

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations Number of Repeat Risk Factor/ Intervention Violations	1 0	Date Time In Time Out	12/4/2024 11:40 AM 1:15 PM
Establishment	Blue Margaritas	Phone (309) 383-5261	Email		
Address 105 Elizabeth Pointe Drive		City/State Germantown Hills, IL	ZIP Code 61548		
License/Permit # 24 107		Permit Holder Rima Restaurant Group LLC	Purpose of Inspection Routine	Risk Category	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in the appropriate box for COS and/or R

IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable

COS: corrected on-site during inspection

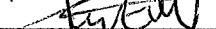
R: repeat violation

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	
Supervision				Protection from Contamination					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			15	IN	Food is separated and protected.		
2	IN	Certified Food Protection Manager (CFPM).			16	OUT	Food-contact surfaces; cleaned and sanitized.		
Employee Health				Time/Temperature Control for Safety					
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			18	IN	Proper cooking time and temperatures.		
4	IN	Proper use of restriction and exclusion.			19	N/O	Proper reheating procedures for hot holding.		
5	IN	Procedures for responding to vomiting and diarrheal events.			20	IN	Proper cooling time and temperature.		
Good Hygienic Practices				Proper Disposition of Returned Food					
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	IN	Proper hot holding temperatures.		
7	IN	No discharge from eyes, nose, and mouth.			22	IN	Proper cold holding temperatures.		
Preventing Contamination by Hands				Proper Date Marking and Disposition					
8	IN	Hands clean and properly washed.			23	IN	Proper date marking and disposition.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			24	N/A	Time as a Public Health Control; procedures and records.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.			Consumer Advisory				
Approved Source				Consumer Advisory					
11	IN	Food obtained from an approved source.			25	N/A	Consumer advisory is provided for raw/undercooked food.		
12	N/O	Food received at the proper temperature.			Highly Susceptible Populations				
13	IN	Food in good condition, safe, and unadulterated.			26	IN	Pasteurized foods are used; prohibited foods are not offered.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			Food/Color Additives and Toxic Substances				
GOOD RETAIL PRACTICES				Food/Color Additives and Toxic Substances					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
Mark "X" in the box if the numbered item is not in compliance		Mark "X" in the appropriate box		COS: Corrected on-site during inspection		R: Repeat violation			
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water				Proper Use of Utensils (continued)					
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.		
31		Water and ice from an approved source.			45	✓	Single use/single service articles are properly stored and used.		
32		Variances obtained for specialized processing methods.			46		Gloves used properly.		
Food Temperature Control				Utensils, Equipment, and Vending					
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
34		Plant food properly cooked for hot holding.			48		Warewashing facilities: installed, maintained, and used; test strips.		
35		Approved thawing methods used.			49		Non-food contact surfaces are clean.		
36		Thermometers are provided and accurate.			Physical Facilities				
Food Identification				Physical Facilities					
37	✓	Food properly labeled; original container.		✓	50		Hot and cold water available; adequate pressure.		
Prevention of Food Contamination				Physical Facilities					
38	✓	Insects, rodents, and animals not present.		✓	51		Plumbing installed; proper backflow devices.		
39		Contamination is prevented during food preparation, storage, and display.			52		Sewage and wastewater properly disposed.		
40		Personal cleanliness.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
41		Wiping cloths: properly used and stored.			54		Garbage and refuse are properly disposed; facilities are maintained.		
42		Washing fruits, vegetables, and other plant food.			55		Physical facilities installed, maintained, and cleaned.		
Proper Use of Utensils				Food Handler and Allergen Awareness					
43	✓	In-use utensils: properly stored.		✓	56		Adequate ventilation and lighting; designated areas used.		

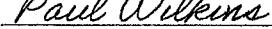
Person in Charge (Signature)



Date:

12/4/2024

Inspector (Signature)



Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: Blue Margaritas

Establishment #: 24 107

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
Spanish rice/steam table	188	Shredded cheese/RIC prep	39	Chicken/RIC prep	38
Refried beans/steam table	138	Sour cream/RIC prep	37	Chorizo/RIC prep	39
Taco meat/steam table	159	Diced tomatoes/RIC prep	36	Tamales/RIC	39
Shredded chicken/steam table	182	Pico De Gallo/RIC prep	37	Burritos/RIC	39
Shredded pork/steam table	157	Guacamole/RIC prep	37	Shredded chicken-cooling/WIC	66
Queso/steam table	148	Salsa/RIC prep	37	Queso/WIC	38
Diced chicken/flattop	180	Cut lettuce/RIC prep	40	Block quesadilla cheese/WIC	36
Horchata/RIC	40	Steak/RIC prep	36	Salsa/RIC	38

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category I food establishment

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

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

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

Pedro Ezequiel Vicente 24284906 - ServSafe Exp. 1/2028	Alejandro Torres Zavala 25084112 - ServSafe Exp. 1/2029	Jesus Martinez 21617610 - ServSafe Exp. 1/2027	Ricardo Martinez 21975918 - ServSafe Exp. 4/2027
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HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Illinois Requirements: Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**
 Appropriate default beverage for children's meal **410 ILCS 620/21.5.**

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in kitchen ice machine (Manitowoc) interior white plastic tray soiled with accumulated debris and black substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Interior white plastic tray cleaned and sanitized by person-in-charge during 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 on food prep counter three (3) clear plastic containers of dry 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

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