasteurized eggs u	used where required				4	3	tn-	use utensils: prop	erly stored					
31	Water and ice from	m approved source			<u> </u>	4	14	Ute	ensils, equipment	& linens: properly s	tored, dried, &	handled			
32	Variance obtained	for specialized processing methods	, f ₁ , ,			-	15	Sin	gle-use/single-ser	vice articles: proper	ly stored and u	sed			Ĺ
-		Food Temperature Control	<u> </u>			4	6	Glo	oves used properly	/		*****		<u> </u>	Ĺ
33	Proper cooling me	thods used; adequate equipment for t	emperature control						ing the second of the second	Utensils, Equipm					
34	Plant food properl	ly cooked for hot holding			$oxed{oxed}$	4	17		od and non-food o d used	ontact surfaces clea	nable, properi	y designed, con:	structed,	ł	
35	Approved thawing	g methods used		<u> </u>		4	8			es: installed, mainta	ined & used: t	act ctrine			
36	Thermometers pro	ovided & accurate			<u> </u>	1 ⊢	19		n-food contact su		, icu, & uscu, t	Cat att tha		<u> </u>	
		Food Identification				」├ ~	-1-	1,40	contact su	Physical	Facilities			L	-
37	Food properly labe	eled; original container		\perp		5	0	Ho	t and cold water a	ıvailable; adequate p	 	······································		· ·	
		Prevention of Food Contamina	tion				1	+		proper backflow devi					
38	Insects, rodents, a	nd animals not present	·				2		· · · · · · · · · · · · · · · · · · ·	rater properly dispos					
39	Contamination pre	evented during food preparation, stora	ge and display		L	1 —	3			erly constructed, su		ad.			
40	Personal cleanline	SS				1 -	4		-	eny constructed, suj operly disposed; faci	·				
41	Wiping cloths: pro	perly used and stored				I -	55	+-		····					_
42	Washing fruits and	d vegetables				I	6			talled, maintained, a					
	 					- 3	<u>"</u>	LAdi	cydate verithation	and lighting; design		ru		L	
						5	71	Att	food anytheres	Employee	· · · · · · · · · · · · · · · · · · ·				
						5		+	· · · · · · · · · · · · · · · · · · ·	nave food handler tr	anjug		-		
						13	10	I Alle	ergen training as r	edan en					

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Establish	ment: Juarez Pico De Gal	lo		stablishmen	t #: 19 008							
Water Su	pply: 🛛 Public 🗌 Pri	vate Was	te Water System: 🔀 Public 🗌 Pr	rivate								
Sanitizer '	Type: Quaternary ammo	nium	PPM: 200		Heat: N/A							
			TEMPERATURE OBSERVAT	IONS								
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp						
Pinto beans/steam table 169			Pico de Gallo/RIC	37	RIC/kitchen	38						
Slice	ed steak/steam table	179	Cut lettuce/RIC	38	RIC/kitchen	37						
Al Pas	tor (pork)/steam table	161	Sour cream-squeeze/RIC	38								
Grou	ınd beef/steam table	166	Guacamole/RIC	39								
Sliced	chicken/steam table	143	Pinto beans/RIC	39								
Nach	o cheese/steam table	143	Shredded cheese/RIC	39								
Wh	ite rice/steam table	168	Sour cream-bulk/RIC	39.								
			Sour cream-portion cups/RIC	39								
			Pico de Gallo-bulk/RIC	38								
		C	BSERVATIONS AND CORRECTIV	E ACTIONS								
Item Number		Violatio	ns cited in this report must be corrected	d within the ti	me frames below.							
37	3-302.12 (C) Observe	d in RIC squee	ze container of liquid food substand	ce without na	ame identifying contents on conta	iner Food						
	3-302.12 (C) Observed in RIC squeeze container of liquid food substance without name identifying contents on container. Food substance was sour cream and labeled by male person-in-charge during inspection.											
	Substance was sour cream and labeled by male person in trial ge during inspection.											
	· · · · · · · · · · · · · · · · · · ·											
			<u> </u>									
												
						~						
CFPM Ve	rification (name, expirati	on date. ID#):	Gaspar Juarez									
	Gaspar Juarez	· · · · · · · · · · · · · · · · · · ·	indy Juarez									
17	'595287 - ServSafe	212	07611 - NRFSP									
	Exp. 3/2024	····	xp. 3/2021	·····								
HACCP To	opic: TCS food temperati	ure requireme	ents, employee health policy require	ements, Hepa	etitis A							
,												
(5 M)	SIAN 3 colored	NEZ	May 13, 2019									
Person in Ch	arge (Signature)		Date									
	•	\bigcap										
	Paul Wilker war	(EL)	Follow-up: 🗌 Yes 🔀	No (Check one	e) Follow-up Date:							
Inspector (Si					- 							

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Establishment: Juarez Pico De Gallo Establishment #: 19 008

	OBSERVATIONS AND CORRECTIVE ACTIONS							
ltem Number	Violations cited in this report must be corrected within the time frames below.							
	Please correct any core (C) violation noted above ASAP but at least by next routine inspection							
	Please go to our website to view/print the WCHD Connection quarterly newsletter							
	Facility is still classified as a Category I food establishment							
	The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation							
	Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers							
	WCHD provides free food safety in-services to establishments & their staff							
	If any changes are planned in the future for this establishment, (fixed food establishment location changes, ownership changes,							
	menu changes, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to							
	ensure compliance.							
	Next certified food protection manager 8-hour class & exam offered @ WCHD: June 2019							
	Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM							
	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 and valid for three (3) years from							
•	date of issuance.							
	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 posted at entrances & exits;							
	no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.							
	Please note that Juarez Pico De Gallo mobile food unit was inspected in the 100 block of N. Major Street, Eureka, IL. This mobile							
	food unit currently operates from an annually licensed fixed food establishment.							
	Restroom facilities are located within 300 feet of mobile food unit.							
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···········								
CASO	n 5 cy 17 TZ May 13, 2019							
3	arge (Signature) Date							
	a . 16:							
***************************************	Paul Wilking ways Follow-up: ☐ Yes ☑ No (Check one) Follow-up Date:							
spector (Si	gnature)							