

# Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 0	Date 12/20/2023
Establishment Blue Margaritas		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:55 AM
License/Permit # 23 196		Permit Holder Rima Restaurant Group LLC	Time Out 12:40 PM
Street Address 105 Elizabeth Pointe Drive		Risk Category I	
City/State Germantown Hills, IL		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	Compliance Status			COS	R
<b>Supervision</b>									
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>									
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			<b>Time/Temperature Control for Safety</b>				
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures		
<b>Good Hygienic Practices</b>									
6	In	Proper eating, tasting, drinking, or tobacco use			19	In	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	In	Proper cooling time and temperature		
<b>Preventing Contamination by Hands</b>									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition		
<b>Approved Source</b>									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			<b>Consumer Advisory</b>				
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>				
<b>GOOD RETAIL PRACTICES</b>									
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									
COS			R		COS			R	
<b>Safe Food and Water</b>									
30	Pasteurized eggs used where required				43	Proper Use of Utensils			
31	Water and ice from approved source				44	In-use utensils: properly stored			X
32	Variance obtained for specialized processing methods				45	Utensils, equipment & linens: properly stored, dried, & handled			
<b>Food Temperature Control</b>									
33	Proper cooling methods used; adequate equipment for temperature control				46	Single-use/single-service articles: properly stored and used			
34	Plant food properly cooked for hot holding				47	Gloves used properly			
35	Approved thawing methods used				<b>Utensils, Equipment and Vending</b>				
36	Thermometers provided & accurate				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
<b>Food Identification</b>									
37	Food properly labeled; original container			X	49	Warewashing facilities: installed, maintained, & used; test strips			
<b>Prevention of Food Contamination</b>									
38	Insects, rodents, and animals not present				50	Non-food contact surfaces clean			
39	Contamination prevented during food preparation, storage and display			X	51	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
40	Personal cleanliness				52	Plumbing installed; proper backflow devices			
41	Wiping cloths: properly used and stored				53	Sewage and waste water properly disposed			
42	Washing fruits and vegetables				54	Toilet facilities: properly constructed, supplied, & cleaned			
<b>Physical Facilities</b>									
55	Garbage & refuse properly disposed; facilities maintained				55	Garbage & refuse properly disposed; facilities maintained			
56	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>									
57	All food employees have food handler training				58	All food employees have food handler training			

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Establishment: Blue Margaritas

Establishment #: 23 196

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 25/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Refried beans/steam table	137	Shredded cheese/RIC cook line	38	Milk/WIC	40
Shredded chicken/steam table	151	Sour cream/RIC cook line	35	Salsa/WIC	40
Taco meat/steam table	158	Diced tomatoes/RIC cook line	35	Pico de gallo/WIC	38
Shredded pork/steam table	151	Pico de gallo/RIC cook line	36	Cut lettuce/WIC	38
Queso/steam table	136	Guacamole/RIC cook line	38	Shredded cheese/WIC	39
		Cut lettuce/RIC cook line	38	Cut broccoli/WIC	37
		Cut zucchini/RIC cook line	40	Chorizo/WIC	37
		Salsa/RIC	40		
		Chorizo-cooling/ice bath	82		

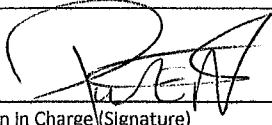
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen on cook line two (2) squeeze containers of liquid food substances without name identifying contents on containers and in kitchen on prep table dry food substances in clear plastic drawers without name identifying contents on drawers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Squeeze containers of liquid food substances were water & butter alternative and dry food substances were spices, according to person-in-charge, and labeled by food employee during inspection.
38	6-202.15 (C) Observed exterior door (east) to establishment not properly self-closing. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.
39	3-305.11 (C) Observed in kitchen box of tortilla chips stored directly on floor. Food shall be protected by contamination by storing the food: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Box of tortilla chips removed from floor by food employee during inspection.
39	3-305.14 (C) Observed in RIF and in WIC multiple food containers stored uncovered. During preparation, unpackaged food shall be protected from contamination. Food containers covered with clear plastic wrap by food employee during inspection.
43	3-304.12 (C) Observed in kitchen small bowl without handle stored in direct contact with dry food substance in clear plastic

CFPM Verification (name, expiration date, ID#): Pedro Vicente

Pedro Ezequiel Vicente 24284906 - ServSafe Exp. 1/2028	Ricardo Martinez 21975918 - ServSafe Exp. 4/2027	Jesus Omar Baltazar 24913486 - ServSafe Exp. 12/2028	Jesus Martinez 21617610 - ServSafe Exp. 1/2027
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

  
Person in Charge (Signature)

Dec 20, 2023

Date

Inspector (Signature)

  
EL

Follow-up:  Yes  No (Check one)

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

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Person in Charge (Signature)

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