

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 2	Date 08/19/2019
Establishment Juarez Pico De Gallo		License/Permit # 19 008	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 197 N. Fayette Street		Permit Holder Juarez Pico De Gallo LLC	Risk Category I
City/State El Paso, IL		ZIP Code 61738	Purpose of Inspection Routine Inspection
Time In 10:50 AM		Time Out 12:20 PM	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

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.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	In			18	N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	Out		X
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	Out		X	Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Compliance with variance/specialized process/HACCP			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation			

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				Utensils, equipment & linens: properly stored, dried, & handled			
31				45	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				46	Gloves used properly		
32				Utensils, Equipment and Vending			
Variance obtained for specialized processing methods				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Temperature Control				48	Warewashing facilities: installed, maintained, & used; test strips		
33				49	Non-food contact surfaces clean		
Proper cooling methods used; adequate equipment for temperature control				Physical Facilities			
34				50	Hot and cold water available; adequate pressure		
Plant food properly cooked for hot holding				51	Plumbing installed; proper backflow devices		
35				52	Sewage and waste water properly disposed		
Approved thawing methods used				53	Toilet facilities: properly constructed, supplied, & cleaned		
36				54	Garbage & refuse properly disposed; facilities maintained		
Thermometers provided & accurate				55	Physical facilities installed, maintained, and clean		
Food Identification				56	Adequate ventilation and lighting; designated areas used		
37				Employee Training			
Food properly labeled; original container				57	All food employees have food handler training		
Prevention of Food Contamination				58	Allergen training as required		
38							
Insects, rodents, and animals not present							
39							
Contamination prevented during food preparation, storage and display							
40							
Personal cleanliness							
41							
Wiping cloths: properly used and stored							
42							
Washing fruits and vegetables							

Food Establishment Inspection Report

Establishment: Juarez Pico De Gallo

Establishment #: 19 008

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
White rice/crock pot	106	Pico de Gallo/RIC	41	RIC/kitchen	35
White rice/steam table	163	Cut lettuce/RIC	40	RIC - prep/kitchen	40
Al Pastor (pork)/steam table	155	Sour cream-squeeze/RIC	39	RIC - soda/kitchen	32
Ground beef/steam table	157	Guacamole/RIC	40		
Sliced chicken/steam table	181	Pico de Gallo/RIC	40		
Diced chicken/steam table	167	Shredded cheese/RIC	40		
Nacho cheese/steam table	157	Sour cream-bulk/RIC	38		
Pinto beans/steam table	149	Sour cream-portion cups/RIC	38		
		Cut lettuce/RIC	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	5-205.11 (Pf) Observed crock pot (white rice) blocking access to hand sink. Hand washing sinks must be accessible at all times. Crock pot removed to prep table by male food employee during inspection.
21	3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of white rice in crock pot indicated 106° F. Time/Temperature Control for Safety foods that are hot-holding must be kept at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with male food employee and female person-in-charge during inspection. White rice reheated to above 165° F by male person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Cindy Juarez

Cindy Juarez 21207611 - NRFSP Exp. 3/2021	Gaspar Juarez 17595287 - ServSafe Exp. 3/2024		
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, bare-hand contact with RTE foods

Cindy Juarez _____ Aug 19, 2019
 Person in Charge (Signature) Date

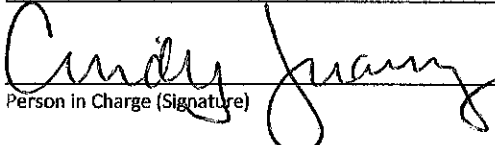
Paul Wilkins, WCVS _____ Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

Food Establishment Inspection Report


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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations 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
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers
	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.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: October 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 were located within 300 feet of mobile food unit on day of inspection



 Person in Charge (Signature)



 Inspector (Signature)

Aug 19, 2019

 Date

Follow-up: Yes No (Check one)

Follow-up Date: _____