

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	9/30/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:45 AM
Establishment Dos Estados Mexican Restaurant		Phone (309) 432-0020	Email dosestadosmex@yahoo.com		
Address 605 N. Chestnut Street		City/State Minonk, IL	ZIP Code 61760		
License/Permit # 25 188	Permit Holder Dos Estados Mexican Restaurant 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	IN	Food is separated and protected.	
2	OUT	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.	
Good Hygienic Practices				Time/Temperature Control for Safety			
6	IN	Proper eating, tasting, drinking, or tobacco product use.		18	N/O	Proper cooking time and temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		19	N/O	Proper reheating procedures for hot holding.	
Preventing Contamination by Hands				20	IN	Proper cooling time and temperature.	
8	IN	Hands clean and properly washed.		21	IN	Proper hot holding temperatures.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		22	IN	Proper cold holding temperatures.	
10	IN	Adequate handwashing sinks are properly supplied and accessible.		23	IN	Proper date marking and disposition.	
Approved Source				24	N/A	Time as a Public Health Control; procedures and records.	
11	IN	Food obtained from an approved source.		Consumer Advisory			
12	N/O	Food received at the proper temperature.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
13	IN	Food in good condition, safe, and unadulterated.		Highly Susceptible Populations			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		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.	
29	N/A	Compliance with variance/specialized process/HACCP.					X
Conformance with Approved Procedures							

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

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		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		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	X	Food handler training 410 ILCS 625/3.06.			
43		In-use utensils: properly stored.		58	X	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) Oct 4 2020 1

Date: 9/30/2025

Inspector (Signature) Paul Wilkins

PL

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

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Establishment: Dos Estados Mexican Restaurant

Establishment #: 25 188

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50-99/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Taco meat/steam table	136	Horchata-cooling/prep	52	Salsa/RIC	41
Steak/steam table	135	Shredded cheese/RIC prep	40		
Refried beans/steam table	158	Pico de Gallo-cooling/RIC prep	43		
Diced chicken/steam table	155	Guacamole-cooling/RIC prep	46		
Beans/steam table	150	Cut lettuce-cooling/RIC prep	50		
Shredded beef/steam table	160	Sour cream/RIC prep	41		
Spanish rice/steam table	143	Diced tomatoes-cooling/RIC prep	48		
		Shredded cheese/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

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.

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

Octavio Martinez
4839861 - Always Food Safe
Exp. 4/2030

Nayely Garcia Mendoza
4526539 - Always Food Safe
Exp. 1/2030

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

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.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current ANSI-approved CFPM certification.
	This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification
	to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation.
	Please correct this violation within 90 days or at least by next routine inspection.
28	7-102.11 (Pf) Observed in kitchen by hand sink blue liquid in spray bottle and by 3-compartment sink purple liquid in spray

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Establishment: Dos Estados Mexican Restaurant Establishment #: 25 188

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	bottle not properly labeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Blue liquid was Windex and purple liquid was degreaser according to person-in-charge and labeled by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen dry food substances in clear plastic containers on top of RIC (prep) without labels 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. Food substances labeled by food employee during inspection.
37	3-602.12 (C) Observed written notification of the presence of major food allergens as an ingredient in unpackaged foods not available to consumers. The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in all unpackaged food items that are served or sold to consumers. Acceptable notification options include physical or electronic brochures, menu notifications, label statements, table tents, placards, decals or stickers on cases, or other effective means. An umbrella statement regarding allergens being present in the establishment does not satisfy this requirement, as each major food allergen must be identified for each menu item.
	Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed no documentation that food employees employed more than 30 days have current food handler certification. All food employees without CFPN certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training.
	Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that food employees with CFPN certification also have current food allergy awareness training certification as required. All food employees with CFPN certification employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. Please correct this violation within 90 days or at least by next routine 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.
	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.