

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 0	Date 12/01/2021
Establishment Gus's Grill		License/Permit # 21 183	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 610 W. Front Street		Permit Holder Juarez Pico De Gallo LLC	Risk Category I
City/State Roanoke, IL		ZIP Code 61561	Purpose of Inspection Routine Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
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			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				Consumer Advisory			
6	In			20	N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	N/O		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In			22	In		
Hands clean and properly washed				Proper cold holding temperatures			
9	In			23	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition			
10	In			24	N/A		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
Approved Source				Food/Color Additives and Toxic Substances			
11	In			25	In		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	N/O			Conformance with Approved Procedures			
Food received at proper temperature				26	N/A		
13	In			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				Food/Color Additives and Toxic Substances			
14	N/A			27	N/A		
Required records available: shellstock tags, parasite destruction				Food additives: approved and properly used			
				28	In		
				Toxic substances properly identified, stored, and used			
				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 box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				Utensils, equipment & linens: properly stored, dried, & handled			
31				45	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				Gloves used properly			
32				Utensils, Equipment and Vending			
Variance obtained for specialized processing methods				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Temperature Control				Physical Facilities			
33				48	Warewashing facilities: installed, maintained, & used; test strips		
Proper cooling methods used; adequate equipment for temperature control				Non-food contact surfaces clean			
34				Employee Training			
Plant food properly cooked for hot holding				50	Hot and cold water available; adequate pressure		
35				Plumbing installed; proper backflow devices			
Approved thawing methods used				51	Plumbing installed; proper backflow devices		
36				Sewage and waste water properly disposed			
Thermometers provided & accurate				52	Sewage and waste water properly disposed		
Food Identification				Physical Facilities			
37				53	Toilet facilities: properly constructed, supplied, & cleaned		
Food properly labeled; original container				Garbage & refuse properly disposed; facilities maintained			
Prevention of Food Contamination				Physical Facilities			
38				54	Garbage & refuse properly disposed; facilities maintained		
Insects, rodents, and animals not present				Physical facilities installed, maintained, and clean			
39				55	Physical facilities installed, maintained, and clean		
Contamination prevented during food preparation, storage and display				Adequate ventilation and lighting; designated areas used			
40				Employee Training			
Personal cleanliness				57	All food employees have food handler training		
41				Allergen training as required			
Wiping cloths: properly used and stored				58	Allergen training as required		
42				Employee Training			
Washing fruits and vegetables				57	All food employees have food handler training		
				Allergen training as required			
				58	Allergen training as required		

