

# Food Establishment Inspection Report

Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317		No. of Risk Factor/Intervention Violations	5	Date	05/17/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:15PM
Establishment Rio Grande	License/Permit # 208	Permit Holder Ernesto Leon	Risk Category High Risk/Category I		
Street Address 119 N Kickapoo		Purpose of Inspection Routine inspection			
City/State Lincoln IL	ZIP Code 62656				

## 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
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager (CFPM)	X
<b>Employee Health</b>			
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	
<b>Good Hygienic Practices</b>			
6	Out	Proper eating, tasting, drinking, or tobacco use	X
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	In	Hands clean and properly washed	
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	Out	Adequate handwashing sinks properly supplied and accessible	X
<b>Approved Source</b>			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In	Food separated and protected	
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
<b>Time/Temperature Control for Safety</b>			
18	N/O	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	N/O	Proper cooling time and temperature	
21	Out	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	N/A	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	In	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
<b>Conformance with Approved Procedures</b>			
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

		COS	R
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
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		
<b>Food Identification</b>			
37	Food properly labeled; original container	X	
<b>Prevention of Food Contamination</b>			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display	X	
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

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

# Food Establishment Inspection Report

Establishment: Rio Grande Establishment #: 208

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Sink: Quat/Cloth: Bleach PPM: 200/100 Heat: \_\_\_\_\_

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F			Refried Beans in walk-in	39			
All Cold Holding Units ≤	41						
			lemon slices at bar	68			
Tomatoes in prep table	52						
Guac in prep table	52		Taco Meat in steam table	167			
Salsa below prep table	52		Shredded chicken in steam table	163			
Raw chicken in table beside grill	39						
Raw chicken in walk-in	37						
Raw chicken in double door fridge	38						

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	At beginning of inspection, no Certified Food Protection Managers were present. Employee called manager to come in. CFPM requirement discussed with manager. A CFPM must be present at all times that the kitchen is in operation. Establishment currently has 3 employees with CFPM. Reference 750.540 of the IL State Food Code. COS.
6	Cup with an employees drink observed in the food preparation area without a lid and straw. A lid and straw must be used for employee drinks. Reference Section 2-401.11 of the Food Code. COS, drink covered and moved.
10	Upon arrival at establishment, hand sink in kitchen observed with a plastic cup and food debris in basin. All Hand sinks must be used for handwashing only. Reference Section 5-205.11 of the Food Code. COS, cup moved and debris cleaned.
21	Steam tray of rice found stored under the flat top cooking surface. All hot holding must be done to keep food at 135°F. Reference Section 3-501.16 of the Food Code. COS, rice voluntarily discarded.
22	Temperature of food products in the make table was observed over 50°F. Employee stated the last temperature check was not done in the last 24 hours. All Time/Temperature food must be maintained at or below 41°F. Reference Section 3-501.16 of the Food Code. COS, food voluntarily discarded; food listed below.

CFPM Verification (name, expiration date, ID#):			
Fernando Leon 18340919 Exp: 9/10/2024			

HACCP Topic: Discussed proper hot holding and cooling temperatures and procedures used in establishment.

\_\_\_\_\_  
 Person in Charge (Signature)
 
 May 17, 2021  
 Date

\_\_\_\_\_  
 Inspector (Signature)
 
 Follow-up:  Yes  No (Check one)
 

 Follow-up Date: TBD

