

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	1/28/2026
		Number of Repeat Risk Factor/ Intervention Violations		0	Time In	11:30 AM
Establishment Don Jose's Mexican Restaurant		Phone (309) 921-1000		Email donjosemexrest@gmail.com		
Address 610 W. Front Street		City/State Roanoke, IL		ZIP Code 61561		
License/Permit # 26 129		Permit Holder Montes JJ LLC		Purpose of Inspection Routine		Risk Category

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. <input checked="" type="checkbox"/>	
2	OUT	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized. <input type="checkbox"/>	
Employee Health				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food. <input type="checkbox"/>	
Good Hygienic Practices				Time/Temperature Control for Safety			
6	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	IN	Proper cooking time and temperatures. <input type="checkbox"/>	
4	IN	Proper use of restriction and exclusion. <input type="checkbox"/>		19	N/O	Proper reheating procedures for hot holding. <input type="checkbox"/>	
5	IN	Procedures for responding to vomiting and diarrheal events. <input type="checkbox"/>		20	IN	Proper cooling time and temperature. <input type="checkbox"/>	
3	IN	Proper eating, tasting, drinking, or tobacco product use. <input type="checkbox"/>		21	IN	Proper hot holding temperatures. <input type="checkbox"/>	
7	IN	No discharge from eyes, nose, and mouth. <input type="checkbox"/>		22	IN	Proper cold holding temperatures. <input type="checkbox"/>	
Preventing Contamination by Hands				23	IN	Proper date marking and disposition. <input type="checkbox"/>	
8	IN	Hands clean and properly washed. <input type="checkbox"/>		24	N/A	Time as a Public Health Control; procedures and records. <input type="checkbox"/>	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed. <input type="checkbox"/>		Consumer Advisory			
10	IN	Adequate handwashing sinks are properly supplied and accessible. <input type="checkbox"/>		25	N/A	Consumer advisory is provided for raw/undercooked food. <input type="checkbox"/>	
Approved Source				Highly Susceptible Populations			
11	IN	Food obtained from an approved source. <input type="checkbox"/>		26	N/A	Pasteurized foods are used; prohibited foods are not offered. <input type="checkbox"/>	
12	N/O	Food received at the proper temperature. <input type="checkbox"/>		Food/Color Additives and Toxic Substances			
13	IN	Food in good condition, safe, and unadulterated. <input type="checkbox"/>		27	N/A	Food additives: approved and properly used. <input type="checkbox"/>	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction. <input type="checkbox"/>		28	IN	Toxic substances are properly identified, stored and used. <input type="checkbox"/>	

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	<input checked="" type="checkbox"/>	Pasteurized eggs are used where required. <input type="checkbox"/>	44	Utensils, equipment, and linens: properly stored, dried, and handled. <input type="checkbox"/>					
31	<input checked="" type="checkbox"/>	Water and ice from an approved source. <input type="checkbox"/>	45	Single use/single service articles are properly stored and used. <input type="checkbox"/>					
32	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods. <input type="checkbox"/>	46	Gloves used properly. <input type="checkbox"/>					
Food Temperature Control				Utensils, Equipment, and Vending					
33	<input checked="" type="checkbox"/>	Proper cooling methods are used; adequate equipment for temperature control. <input type="checkbox"/>	47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used. <input type="checkbox"/>					
34	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding. <input type="checkbox"/>	48	Warewashing facilities: installed, maintained, and used; test strips. <input type="checkbox"/>					
35	<input checked="" type="checkbox"/>	Approved thawing methods used. <input type="checkbox"/>	49	Non-food contact surfaces are clean. <input type="checkbox"/>					
36	<input checked="" type="checkbox"/>	Thermometers are provided and accurate. <input type="checkbox"/>	Physical Facilities						
Food Identification				50	Hot and cold water available; adequate pressure. <input type="checkbox"/>				
37	<input checked="" type="checkbox"/>	Food properly labeled; original container. <input type="checkbox"/>	51	Plumbing installed; proper backflow devices. <input type="checkbox"/>					
Prevention of Food Contamination				52	Sewage and wastewater properly disposed. <input type="checkbox"/>				
38	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present. <input type="checkbox"/>	53	Toilet facilities: properly constructed, supplied, and cleaned. <input type="checkbox"/>					
39	<input checked="" type="checkbox"/>	Contamination is prevented during food preparation, storage, and display. <input type="checkbox"/>	54	Garbage and refuse are properly disposed; facilities are maintained. <input type="checkbox"/>					
40	<input checked="" type="checkbox"/>	Personal cleanliness. <input type="checkbox"/>	55	Physical facilities installed, maintained, and cleaned. <input type="checkbox"/>					
41	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored. <input type="checkbox"/>	56	Adequate ventilation and lighting; designated areas used. <input type="checkbox"/>					
42	<input checked="" type="checkbox"/>	Washing fruits, vegetables, and other plant food. <input type="checkbox"/>	Food Handler and Allergen Awareness						
Proper Use of Utensils				57	Food handler training 410 ILCS 625/3.06. <input type="checkbox"/>				
43	<input checked="" type="checkbox"/>	In-use utensils: properly stored. <input type="checkbox"/>	58	<input checked="" type="checkbox"/> Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only). <input type="checkbox"/>					
<i>BP</i>				59	Allergen awareness notice 410 ILCS 625/3.08 (rest. only). <input type="checkbox"/>				

Person in Charge (Signature) *BP* Date: 1/28/2026

Inspector (Signature) *Paul Wilkins* Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: Don Jose's Mexican Restaurant

Establishment #: 26 129

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 25-49/50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Refried beans/steam table	160	Diced tomatoes/RIC prep	41	Horchata/RIC bar	41
Spanish rice/steam table	165	Pico De Gallo/RIC prep	40	Milk/RIC bar	41
Taco meat/steam table	173	Guacamole-cooling/RIC prep	43	Salsa/RIC wait prep	40
Shredded chicken/steam table	150	Sour cream/RIC prep	38		
Queso/steam table	160	Shredded cheese/RIC prep	39		
		Cut lettuce/RIC prep	40		
		Salami/RIC prep	37		
		Sliced cheese/RIC prep	39		

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

Allergy awareness training certification is required for all certified food protection managers

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#): Jose Montes

Jose Montes 172I5i-jbk136g - State Food Safety Exp. 3/2028	Mateo Domingo Lopez 27666727 - ServSafe Exp. 7/2030		
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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 CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current 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.
15	3-302.11 (P) Observed in RIC (kitchen, Fresh Food, 2-door) raw carnitas stored above lettuce, raw eggs stored

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