

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 3	Date 08/22/2022
Establishment Rio Grande		License/Permit # 208	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 116 N. Kickapoo St.		Permit Holder Ernesto Leon	Risk Category High/Class I
City/State Lincoln IL		ZIP Code 62656	Purpose of Inspection Routine Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance 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	N/O	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	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
Protection from Contamination			
15	Out	Food separated and protected	X
16	Out	Food-contact surfaces; cleaned and sanitized	X
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
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	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	Out	Proper date marking and disposition	X
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	In	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

<p>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</p>			
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Compliance Status		COS	R
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	X	Thermometers provided & accurate	X
Food Identification			
37		Food properly labeled; original container	
Prevention of Food Contamination			
38	X	Insects, rodents, and animals not present	X
39	X	Contamination prevented during food preparation, storage and display	X
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	

Compliance Status		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	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	X
48		Warewashing facilities: installed, maintained, & used; test strips	
49	X	Non-food contact surfaces clean	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51	X	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	X	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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Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 100

Heat:

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F			Raw chicken in glass door fridge	38		Orange juice in fridge behind	
			Beans in glass door fridge	39		bar in front	40
Chicken in steamtable	172					Salsa in double door fridge on	
Beans in steamtable	141		Refried beans on top shelf in walk			right side in beverage area	39
Diced Tomatoes in maketable	41		in cooler	38		Ranch in double door fridge	
Sliced Tomatoes in maketable	39		Raw Chicken on bottom shelf in			on left side in beverage area	40
Pico in bottom of maketable	40		walk in cooler	39			
Raw chicken in maketable			White Sauce on middle shelf in				
next to grill	39		walk in cooler	39			

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
15	Raw eggs found stored over salsa in cooling unit under the maketable. Raw foods must be stored below and away from ready-to-eat foods to prevent possible cross-contamination. Reference section 3-302.11 of the Food Code. COS, eggs moved
16	Tongs, used for food contact, stored on the handle of a cart in the kitchen found touching the soiled trash can. Wash, rinse, and sanitize between uses and store in proper places to prevent contamination. Reference section 4-601.11(A) of the Food Code. COS, tongs moved to warewashing area to be washed, rinsed, and sanitized and a new pair of tongs used for tortillas.
23	Several food items in walk in cooler not observed with proper date marking. Food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Reference section 3-501.17 of Food Code. COS, food items were marked.
36	A thermometer is not provided in the cold holding equipment in the kitchen. All equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Reference section 4-204-112 of the Code. COS, thermometers put in the cold holding units

CFSM Verification (name, expiration date, ID#):

Fernando present, info on file			
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HACCP Topic: Discussed holding temperatures and proper temperature checking.


 Person in Charge (Signature)

Aug 22, 2022

Date


 Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: N/A

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Person in Charge (Signature)

Aug 22, 2022

Date _____

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____