

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	9/20/2023
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	2:00
Establishment Rio Grande	License/Permit # 208	Permit Holder Ernesto Leon	Risk Category High		
Street Address 116 N Kickapoo St		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
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	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	Out		
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	X
16	In		
Food-contact surfaces; cleaned and sanitized			
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	Out		
Proper cold holding temperatures		X	
23	In		
Proper date marking and disposition			
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

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	X	
46	Gloves used properly		
Utensils, Equipment and Vending			
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		
Physical Facilities			
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		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean	X	
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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Establishment #: 208

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quat

PPM: 200

Heat: _____

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
All Temps in °F			Shredded cheese, in make-table	39	Raw beef, in make-table by oven
All Cold Holding Units ≤	41				
Refried beans, in steamtable	139		Taco meat, in L side of kitchen refrigerator	36	Salsa, in fridge by the drink station
Taco meat in steamtable	147				
Queso, in steamtable	143		Rice, in L side of kitchen refrigerator	39	
Guacamole, in fridge under make-table	40		Raw seasoned chicken, in make-table by oven	38	Refried beans, in walk-in cooler
					Taco meat, in walk-in cooler

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	No sign or poster that notifies food employees to wash their hands is not provided bathrooms used by food employees. Provide a clearly visible handwashing sign at each hand sink. Reference Section 6-301.14 in the Food Code. To be fixed by Next Routine Inspection.
15	Eggs stored above RTE food in fridge below make-table. Store RTE foods above eggs to protect from cross-contamination. Reference Section 3-302.11 in the Food Code. COS, Moved eggs to bottom shelf away from RTE foods.
22	Salsa located in non-working fridge near drink station was 54 °F. Time/Temperature Control for Safety Food is not maintained at 41°F or less. Reference Section 3-501.16(A)(2) and (B) in the Food Code. COS, Reviewed cold holding requirements and discussed HACCP concept with employee and person in charge. Inadequately held food was moved to a working fridge at 41°F.
39	Food items located in fridges below make-table, in large refrigerator, and chip bins near drink station had no covers. Food shall be protected from contamination. Reference Section 3-307.11 in the Food Code. to be fixed by Next Routine Inspection.

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

Fernando Leon 18350919 Exp: 09/10/2024			
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HACCP Topic: Discussed proper cold-holding temperatures.


 Person in Charge (Signature) _____ Date 9/20/2023


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

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
45	Preset Tableware in kitchen is not protected from contamination. Tableware that is preset shall be protected from contamination by being wrapped, covered or inverted. Reference Section 4-904.13 in the Food Code. To be fixed by Next Routine Inspection.
55	Floor in kitchen was in a state of disrepair, not smooth, and easily cleanable. Except as specified in Section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Reference Section 6-201.11 in the Food Code. To be fixed by Next Routine Inspection.


Person in Charge (Signature)

9/20/2023
Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____