COS R

		Food	Estal	blishr	ne	nt	Ins	pectio	n Report					
								•	•				Page 1	1 of 3
Local Health Department Name and Address Logan County Department of Public Health						No. of Diely Footon/Internation Violetieus						Date 05/17/2		 )21
						No. of Risk Factor/Intervention Violations 5					Time In 2:15PM			
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317						No. of Repeat Risk Factor/Intervention Violations 0						3:45PM		
Establishment License/Permit #						1 Iline Out						3:45PN	/1	
Rio Grande 208						Permit Holder			Risk Category					
	eet Address					Ernesto Leon High Risk/Category I								
	9 N Kickapoo					Purp	ose of I	nspection						
	y/State			IP Code		Routine inspection								
Lin	coln II		6	2656										
		FOODBORNE I	LLNESS F	RISK FAC	TOF	RS AN	ND PU	<b>BLIC HEA</b>	LTH INTERVEN	TION	IS			
	IN=in compliance	ed compliance status (IN, OUT, N OUT=not in compliance N/C Mark "X" in appropriate box for corrected on-site during inspection	<b>D</b> =not obser or COS and/	ved <b>N/A</b>	=not	applic	able	prevalent	rs are important pra contributing factors ons are control meas	of foo	dborne	illness or injury.	Public he ess or inj	ealth jury.
Co	mpliance Status				cos	R	Comp	oliance Status					CO	S R
		Supervision							Protection fr	om Co	ntamin	ation		
Person in charge present, demonstrates knowledge				owledge, and			15	ln			and protected			
	0t	performs duties  Certified Food Protection Manager (	(CEDNA)				16	ln	Food-contact su	rfaces;	cleaned	and sanitized		
2	Out	Employee Health	(CFPINI)		×		17	In	Proper disposition reconditioned a			previously served,		
3	In	Management, food employee and co		ployee;					Time/Temperat	ure Co	ntrol fo	or Safety		
	knowledge, responsibilities and reporting					18	N/O	Proper cooking	time an	d tempe	eratures			
4	ln	Proper use of restriction and exclusion					19	N/O	Proper reheating	g proce	dures fo	r hot holding		
5	ln	Procedures for responding to vomiti	ing and diarrh	eal events			20	N/O	Proper cooling t	ime and	d tempe	rature		
		Good Hygienic Practices	s				21	Out	Proper hot hold	ing tem	perature	es		$\top$
6 Out Proper eating, tasting, drinking, or tobacco use					X		22	Out	Proper cold hold	Proper cold holding temperatures				1
7	In	No discharge from eyes, nose, and n	nouth				23	ln	Proper date mai	king an	ıd dispos	sition		
		Preventing Contamination by	Hands				24	N/Δ	Time as a Public	Health	Control	· nrocedures & reco	rds	$\top$

Required records available: shellstock tags, parasite				
destruction		[2	29	N/A

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

24

25

26

27

28

**GOOD RETAIL PRACTICES** 

N/A

N/A

N/A

In

ln

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

Hands clean and properly washed

alternative procedure properly allowed

Food obtained from approved source

Food received at proper temperature

Wiping cloths: properly used and stored Washing fruits and vegetables

**Approved Source** 

Food in good condition, safe, and unadulterated

No bare hand contact with RTE food or a pre-approved

Adequate handwashing sinks properly supplied and accessible | X

JZ		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							
Food Identification									
37	X	Food properly labeled; original container	$\top \times$						
	Prevention of Food Contamination								
38	X	Insects, rodents, and animals not present							
39	X	Contamination prevented during food preparation, storage and display	X						
40		Personal cleanliness							

		Proper Use of Utensils			
43		In-use utensils: properly stored			
44		Utensils, equipment & linens: properly stored, dried, & handled			
45	X	Single-use/single-service articles: properly stored and used	X		
46		Gloves used properly			
		Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48	X	Warewashing facilities: installed, maintained, & used; test strips			
49		Non-food contact surfaces clean			
		Physical Facilities			
50		Hot and cold water available; adequate pressure			
51		Plumbing installed; proper backflow devices			
52		Sewage and waste water properly disposed			
53	X	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			
		Employee Training			
57		All food employees have food handler training			
58		Allergen training as required			

