

# 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	1	Date	12/4/2024
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:40 AM
				Time Out	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	I

## 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
<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 product 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	IN	Adequate handwashing sinks are properly supplied and accessible.		
<b>Approved Source</b>				
11	IN	Food obtained from an approved source.		
12	N/O	Food received at the proper temperature.		
13	IN	Food in good condition, safe, and unadulterated.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		

#	Compliance Status		COS	R
<b>Protection from Contamination</b>				
15	IN	Food is separated and protected.		
16	OUT	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	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 and records.		
<b>Consumer Advisory</b>				
25	N/A	Consumer advisory is provided for raw/undercooked food.		
<b>Highly Susceptible Populations</b>				
26	IN	Pasteurized foods are used; prohibited foods are not offered.		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved and properly used.		
28	IN	Toxic substances are properly identified, stored and used.		
<b>Conformance with Approved Procedures</b>				
29	N/A	Compliance with variance/specialized process/HACCP.		

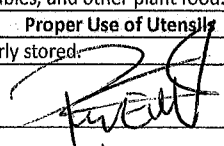
## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in the box if the numbered item is not in compliance Mark "X" in the appropriate box for COS and/or R COS: Corrected on-site during inspection R: Repeat violation

#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>				
30		Pasteurized eggs are used where required.		
31		Water and Ice from an approved source.		
32		Variance obtained for specialized processing methods.		
<b>Food Temperature Control</b>				
33		Proper cooling methods are used; adequate equipment for temperature control.		
34		Plant food properly cooked for hot holding.		
35		Approved thawing methods used.		
36		Thermometers are provided and accurate.		
<b>Food Identification</b>				
37	✓	Food properly labeled; original container.	✓	
<b>Prevention of Food Contamination</b>				
38	✓	Insects, rodents, and animals not present.		✓
39		Contamination is prevented during food preparation, storage, and display.		
40		Personal cleanliness.		
41		Wiping cloths: properly used and stored.		
42		Washing fruits, vegetables, and other plant food.		
<b>Proper Use of Utensils</b>				
43	✓	In-use utensils: properly stored.	✓	

#	X	Compliance Status	COS	R
<b>Proper Use of Utensils (continued)</b>				
44		Utensils, equipment, and linens: properly stored, dried, and handled.		
45	✓	Single use/single service articles are properly stored and used.		✓
46		Gloves used properly.		
<b>Utensils, Equipment, and Vending</b>				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
48		Warewashing facilities: installed, maintained, and used; test strips.		
49		Non-food contact surfaces are clean.		
<b>Physical Facilities</b>				
50		Hot and cold water available; adequate pressure.		
51		Plumbing installed; proper backflow devices.		
52		Sewage and wastewater properly disposed.		
53		Toilet facilities: properly constructed, supplied, and cleaned.		
54		Garbage and refuse are properly disposed; facilities are maintained.		
55		Physical facilities installed, maintained, and cleaned.		
56		Adequate ventilation and lighting; designated areas used.		
<b>Food Handler and Allergen Awareness</b>				
57		Food handler training 410 ILCS 625/ 3.06.		
58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) 

Date: 12/4/2024

Inspector (Signature) 

Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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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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## OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]