

- 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](http://www.woodfordhealth.org)

Permit No.: 17 189 H  
Telephone: 467-6938  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** La Casa Bonita LLC      **Owner/Agent:** La Casa Bonita LLC/Jorge Trujillo  
**Address:** 122 N. Main Street      **City:** Eureka      **ZIP Code:** 61530

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
			<b>FOOD</b>	18		1	Pre-flushed, scraped, soaked				<b>GARBAGE AND REFUSE DISPOSAL</b>
*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	<b>X</b> <b>C</b>	1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			<b>FOOD PROTECTION</b>	21		1	Wiping cloths: clean, use restricted				<b>INSECT, RODENT ANIMAL CONTROL</b>
*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				<b>FLOORS, WALLS AND CEILINGS</b>
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	<b>X</b>	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				<b>LIGHTING</b>
8		2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>	38	<b>X</b>	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				<b>VENTILATION</b>
10		1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required
			<b>PERSONNEL</b>	*28		4	Sewage and waste water disposal				<b>DRESSING ROOMS</b>
*11		5	Personnel with infections restricted				<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained				<b>OTHER OPERATIONS</b>
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
			<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14	<b>X</b> <b>C</b>	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	<b>X</b>	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32	<b>X</b> <b>C</b>	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 50 ppm/100 ppm      Hot Foods Taco meat 167° F      Cold Foods Milk 39° F  
**Manager Certification No. of:** 01635896      Refried beans 155° F      Chicken nuggets 37° F  
**Full-Time Employee:** Silvia Cornejo      Exp. Date 4/19      Shredded chicken 143° F      Hot dogs 40° F  
Spanish rice 191° F      RIC, RIF - OK

Received by/Title [Signature]      (Signature of Owner or Representative)

**Sanitation Score:** 92 (100 minus demerits)      **Date:** 3 October 2017  
**Time In:** 11:05 a.m.      **Time Out:** 12:10 p.m.      **Page 1 of 3**      **By:** Paul Wilcox wcp (EL) (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 189 H

The following remarks supplement the inspection report of: La Casa Bonita LLC

(Establishment Name)

Date: 3 October 2017

Item	Code	Section	Inspection Remarks	Correct by
2			Observed in kitchen on shelf above prep cooler by back door clear plastic container of dry food substance without name identifying contents on container. Dry food substance was white rice, according to male owner, and labeled by male food employee during inspection.	C
14			Observed in bar area on 3-compartment sink white plastic cutting board with crevices and knife grooves. Cutting board removed from use by male owner during inspection.	C
15			Observed in kitchen by steam table and below warming unit plywood shelves on metal shelving rack with rough surface exposed and not smooth & easily cleanable.	NRI
32			Observed waste receptacle not located in close proximity to hand sink in kitchen. Waste receptacle provided by male owner during inspection.	C
37			Observed in kitchen above hand sink and shelves (various spices in containers) peeling plaster/ceiling material around pipe.	NRI
38			Observed by mechanical dishwashing machine fluorescent light fixture not working properly.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Facility is classified as a Category I, High Risk establishment	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			WCHD provides free food safety in-services to establishments & their staff	
			Please note that if establishment is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, concessions, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next IL FSSM 8-hour class offered @ WCHD: Spring 2018	
			IL FSSM class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam.	
			Effective January 1, 2017, 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 posted at entrances & exits.	

Sanitarian/Environmental Health Inspector

*Paul Walker Wang*

These remarks have been explained to me and are understood ✓

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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		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	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Chlorine: 50-100 ppm in 3 <sup>rd</sup> compartment of sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F keep spray bottles/buckets labeled and stored properly	

Sanitarian/Environmental Health Inspector

*Paul Wilkins WCHD*

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

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