Food Establishment Inspection Report

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Local Health Department Name and Address			No. of Risk Factor/Intervention Violations		0	Date	08/06/2019
Logan County Department of Public Health					U	Time In	1:50pm
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317					_		2.00p
Establishment	License/Permit #		No. of Repeat Risk Factor/Intervention Violatio		0	Time Out	2:40pm
El Mazatlan	387		Permit Holder	Risk C	Risk Category		
Street Address			Martin Leon/Jesus C. Gallegos	High/0	Class I		
203 Madigan Dr.	Purpose of Inspection						
City/State		ZIP Code	Routine Inspection				
Lincoln, IL	62656	Nouthe 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.

	CO3=	corrected on-site during inspection n -repeat violatio	11	
Со	mpliance 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 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 properly supplied and accessible		
		Approved Source		
11	In	Food obtained from approved source		
12	ln	Food received at proper temperature		
13	In	Food in good condition, safe, and unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		
		GOOD	RFT	ΔΙΙ

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C	ompliance Status		cos	R				
Protection from Contamination								
15	In	Food separated and protected						
16	In	Food-contact surfaces; cleaned and sanitized						
17	ln	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 & records						
	Consumer Advisory							
25	In	Consumer advisory provided for raw/undercooked food						
		Highly Susceptible Populations						
26	N/A	Pasteurized foods used; prohibited foods not offered						
	Foo	d/Color Additives and Toxic Substances						
27	In	Food additives: approved and properly used						
28	In	Toxic substances properly identified, stored, and used						
	Co	nformance 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

Safe Food and Water						
30		Pasteurized eggs used where required				
31		Water and ice from approved source				
32		Variance obtained for specialized processing methods				
	Food Temperature Control					
33		Proper cooling methods used; adequate equipment for temperature control				
34		Plant food properly cooked for hot holding				
35		Approved thawing methods used				
36		Thermometers provided & accurate				
	Food Identification					
37		Food properly labeled; original container				
Prevention of Food Contamination						
38		Insects, rodents, and animals not present				
39		Contamination prevented during food preparation, storage and display				
40		Personal cleanliness				
41		Wiping cloths: properly used and stored				
42		Washing fruits and vegetables				

			5						
cos	R			cos	R				
		Proper Use of Utensils							
		43	In-use utensils: properly stored						
		44	Utensils, equipment & linens: properly stored, dried, & handled						
		45	Single-use/single-service articles: 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, & used; test strips						
		49	Non-food contact surfaces clean						
1		Physical Facilities							
		50	Hot and cold water available; adequate pressure						
T		51	Plumbing installed; proper backflow devices						
		52	Sewage and waste water properly disposed						
		53	Toilet facilities: properly constructed, supplied, & cleaned						
		54	Garbage & refuse properly disposed; facilities maintained						
		55	Physical facilities installed, maintained, and clean						
		56	Adequate ventilation and lighting; designated areas used						
			Employee Training						
		57	All food employees have food handler training						
		58	Allergen training as required						

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Establishment: El Mazatlan		E	stablishmer	nt #: 387	
Water Supply: Number 2	Private Was	ste Water System: 🛛 Public 🗌 Pr	rivate		
Sanitizer Type: Chlorine		PPM: 100		Heat:	
		TEMPERATURE OBSERVAT	IONS		
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
All Temps in ∘F		Shredded cheese on R wall of	39	Steak fajita meat off grill	182
All Cold Holding Units ≤	41	walk-in, near door		Taco meat on steam table	176
		Fajita meat on back wall of	38	Cheese Sauce on steam table	178
Guac on prep table 41		walk-in cooler			
Pico in cabinet under prep t	able 40	Lemon wedge in drink cooler	36		
Diced tomatoes under prep	table 40				
Chicken in cooling drawer u	nder 37				
grill					
	(OBSERVATIONS AND CORRECTIV	E ACTIONS	5	
Item Number	Violatio	ons cited in this report must be corrected	d within the t	ime frames below.	
Trainiber					
		No Violations Noted Durin	ng Inspection	า	
			<u> </u>		
CFPM Verification (name, ex	piration date. ID#):			
Martin Leon		,-			
11761682					
Exp: 11/27/2019					
HACCP Topic: Discussed Coo	king and Holding	temperatures and procedures used i	n facility		
,/ / / /					
Montin Lea	Aug 6, 2019				
Person in Charge (Signature)		Date			
1. 1					
Tay &		Follow-up: Yes	No (Check or	ne) Follow-up Date: N/A	
Inspector (Signature)					