

# 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	04/09/2019
Establishment Aztekita Mexican Restaurant		License/Permit #	0	Time In	11:05 AM
Street Address 128 N. Davenport Street		Permit Holder	0	Time Out	1:15 PM
City/State Metamora, IL		Risk Category			
ZIP Code 61548		Purpose of Inspection			
		Routine Inspection			

## 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
<b>Supervision</b>			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>			
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			
<b>Good Hygienic Practices</b>			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
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		X
Adequate handwashing sinks properly supplied and accessible			
<b>Approved Source</b>			
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			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
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			
<b>Time/Temperature Control for Safety</b>			
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	Out		X
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			
<b>Consumer Advisory</b>			
25	N/A		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
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			
<b>Food Identification</b>			
37	X		X
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
38	X		X
Insects, rodents, and animals not present			
39	X		X
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47	X		
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		
Non-food contact surfaces clean			
<b>Physical Facilities</b>			
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			
<b>Employee Training</b>			
57	X		
All food employees have food handler training			
58	X		X
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
Shredded chicken/steam table	149		Sour cream/RIC	40	Shredded cheese/RIC	39
Taco meat/steam table	140		Diced tomatoes/RIC	38		
Spanish rice/steam table	137		Shredded cheese/RIC	39		
Refried beans/steam table	139		Cut lettuce/RIC	38		
Burrito sauce/steam table	151		Guacamole/RIC	40		
Queso/steam table	100		Sliced cheese/RIC	40		
			Corn-beans/RIC	41		
			Salsa/RIC	39		
			Chicken/RIC	39		

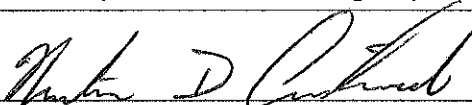
### OBSERVATIONS AND CORRECTIVE ACTIONS

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 kitchen and restrooms. Hand washing signs provided during inspection.
21	3-501.16 (P) Observed at steam table internal temperature of queso indicated 100° F using a food temperature measuring device with metal-stem. Queso had been in steam table less than one (1) hour, according to female food employee, and rapidly reheated in a double-boiler by female food employee during inspection. Recheck = 166° F - OK. Reviewed TCS food hot-holding requirements and discussed HACCP concept with male person-in-charge and female food employee during inspection.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided and conspicuous in RIF (chest). Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in RIC (bar, Frigidaire) liquid food substance in squeeze container without name identifying contents on container. Food substance was hot sauce and labeled by female food employee during inspection.
38	6-202.13 (C) Observed in kitchen in food prep area fly strip with flies suspended from ceiling. Insect control devices shall be installed so that they are not over food preparation areas and dead insects or insect parts do not fall onto exposed food, equipment, utensils or single service items. Fly strip discarded by female food employee during inspection.
39	3-305.14 (C) Observed in RIC (bar) pitcher of tea stored uncovered. Tea discarded by female food employee during inspection.
47	4-202.11 (Pf) Observed in ice bin at bar metal ice scoop with accumulated white substance on scoop and ice scoop is no longer smooth and easily cleanable. Ice scoop discarded by female food employee during inspection.

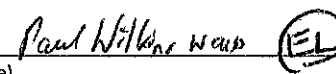
CFPM Verification (name, expiration date, ID#): Nestor Castaneda

Nestor Castaneda 14450490 - ServSafe Exp. 11/2021	Everardo Castaneda 14152958 - ServSafe Exp. 8/2021		
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HACCP Topic: TCS food hot-holding temperatures

  
 Person in Charge (Signature)

Apr 9, 2019  
 Date

 (EL)  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

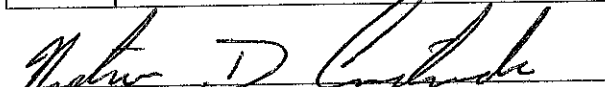
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Item Number	Violations cited in this report must be corrected within the time frames below.
47	4-101.19 (C) Observed in kitchen left edge of hand sink counter with gray duct tape attached and not maintained in good repair. Non food-contact surfaces that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in RIC (bar) accumulated debris on red slotted divider and in RIC (kitchen, True, 2-sliding door) accumulated black substance on white slotted shelves. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen ceiling on right side of exhaust hood soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed no documentation that female food employee has current food handler certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that certified food protection managers have food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 1 repeat violation (item #58) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment
	Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	Next certified food protection manager 8-hour class & exam at WCHD: June 2019
	Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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 the basement SHALL NOT be used for storage other than in the WIC (in use as dry storage), ice machine, and extra equipment. If the basement will be used for storage of other items, the ceiling material must be maintained in good repair.

  
 Person in Charge (Signature)

Apr 9, 2019  
 Date

  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_