Time as a Public Health Control; procedures & records

Consumer advisory provided for raw/undercooked food

Pasteurized foods used; prohibited foods not offered

Toxic substances properly identified, stored, and used

Compliance with variance/specialized process/HACCP

**Consumer Advisory** 

**Highly Susceptible Populations** 

Food/Color Additives and Toxic Substances

**Conformance with Approved Procedures** 

Food additives: approved and properly used

ln

N/O

Out

In

N/O

ln

N/A

10

12

13

## **Food Establishment Inspection Report**

Establishr	ment: Rio Grande		Ee	stablishmei	at #: 209	Page 2 of 3					
Water Su	pply: 🛛 Public 🗌 Priv	ate Wa	ste Water System: 🛛 Public 🗌 Pri	vate							
Sanitizer	Type: Sink: Quat/Cloth: B	each	PPM: 200/100		Heat:						
			TEMPERATURE OBSERVATION	ONS							
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp					
	All Temps in °F		Refried Beans in walk-in	39							
All C	Cold Holding Units ≤	41									
			lemon slices at bar	68							
	natoes in prep table	52									
-	Guac in prep table	52	Taco Meat in steam table	167							
	sa below prep table	52	Shredded chicken in steam table	163							
	cken in table beside grill	39			,						
	v chicken in walk-in	37			8						
Raw chick	ken in double door fridge	38			_						
	1		OBSERVATIONS AND CORRECTIVI	E ACTIONS	S						
Item Number		Violati	ions cited in this report must be corrected	l within the	time frames below.						
2	At beginning of ins	spection, no	Certified Food Protection Managers	were prese	ent. Employee called manager to co	ome in.					
	CFPM requirement dis	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					nust ha dana ta kaon food at 1350	E Poforonco					
Section 3-501.16 of the Food Code. COS, rice voluntarily discarded.					<u> </u>	r. Reference					
Section 5-301.10 of the rood code. CO3, fice voluntarily discarded.											
22	Temperature of food p	oroducts in t	the make table was observed over 50	°F. Employ	ee stated the last temperature che	ck 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 Ve	rification (name, expiration	on date, ID#	·):								
	Fernando Leon										
18340919 Exp: 9/10/2024											
-	• • • • • • • • • • • • • • • • • • • •	t holding a	l nd cooling temperatures and procedu	res used in	establishment	-					
TIACCE II	opic. Discussed proper fit	, Holuling di	na coomig temperatures and procedu	ires useu III							
	MM		May 17, 2021								
-	<u>////</u> -		May 17, 2021								
Person in Ch	narge (Signature)		Date								
	$V_{2}$ $\mathcal{I}$ $\mathcal{I}$		<b>-</b> -								
Inspector (S	ignature) —		Follow-up: Yes I	No (Check o	ne) Follow-up Date: TBD	90					

## **Food Establishment Inspection Report**

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Establishment: Rio Grande Establishment #: 208

	OBSERVATIONS AND CORRECTIVE ACTIONS							
Item Number	Violations cited in this report must be corrected within the time frames below.							
36	Cooling unit beside grill observed without a thermometer. Thermometer in walk-in cooler in disrepair. All cooling units must							
	have an easily accessible thermometer to facilitate temperature checks. Reference Section 4-302.12 of the Food Code.							
	Must be fixed by Next Routine Inspection (NRI).							
37	Various food items in kitchen and walk-in out of their original container not properly labeled. All food out of its original container							
	must be labeled with the common name. Reference Section 3-302.12 of the Food Code. COS, food labeled.							
38	Back door propped open, without a screen. All exterior doors must be self-closing and tight fitting. If door is going to be left open,							
	door must have a screen to prevent pest harborage. Reference Section 6-202.15 of the Food Code. COS, door shut.							
45	Boxes of single use articles found on floor of storage room in basement. All single service articles must be stored at least 6" off							
	the ground. Reference Section 4-903.11 of the Food Code. COS, boxes moved.							
	dire giodinar here redecien i peer 22 er die redecien eeu gebeure eeu							
48	No test strips present in the warewashing area. All warewashing areas must have test strips to test the efficacy of the							
	sanitizer being used, as well as prevent toxic poisoning. Reference Section 4-302.14 of the Food Code. To be corrected by the							
	Next Routine Inspection.							
53	Women's Restroom observed to be out of paper towels for hand washing. Both restrooms without self-closing mechanisms							
	on the doors. All restroom doors must be self-closing and tight fitting. All restrooms must have soap and paper towel for washing							
	hands. Reference Section 6-202.14 of the Food Code. COS, hand towels replaced. Door self-closing mechanism to be corrected							
	by NRI.							
39	Taco meat, cooling by open back door, not properly covered. Taco shells on back of prep table not properly covered.							
	Various food items in maketables not covered. Lids to make tables left open when not in use. All food must be protected							
	from possible environmental contamination while not in use. Reference Section 3-305.12 of the Food Code. COS, food covered.							
22	(Cont.) Food discarded: chiles, tamales, green sauce, spicy red sauce, spaghetti noodles, salsa, pico de gallo, raw beef, tomato							
	puree, tomato sauce, shredded cheese, cut lettuce, sour cream, guacamole, diced tomatoes, minced cilantro, diced onions,							
	cut onions.							
,	Establishment instructed not to use cooling unit until fixed and Health Department approves unit to operate.							
	May 17, 2021							
Porcon in Ch	May 17, 2021							
reison in Ch	arge/Signature/ Date							
$\mathcal{N}$	Follow-up: 🛛 Yes 🔲 No (Check one) Follow-up Date: TBD							
Inspector (Si	gnature							