

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations		2	Date	5/6/2025
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	11:25 AM
Establishment	Blue Margaritas	Phone (309) 383-5261	Email				
Address 105 Elizabeth Pointe Drive		City/State Germantown Hills, IL	ZIP Code 61548				
License/Permit # 25 092		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	#	Compliance Status	COS	R		
Supervision				Protection from Contamination					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	OUT	Food is separated and protected.			
2	IN	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.			
Employee Health				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		Time/Temperature Control for Safety					
4	IN	Proper use of restriction and exclusion.		18	IN	Proper cooking time and temperatures.			
5	IN	Procedures for responding to vomiting and diarrheal events.		19	N/O	Proper reheating procedures for hot holding.			
Good Hygienic Practices				20	IN	Proper cooling time and temperature.			
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				23	IN	Proper date marking and disposition.			
8	IN	Hands clean and properly washed.		24	N/A	Time as a Public Health Control; procedures and records.			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		Consumer Advisory					
10	OUT	Adequate handwashing sinks are properly supplied and accessible.		25	N/A	Consumer advisory is provided for raw/undercooked food.			
Approved Source				Highly Susceptible Populations					
11	IN	Food obtained from an approved source.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
12	N/O	Food received at the proper temperature.		Food/Color Additives and Toxic Substances					
13	IN	Food in good condition, safe, and unadulterated.		27	N/A	Food additives: approved and properly used.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		28	IN	Toxic substances are properly identified, stored and used.			
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	#	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		Variance 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	X	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				50		Hot and cold water available; adequate pressure.			
37	X	Food properly labeled; original container.		51		Plumbing installed; proper backflow devices.			
Prevention of Food Contamination				52		Sewage and wastewater properly disposed.			
38	X	Insects, rodents, and animals not present.		53		Toilet facilities: properly constructed, supplied, and cleaned.			
39		Contamination is prevented during food preparation, storage, and display.		54		Garbage and refuse are properly disposed; facilities are maintained.			
40		Personal cleanliness.		55		Physical facilities installed, maintained, and cleaned.			
41		Wiping cloths: properly used and stored.		56		Adequate ventilation and lighting; designated areas used.			
42		Washing fruits, vegetables, and other plant food.		Food Handler and Allergen Awareness					
Proper Use of Utensils				57		Food handler training 410 ILCS 625/ 3.06.			
43		In-use utensils: properly stored.		58		Allergen awareness training for CFPPM 410 ILCS 625/3.07 (rest. only).			
				59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature)

5/6/2025

Inspector (Signature)

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Blue Margaritas

Establishment #: 25 092

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	196	Shredded cheese/RIC	36	Chicken/RIC	36
Refried beans/steam table	158	Sour cream/RIC	34	Shrimp/RIC	39
Shredded pork/steam table	152	Diced tomatoes/RIC	34	Chorizo/RIC	38
Shredded chicken/steam table	168	Pico de Gallo/RIC	34	Tamales/RIC	38
Taco meat/steam table	183	Guacamole/RIC	38	Carnitas-cooling/WIC	43
Queso/steam table	164	Cut lettuce/RIC	38	Taco meat/WIC	41
Horchata/RIC	40	Salsa/RIC	38	Sour cream/WIC	37
Milk/RIC	40	Steak/RIC	36	Diced tomatoes/WIC	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

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

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#): Ricardo Martinez

Ricardo Martinez 21975918 - ServSafe Exp. 4/2027	Pedro Ezequiel Vicente 24284906 - ServSafe Exp. 1/2028	Alejandro Torres Zavala 25084112 - ServSafe Exp. 1/2029	Jesus Martinez 21617610 - ServSafe Exp. 1/2027
--	--	---	--

HACCP Topic: TCS food date marking & temperature requirements, no bare hand contact with ready-to-eat food, sanitizing concentrations

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.
10	6-301.11 (Pf) Observed in kitchen hand soap not provided at hand sink by 3-compartment sink. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. Hand soap provided by person-in-charge during inspection.
15	3-302.11 (P) Observed in WIC raw eggs on cardboard flats stored above oranges and peppers on slotted shelf. Store raw food below ready-to-eat food to prevent cross-contamination. Raw eggs moved to separate shelf by food employee during inspection.

Food Establishment Inspection Report

Page 3 of 3

Establishment: Blue Margaritas

Establishment #: 25 092

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 along cook line squeeze containers of liquid food substances in RIC (prep) without name identifying contents on containers, on prep counter below toaster oven shake-style container and clear plastic portion cup with 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 food establishment shall be identified with the common name of the food. Liquid food substances were various sauces, and dry food substances were cinnamon & sugar, according to food employees, and containers labeled by food employees and person-in-charge during inspection.
38	6-202.13 (C) Observed in kitchen one (1) fly strip with flies attached suspended from ceiling. Insect control devices shall be installed so that: (1) the devices are not located over a food preparation area; and (2) dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Fly strip removed from ceiling 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.
47	4-101.15 (P) Observed in kitchen along cook line open can of corn stored in original can in RIC. Galvanized metal may not be used for utensils or food-contact surfaces of equipment that are used in contact with acidic food. Galvanized means iron or steel coated with zinc. Metals such as iron and steel are coated with zinc to prevent rusting. Under certain conditions, zinc may leach from galvanized food-contact surfaces into foods that are high in water content. Use glass, stainless steel, or approved plastic containers for storing food. Open can of corn removed and discarded by food employee during inspection.
	2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties. Food allergy awareness includes describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction.
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.