## Food Establishment Inspection Report

Page 1 of 2

Local Health Department Name and Address						No. of Risk Factor/Intervention Violations 0 Date 05/22						05/21/	2019		
Logan County Department of Public Health												2:15	pm		
109 3rd St, P.O. Box 508, Lincoln, IL 62656         Phone: (217) 735-2317           Establishment         License/Permit #					- No	No. of Ponest Pick Easter/Intervention Violations						3:20	pm		
Rio Grande Restaurant 208						Permit Holder Risk Category							-	-1	
Street Address						Ernesto Leon High/Class I									
309 Woodlawn Rd.						Purpose of Inspection								- 1	
City/State ZIP Code Lincoln. IL 62656						Routine Inspection									
Lind	oln, IL									_					
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS														
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered								<b>Bick factors</b> are important practices or precedures identified as the mer							
IN=in compliance OUT=not in compliance N/O=not observed N/A=not Mark "X" in appropriate box for COS and/or R								prevalent contributing factors of foodborne illness or injury. P							
COS=corrected on-site during inspection R=repeat violation								interventions a	re control measu	res to prever	it foodborne il	lness or	injur	y.	
Con	npliance Status		•	cos	R	Π	Com	pliance Status				1	cos	R	
	•	Supervision			-	Protection from Contamination								_	
1	In	Person in charge present, demonstra	tes knowledge, and	Ť		11	15	In	Food separated an	d protected					
		performs duties		+			16	In	Food-contact surfa	aces; cleaned a	nd sanitized				
2	In	Certified Food Protection Manager (C	.FPM)			- [	17	In	Proper disposition		reviously served	,			
-1		Employee Health Management, food employee and co	nditional employee:	<del>ù </del>	1	Time/Temperature Control for Safety								-	
3	In	knowledge, responsibilities and repo				18 In Proper cooking time and temperatures			-	Ť	T	-			
4	In	Proper use of restriction and exclusion	n				19	N/O	Proper reheating p						
5	In	Procedures for responding to vomitin	ng and diarrheal events				20	In	Proper cooling tim						
		Good Hygienic Practices		1		ļ	21	In	Proper hot holding	g temperature:	5				
6	In	Proper eating, tasting, drinking, or to		-	-	4 [	22	In	Proper cold holdin	g temperature	s				
7	In	No discharge from eyes, nose, and m		_			23	In	Proper date marki	ng and disposi	tion			_	
8	In	Preventing Contamination by Hands clean and properly washed	Hands	1	1		24	N/A	Time as a Public H		procedures & re	cords		_	
		No bare hand contact with RTE food	or a pre-approved							er Advisory			- 1		
9	In	alternative procedure properly allow					25	N/A	Consumer advisor		-	d food		-	
10	In	Adequate handwashing sinks properly	y supplied and accessib	e			26	N/A	Highly Suscept Pasteurized foods	•		ared	-1	-	
_		Approved Source		1 3	_		20		d/Color Additives				- 1	-	
11	In	Food obtained from approved source					27	In	Food additives: ap			1	T	-	
12 13	N/O In	Food received at proper temperature Food in good condition, safe, and una		-			28	In	Toxic substances p	oroperly identi	ied, stored, and	used		-	
	1	Required records available: shellstock		-	$\vdash$	11		Co	nformance with	Approved Pr	ocedures	•			
14	N/A	destruction					29	N/A	Compliance with v	ariance/specia	lized process/H/	ACCP			
			GOO	D RE	TAII	LP	RAC	CTICES							
		Good Retail Practices are prevent													
M	lark "X" in box if nun	nbered item is not in compliance	Mark "X" in appr	· ·	_	for	COS	and/or R COS=	corrected on-site	during inspe	ction R=re	peat vio		_	
COS R					R	-			Drenor Lico	of Litopsile			cos	R	
30	Safe Food and Water Pasteurized eggs used where required				-	Proper Use of Utensils           43         In-use utensils: properly stored							Ť		
31		Water and ice from approved source			-	44	+ +	Utensils, equipment &	•	ored, dried, &	handled	-	-	-	
32	Variance obtained for specialized processing methods				45 Single-use/single-service articles: properly stored and used										
Food Temperature Control						46 Gloves used properly									
33		Food Temperature Control		Proper cooling methods used; adequate equipment for temperature control				l	Utensils, Equipment and Vending						
22	Proper cooling met	•													
34		•		e		47	' I I	Food and non-food co		nable, properly	/ designed, cons	tructed,		-	
34 35		hods used; adequate equipment for t v cooked for hot holding				-	+ +	and used	ontact surfaces clea			tructed,		-	
34	Plant food properly	hods used; adequate equipment for t v cooked for hot holding methods used vided & accurate				47 48 49			ontact surfaces clea s: installed, maintai			tructed,		I	
34 35 36	Plant food properly Approved thawing Thermometers pro	thods used; adequate equipment for t y cooked for hot holding methods used vided & accurate Food Identification				48		and used Warewashing facilitie	ontact surfaces clea s: installed, maintai	ned, & used; t		tructed,		_	
34 35	Plant food properly Approved thawing Thermometers pro	thods used; adequate equipment for t y cooked for hot holding methods used vided & accurate Food Identification led; original container	emperature control			48		and used Warewashing facilitie	ontact surfaces clear s: installed, maintai faces clean <b>Physical</b>	ned, & used; t Facilities		tructed,			
34 35 36 37	Plant food properly Approved thawing Thermometers pro Food properly labe	thods used; adequate equipment for t y cooked for hot holding methods used vided & accurate Food Identification led; original container Prevention of Food Contamina	emperature control			48 49		and used Warewashing facilitie Non-food contact sur	ontact surfaces clear s: installed, maintai faces clean <b>Physical</b> vailable; adequate p	ned, & used; t Facilities pressure		tructed,			
34 35 36 37 38	Plant food properly Approved thawing Thermometers pro Food properly labe	thods used; adequate equipment for t v cooked for hot holding methods used vided & accurate Food Identification led; original container Prevention of Food Contamina nd animals not present	emperature control			48 49 50 51 52		and used Warewashing facilitie Non-food contact sur Hot and cold water av Plumbing installed; pr Sewage and waste wa	ontact surfaces clear s: installed, maintai faces clean Physical vailable; adequate p roper backflow devi ater properly dispos	ned, & used; t Facilities pressure ces ed	est strips				
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34 35 36 37 37 38 39 40 41	Plant food properly         Approved thawing         Thermometers pro         Food properly labe         Insects, rodents, ar         Contamination pre         Personal cleanlines         Wiping cloths: prop	thods used; adequate equipment for t cooked for hot holding methods used vided & accurate Food Identification led; original container Prevention of Food Contamina d animals not present vented during food preparation, stora is perly used and stored	emperature control	×		48 49 50 51 52 53 54 55		and used Warewashing facilitie Non-food contact sur Hot and cold water av Plumbing installed; pr Sewage and waste wa Toilet facilities: prope Garbage & refuse pro Physical facilities insta	s: installed, maintai faces clean Physical vailable; adequate p roper backflow devi ater properly dispos rly constructed, sup perly disposed; faci alled, maintained, a and lighting; design Employee	ned, & used; t Facilities oressure ces ed oplied, & clean lities maintain nd clean iated areas use e: Training	ed ed				

