

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	2	Date	6/17/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:15 AM
				Time Out	1:15 PM
Establishment	Cinco De Mayo Mexican Restaurant	Phone	(309) 367-2114	Email	
Address	939 W. Mt Vernon Street	City/State	Metamora, IL	ZIP Code	61548
License/Permit #	25 116	Permit Holder	Cinco De Mayo Mexican Restaurant Inc	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
Supervision					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			
2	IN	Certified Food Protection Manager (CFPM).			
Employee Health					
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.			
Good Hygienic Practices					
6	IN	Proper eating, tasting, drinking, or tobacco product use.			
7	IN	No discharge from eyes, nose, and mouth.			
Preventing Contamination by Hands					
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.			
Approved Source					
11	IN	Food obtained from an approved source.			
12	N/O	Food received at the proper temperature.			
13	OUT	Food in good condition, safe, and unadulterated.	X		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			
#	Compliance Status			COS	R
Protection from Contamination					
15	IN	Food is separated and protected.			
16	IN	Food-contact surfaces; cleaned and sanitized.			
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
Time/Temperature Control for Safety					
18	IN	Proper cooking time and temperatures.			
19	N/O	Proper reheating procedures for hot holding.			
20	N/O	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.			
Consumer Advisory					
25	N/A	Consumer advisory is provided for raw/undercooked food.			
Highly Susceptible Populations					
26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
Food/Color Additives and Toxic Substances					
27	N/A	Food additives: approved and properly used.			
28	OUT	Toxic substances are properly identified, stored and used.			X
Conformance with Approved Procedures					
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
Safe Food and Water						
30		Pasteurized eggs are used where required.				
31		Water and ice from an approved source.				
32		Variance obtained for specialized processing methods.				
Food Temperature Control						
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.				
Food Identification						
37		Food properly labeled; original container.				
Prevention of Food Contamination						
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.				
Proper Use of Utensils						
43	X	In-use utensils: properly stored.				
#	X	Compliance Status			COS	R
Proper Use of Utensils (continued)						
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.				
Utensils, Equipment, and Vending						
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.				
Physical Facilities						
50		Hot and cold water available; adequate pressure.				
51	X	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	X	Physical facilities installed, maintained, and cleaned.				
56	X	Adequate ventilation and lighting; designated areas used.				X
Food Handler and Allergen Awareness						
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) *Mario Carrillo*

Date: 6/17/2025

Inspector (Signature) *Paul Wilkins*

(ED)

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

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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

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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 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.