

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	2	Date	03/29/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:45 PM
Establishment Rio Grande	License/Permit # 208	Permit Holder Ernesto Leon	Risk Category High/ Class I		
Street Address 116 N Kickapoo St		Purpose of Inspection Routine Inspection			
City/State Lincoln	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
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	In	Food separated and protected	
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/A	Proper cooking time and temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	In	Proper cooling time and temperature	
21	N/A	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	N/A	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

		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	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	X	
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		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	X	
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean	X	
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices	X	
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	X	
Employee Training			
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: Chlorine

PPM: Cloths: 200/sink: 100

Heat: _____

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
All Temps in °F			Refried beans on back wall		tomatoes in the top of make
			shelf of walk-in cooler	37	table in the kitchen
Salsa in gallon tub in serving station fridge, wall near bar	38		Raw chicken on bottom shelf of Right wall of walk-in cooler	38	Pork in bottom of make table
Salsa in individual cups in serving station fridge near kitchen	40		Refried Beans in top of Steam Table in Kitchen	140	Raw chicken in top of make table
Orange juice in chest cooler behind bar	37		Hamburger in top of Steam table in the kitchen	170	Beef tips cooking in pot on stove in the kitchen
Limes in container on bar	40		Guac in top of make table	38	Sliced beef on counter in kitchen
					Chicken on left side in double door fridge in kitchen


OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	Observed soiled cutting board and knife used for slicing meat sitting out on prep table. Cutting board and knife are not clean to sight and touch. Wash, rinse, sanitize routinely. Reference Section 4-601.11(A) of Food Code. COS, Knife and cutting board taken to ware washing area.
23	Several items in kitchen fridges were not date marked after being put into non original container. Food shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41 deg F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). Reference Section 3-501.17 of Food Code. COS, all food was labeled with use by date.
39	Cooked taco shells in kitchen observed not covered. Food shall be protected from contamination. Reference Section 3-307.11 of food Code. COS, shells were covered with aluminum foil.
47	Tamales observed being stored in black plastic bags marked as, "Not recommended for food storage.: The black plastic bag is not recognized as a safe material for food-contact and is being used as a food-contact surface. Provide materials that are safe, durable, corrosion-resistant, nonabsorbent and are smooth to allow for easy cleaning. Reference section 4-101.11 of the (cont.)

CFPM Verification (name, expiration date, ID#):			
Fernando Leon			
18340919			
Exp: 09/10/2024			

HACCP Topic: Discussed date marking procedures establishment should be using and how to implement a better system.


 Person in Charge (Signature) _____ Date Mar 29, 2022


 Inspector (Signature) _____ Follow-up: Yes No (Check one) Follow-up Date: N/A