## Food Establishment Inspection Report

						Page 2 01 2					
Establishm	nent: Rio Grande Restau	rant		Establishmer	Establishment #: 208						
Water Sup	oply: 🛛 Public 🗌 Priv	vate Was	ste Water System: 🔀 Public	Private							
Sanitizer T	ype: Chlorine		PPM: <u>100</u>		Heat:						
			TEMPERATURE OBSE	RVATIONS							
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp					
	All Temps in ∘F		Rice in steam table	152							
All C	old Holding Units ≤	41	Beans in steam table	166							
			Taco Meat on stove	173							
Raw o	chicken in prep table	41									
Shrim	p in prep table cooler	38									
Pico de	Gallo in big prep table	40									
Beans ir	n 3 door storage fridge	39									
Chicken in walk-in		38									
	1		OBSERVATIONS AND CORR	ECTIVE ACTIONS	5						
ltem Number		Violatio	ons cited in this report must be co	prrected within the t	ime frames below.						
39		_			ble cooling unit, chilis out cooling,	-					
	contaminates. Reference Section	s 3-305.14									
			and 3-307.11 of the Food Cod	le. COS, food item	s covered.						
55	Tile missing near mop sink, grout in kitchen floor missing or severely worn down. All physical facilities must be maintained in										
	good repair	. Reference S	ection 6-501.11 of the Food C	ode. To be correct	ted by the Next Routine Inspection	1.					
CFPM Ver	rification (name, expirati	on date, ID#)	:								
E	Ernesto Leon 21090640 Exp: 04/11/2020		mon Gonzalez 21178920 p: 01/09/2021								
НАССР То	ppic: Discussed proper h		ratures for TCS foods and tem	perature monitor	ing						
L		- ·									
	$\varphi$										

May 21, 2019

Date

Person in Charge (Sighature)

Insp

Follow-up Date: N/A

Page 2 of 2