

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
 Prevent. Promote. Protect.  
 Woodford County  
 Health Department

1831 S. Main Street  
 Eureka, IL 61530  
 (309) 467-3064  
 www.woodfordhealth.org

Permit No.: 17 060 H  
 Telephone: 367-6050  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Aztekita Mexican Restaurant

Owner/Agent: TCMR Associated LLC/Teresa Contreras

Address: 128 N. Davenport Street

City: Metamora

ZIP Code: 61548

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description	
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>				
*1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean	
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration	
<b>FOOD PROTECTION</b>				21	X	1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>				
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35	X	4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals	
*4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods	
*7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26	X	2	No re-use of single-service articles	<b>LIGHTING</b>				
8	X	2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>			38	1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	<b>VENTILATION</b>				
10		1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>			39	1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>				
*11		5	Personnel with infections restricted				<b>PLUMBING</b>			40	1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>				
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used	
<b>FOOD EQUIPMENT AND UTENSILS</b>							<b>TOILET AND HAND-WASHING FACILITIES</b>			42	1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14	X	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31	X	4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry	
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored	
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated							*45		Management personnel certified YES <u>X</u> NO <u>    </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock							Food handler certification - food employees YES <u>X</u> NO <u>    </u>		

Temperature: Temp/PPM Chemical: Chlorine 200ppm

Hot Foods Spanish rice 166° F

Cold Foods Sour cream 41° F

Manager Certification No. of: 01625960

Taco meat 170° F

Shredded chicken 39° F

Full-Time Employee: Teresa Contreras Exp. Date 11/18

Refried beans 145° F

Pico de Gallo 41° F

Shredded chicken 155° F

WIC, RIC, RIF - OK

Received by/Title Teresa Contreras  
 (Signature of Owner or Representative)

Sanitation Score: 85 (100 minus demerits)

Date: 5 July 2017

Time In: 11:15 a.m. Time Out: 12:20 p.m.

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By Paul Wilbur Wood (Signature)  
 (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 060 H

The following remarks supplement the inspection report of: Aztekita Mexican Restaurant

(Establishment Name)

Date: 5 July 2017

Item	Code	Section	Inspection Remarks	Correct by
8			Observed in kitchen two bags of onions stored directly on floor. Bags of onions removed from floor and placed onto shelf by female food manager.	C
14			Observed in kitchen in RIC (prep cooler, Edesa) raw shrimp stored in unapproved plastic container with original label of Little Salad Bar strawberry parfait on container.	NRI
21			Observed wet white wiping cloths stored directly in hand sink in kitchen. Wet white wiping cloths removed from hand sink by female food manager and moved to sanitizing solution by male food employee during inspection.	C
26			Observed in kitchen in RIC (prep cooler, Edesa) raw shrimp stored in re-used plastic container with original label of Little Salad Bar strawberry parfait on container.	NRI
31			Observed wet white wiping cloths stored directly in hand sink in kitchen. Wet white wiping cloths removed from hand sink by female manager and moved to sanitizing solution by male food employee during inspection.	C
35			Observed in kitchen fly strip hanging above food prep counter and by hand sink. Fly strip removed from ceiling by female food manager during inspection.	C
			*Please note that the basement <b>SHALL NOT</b> be used for storage other than in the WIC (in use as dry storage) & ice machine. If the basement will be used for storage of other items, the ceiling material must be attached and maintained in good repair.	
			Please correct any violations noted above ASAP, but at least by NRI.	
			Please go to our website to view/print the Fall/Winter 2016 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 <sup>rd</sup> inspection.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: Fall 2017	
			IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.	
			Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Walker

These remarks have been explained to me and are understood ✓ Teresa Contreras  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Chlorine: 50-100 ppm at sink, immersion for 1 minute; 75° F 50-100 ppm in dishwasher – final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F Clean and sanitize equipment according to manufacturer's directions on a regular basis	
			- Make sure all containers of food & drink are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store raw foods on bottom shelves of refrigeration & freezing units, below ready-to-eat foods, to prevent cross-contamination	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher sanitizer concentrations, etc., on a log sheet	
			- Make sure all food intended for consumer consumption is obtained from <b>APPROVED SOURCES</b>	
			- Make sure live animals are excluded from the facility, other than patrol dogs accompanying officers or service/support animals to assist handicapped persons	
			- Upon opening cans of food, place remaining amounts of food into approved containers, such as glass, stainless steel, or plastic containers	
			- Use fly strips during hours when the establishment is closed to the public and no food preparation is occurring	

Sanitarian/Environmental Health Inspector Paul Wilcox WCHD

These remarks have been explained to me and are understood by Teresa Contreras  
(Signature of Owner or Representative)

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