

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
				Time Out 1:05 PM
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.		
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	N/O	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	IN	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	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	#	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) OC to v'Q M

Date: 9/30/2025

Inspector (Signature) Paul Wilkins



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 CFPM 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 CFPM certification also have current food
	allergy awareness training certification as required. All food employees with CFPM 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 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.