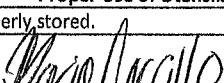
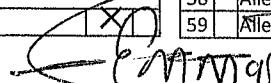
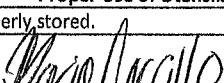
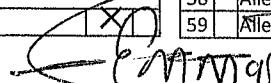
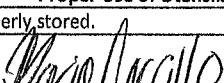
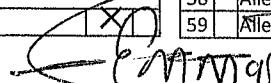


Food Establishment Inspection Report

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	6/17/2025																																																																																																																																																																							
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Food Establishment Inspection Report

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Establishment: Cinco De Mayo Mexican Restaurant

Establishment #: 25 116

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 25-49/100/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Refried beans/steam table	147	Shredded cheese/RIC prep	36	Carnitas/WIC	37
Spanish rice/steam table	174	Cut lettuce/RIC prep	33	Shredded chicken/WIC	35
Taco meat/steam table	160	Sour cream/RIC prep	33	Salsa/WIC	36
Shredded chicken/steam table	138	Guacamole/RIC prep	37	Cut lettuce/WIC	36
Queso/steam table	137	Diced tomatoes/RIC prep	37	Chicken nuggets/WIF	37
Steak/flattop	161	Pico De Gallo/RIC prep	40	Salsa/RIC	34
		Chorizo/RIC prep	35	Salsa/RIC wait station	35
		Milk/WIC	38	WIF/kitchen	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 employees with CFPM certification shall also have current food allergen awareness certification

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.

CFPM Verification (name, expiration date, ID#): Emmanuel Martinez

Emmanuel Martinez 3721524 - Always Food Safe Exp. 6/2029	Honorio Carrillo 2154630 - Prometric Exp. 1/2027	Adolfo Morachel Lima 3721545 - Always Food Safe Exp. 6/2029	Juan Arenas 2154622 - Prometric Exp. 1/2027
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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.
13	3-202.15 (Pf) Observed in storage room dented can of Mexican Style hominy on can rack shelf. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Dented can removed from can rack shelf by person-in-charge during inspection.
28	7-204.11 (P) Observed with chlorine test kit concentration of chlorine sanitizing solution in 3-compartment sink measured 200 ppm of chlorine and water temperature measured 109° F using a food temperature measuring device with metal-stem, exceeding the maximum toxic level for use on a food-contact surface, as specified by manufacturer. Chemical

Food Establishment Inspection Report

Page 3 of 3

Establishment: Cinco De Mayo Mexican Restaurant Establishment #: 25 116

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	sanitizers, including chemical sanitizing solutions generated on-site, and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions). A chlorine solution shall have a concentration of 50-99 ppm when the water temperature is 75-119°F or 100 ppm when the water temperature is 55-74° F. Chlorine solution drained and refilled by food employee during inspection. Recheck = 50-99 ppm; water temperature = 99° F - OK.
43	3-304.12 (C) Observed in WIC oval orange plate without handle stored directly in cut lettuce container. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Oval orange plate removed from cut lettuce by food employee during inspection.
43	3-304.12 (C) Observed in ice bin at wait station handle of ice scoop directly in contact with ice. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Ice scoop removed from ice by food employee during inspection.
51	5-205.15 (C) Observed at bar hand sink faucet leaking water when not in operation. A plumbing system shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in women's restroom at bar exhaust fan grill cover soiled with accumulated debris and dust. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
56	6-403.11 (C) Observed in kitchen employee personal drink stored on shelf next to plates. Areas designated for employees to eat and drink shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Employee personal drink removed to bottom shelf of cart by person-in-charge 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.
	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.