

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	1	Date	12/10/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Aztekita Mexican Restaurant	License/Permit # 19 084	Permit Holder TCMR Associated LLC		Risk Category 1	
Street Address 128 N. Davenport Street		Purpose of Inspection Routine Inspection			
City/State Metamora, IL	ZIP Code 61548				

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

GOOD RETAIL PRACTICES

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

Food Establishment Inspection Report

Establishment: Aztekita Mexican Restaurant

Establishment #: 19 084

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Spanish rice/steam table	148		Cut lettuce/RIC	40		Salsa/RIC	39
Shredded chicken/steam table	152		Diced tomatoes/RIC	39			
Refried beans/steam table	147		Shredded cheese/RIC	39			
Shredded beef/steam table	150		Sliced cheese/RIC	39			
Burrito sauce/steam table	140		Guacamole/RIC	40			
Queso/steam table	151		Pico de Gallo/RIC	40			
Taco meat/steam table	149		Milk/RIC	40			
			Hot dogs/RIC	38			
			Sour cream/RIC	39			

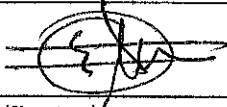
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees in restrooms. Hand washing signs provided and posted during inspection.
36	4-204.112 (C) Observed at bar temperature measuring device not provided and conspicuous in RIC (Frigidaire, salsa). Please correct this violation within 90 days or at least by next routine inspection.
39	3-307.11 (C) Observed in kitchen in RIC (True) green peppers stored in unapproved and re-used cardboard box originally labeled Corona Extra. Food shall be protected from contamination. Please correct this violation within 90 days or at least by next routine inspection.
44	4-904.11 (C) Observed at bar clean forks stored in gray plastic carrying caddie with food-contact surface of forks in upright position. Clean utensils shall be handled, displayed and dispensed so that food- and lip-contact surfaces are protected from contamination. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in storage room off kitchen aluminum foil containers stored in upright position on wood shelf. Single-use articles shall be stored covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.
47	4-501.12 (C) Observed in kitchen green cutting board with crevices & knife grooves and not maintained in good repair. Food-contact surfaces such as cutting boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Everardo Castaneda

Everardo Castaneda 14152958 - ServSafe Exp. 8/2021	Nestor Castaneda 14450490 - ServSafe Exp. 11/2021		
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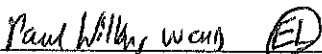
HACCP Topic: TCS food temperature requirements, employee health policy requirements, Hepatitis A



Person in Charge (Signature)

Dec 10, 2019

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

