

# Food Establishment Inspection Report

Page 1 of 3

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 05/13/2024
Establishment Blue Margaritas		License/Permit # 24 107		Time In 11:35 AM
Street Address 105 Elizabeth Pointe Drive		Permit Holder Rima Restaurant Group LLC		Time Out 1:15 PM
City/State Germantown Hills, IL		Risk Category I		
		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			Out	Food separated and protected	X																																																																																																																																														
2	In	Certified Food Protection Manager (CFPM)			In	Food-contact surfaces; cleaned and sanitized																																																																																																																																															
<b>Employee Health</b>																																																																																																																																																					
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			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			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			<b>Good Hygienic Practices</b>								6	In	Proper eating, tasting, drinking, or tobacco use			<b>Consumer Advisory</b>			7	In	No discharge from eyes, nose, and mouth			25	N/A	Consumer advisory provided for raw/undercooked food			<b>Preventing Contamination by Hands</b>								8	In	Hands clean and properly washed			<b>Highly Susceptible Populations</b>			9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			26	N/A	Pasteurized foods used; prohibited foods not offered			10	In	Adequate handwashing sinks properly supplied and accessible			<b>Approved Source</b>								11	In	Food obtained from approved source			<b>Food/Color Additives and Toxic Substances</b>			12	N/O	Food received at proper temperature			27	N/A	Food additives: approved and properly used			13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used			14	N/A	Required records available: shellstock tags, parasite destruction			<b>Conformance with Approved Procedures</b>								29	N/A	Compliance with variance/specialized process/HACCP		
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## 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

Safe Food and Water			COS	R	Proper Use of Utensils	COS	R																																																																																																																																		
30	Pasteurized eggs used where required				In-use utensils: properly stored																																																																																																																																				
31	Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled																																																																																																																																				
32	Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used	X																																																																																																																																			
<b>Food Temperature Control</b>																																																																																																																																									
33	Proper cooling methods used; adequate equipment for temperature control				Gloves used properly																																																																																																																																				
34	Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>																																																																																																																																				
35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used	X		36	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips				Warewashing facilities: installed, maintained, & used; test strips			<b>Food Identification</b>								37	Food properly labeled; original container		X		<b>Prevention of Food Contamination</b>								38	Insects, rodents, and animals not present		X		49	Non-food contact surfaces clean				<b>Physical Facilities</b>								39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure				40	Personal cleanliness				51	Plumbing installed; proper backflow devices				41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				42	Washing fruits and vegetables				53	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				<b>Employee Training</b>								57	All food employees have food handler training				58	Allergen training as required			
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Establishment #: 24 107

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 25-49/50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken/flattop	170	Shredded cheese/RIC cook line	33	Pork/RIC	41
Spanish rice/steam table	179	Sour cream/RIC cook line	33	Tamales/RIC	40
Refried beans/steam table	136	Diced tomatoes/RIC cook line	34	Burrito/RIC	40
Taco meat/steam table	159	Pico de gallo/RIC cook line	31	Queso/WIC	40
Shredded chicken/steam table	160	Guacamole/RIC cook line	36	Milk/WIC	38
Shredded pork/steam table	150	Cut lettuce/RIC cook line	39	Cut broccoli/WIC	39
Queso/steam table	140	Cut zucchini/RIC cook line	40	Salsa/WIC	38
		Salsa/RIC	40	Milk/RIC	40
		Steak-cooling/RIC	132		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
15	3-302.11 (P) Observed in WIC cardboard flat of raw eggs stored on slotted shelf above lemons. Store raw food below ready-to-eat food to prevent cross-contamination. Raw eggs moved to bottom shelf by food employee during inspection.
36	4-204.112 (C) Observed in kitchen along cook line temperature measuring devices not provided and conspicuous in two (2) RICs. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
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 RIC (cook line) multiple squeeze containers of food substances without name identifying contents on containers. 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 on cook line and food substances in RIC (cook line) were various sauces, 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	3-305.14 (C) Observed in RIF and in WIC multiple food containers stored uncovered. During preparation, unpackaged food shall be

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)

May 13, 2024

Date

Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date:

# Food Establishment Inspection Report

Page 3 of 3

Establishment: Blue Margaritas

Establishment #: 24 107

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	protected from contamination. Food containers covered with clear plastic wrap by food employee during inspection.
45	4-903.11 (C) Observed in kitchen along cook line foil food containers stored incorrectly in "up" or open position on shelf. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Food containers removed and placed inverted onto shelf by food employee during inspection.
47	4-101.15 (P) Observed in kitchen open can of corn stored in original can in RIC (cook line) and not in a glass, approved plastic, stainless steel, or other approved container. Galvanized metal may not be used for utensils or food-contact surfaces of equipment that are used in contact with acidic food. Open can of corn placed into RIC by food employee for less than 15 minutes, according to person-in-charge, removed from original can, and placed into small Styrofoam container by food employee during inspection.
56	6-202.12 (C) Observed in kitchen above hand sink, can rack shelf, and by door to outside dining area HVAC vent grill cover soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed no documentation that food employees employed more than 30 days have current food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. 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 #38) 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 and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Please note that if any changes (menu, equipment, remodeling, plumbing, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	Please note that if establishment or group fundraiser is cooking/Preparing/serving food outside of kitchen facility (concessions, grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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 smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.

Person in Charge (Signature)

May 13, 2024

Date

Inspector (Signature)

Follow-up:  Yes  No (Check one)

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