

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		License/Permit # 23 196	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 105 Elizabeth Pointe Drive		Permit Holder Rima Restaurant Group LLC	Risk Category I
City/State Germantown Hills, IL		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
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	In	Adequate handwashing sinks properly supplied and accessible	
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	

Compliance Status		COS	R
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	In	Proper reheating procedures for hot holding	
20	In	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
Safe Food and Water			
30	X	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		Thermometers provided & accurate	
Food Identification			
37	X	Food properly labeled; original container	X
Prevention of Food Contamination			
38	X	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	

Compliance Status		COS	R
Proper Use of Utensils			
43	X	In-use utensils: properly stored	X
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47		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	X	Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55		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	

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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		

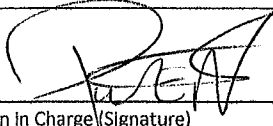
OBSERVATIONS AND CORRECTIVE ACTIONS

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


Dec 20, 2023
 Person in Charge (Signature) Date


Follow-up: ☐ Yes ☒ No (Check one)
 Inspector (Signature) Follow-up Date: _____

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Establishment #: 23 196

[illegible]

Person in Charge (Signature)

Dec 20, 2023

Date _____

Paul Wilkins WEND
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: