# RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Juarez Pico De Gallo  
**Owner/Agent:** Juarez Pico De Gallo LLC/Cindy & Gaspar Juarez  
**Address:** 197 N. Fayette Street  
**City:** El Paso  
**ZIP Code:** 61738

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.**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>X</th>
<th>Wt.</th>
<th>Item</th>
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<th>X</th>
<th>Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FOOD</strong></td>
<td>18</td>
<td>Pre-flushed, scraped, soaked</td>
<td>1</td>
<td>Wash, rinse water: clear, proper temperature</td>
<td>33</td>
<td>Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Source, Wholesome, No Spoilage</td>
<td>5</td>
<td>Wash, rinse water: clear, proper temperature</td>
<td>2</td>
<td>Sanitation rinse: clean, temperature, concentration</td>
<td>34</td>
<td>Outside storage area, enclosures properly constructed, clean, controlled incineration</td>
</tr>
<tr>
<td>2</td>
<td>Original Container, Properly Labeled</td>
<td>1</td>
<td>Wiping cloths: clean, use restricted</td>
<td>20</td>
<td>Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents</td>
<td>35</td>
<td>Presence of insects/rodents - outer openings protected, no birds, turtles, other animals</td>
</tr>
<tr>
<td>3</td>
<td>Potentially hazardous food meets requirements during storage</td>
<td>5</td>
<td>Facilities to maintain product temperature</td>
<td>2</td>
<td>Non-food contact surfaces of equipment and utensils clean</td>
<td>4</td>
<td>Floors, walls and ceilings</td>
</tr>
<tr>
<td>4</td>
<td>Temperature requirements during storage preparation, display, service and transportation</td>
<td>4</td>
<td>Thermometers provided and conspicuous</td>
<td>1</td>
<td>Storage, handling of clean equipment-utensils</td>
<td>6</td>
<td>Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods</td>
</tr>
<tr>
<td>5</td>
<td>Potentially hazardous food properly thawed</td>
<td>2</td>
<td>Single-service articles, storage, dispensing</td>
<td>6</td>
<td>Water source, safe: hot and cold under pressure</td>
<td>7</td>
<td>Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods</td>
</tr>
<tr>
<td>6</td>
<td>Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION</td>
<td>4</td>
<td>Handling of food (ice) minimized, methods</td>
<td>8</td>
<td>Food (ice) dispensing utensils properly stored</td>
<td>9</td>
<td>Lighting provided as required – Fixtures shielded</td>
</tr>
<tr>
<td>7</td>
<td>Food protection during storage, preparation, display, service and transportation</td>
<td>2</td>
<td>Food (ice) dispensing utensils properly stored</td>
<td>10</td>
<td>Personnel</td>
<td>28</td>
<td>Sewage and waste water disposal</td>
</tr>
<tr>
<td><strong>PERSONNEL</strong></td>
<td>5</td>
<td>Personnel with infections restricted</td>
<td>11</td>
<td>Sewage and waste water disposal</td>
<td>39</td>
<td>Rooms and equipment - vented as required</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>Hands washed and clean, good hygiene practices</td>
<td>5</td>
<td>Installed, Maintained</td>
<td>40</td>
<td>Plumbing</td>
<td>5</td>
<td>Rooms clean, lockers provided, facilities clean</td>
</tr>
<tr>
<td>13</td>
<td>Clean clothes, hair restraints</td>
<td>1</td>
<td>Cross-connection, back-siphonage, backflow</td>
<td>41</td>
<td>Other operations</td>
<td>5</td>
<td>Toxic items properly stored, labeled and used</td>
</tr>
<tr>
<td><strong>FOOD EQUIPMENT AND UTENSILS</strong></td>
<td>14</td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>31</td>
<td>Number, convenient, accessible, designed, installed</td>
<td>43</td>
<td>Promises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel</td>
<td></td>
</tr>
<tr>
<td>15</td>
<td>Non-food contact surfaces: designed, constructed, maintained, installed, located</td>
<td>32</td>
<td>Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean</td>
<td>44</td>
<td>Complete separation from living/sleeping quarters, laundry</td>
<td></td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>Dishwashing facilities: designed, constructed, maintained, installed, located, operated</td>
<td>16</td>
<td>Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean</td>
<td>45</td>
<td>Clean, soiled linen properly stored</td>
<td></td>
<td></td>
</tr>
<tr>
<td>17</td>
<td>Accurate thermometers, chemical test kits provided, gauge cook</td>
<td>17</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Temperature:** Temp/PPM Chemical: Chlorine/Quat 200 ppm  
**Manager Certification No. of:** 21207611 – NRFSP  
**Full-Time Employee:** Cindy Juarez Exp. Date 3/21  
**Sanitation Score:** 98 (100 minus demerits)

**Time In:** 11:00 a.m.  
**Time Out:** 12:15 p.m.  
**Date:** 7 May 2018  
**Signature of Owner or Representative:** [Signature]

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**Hot Foods**  
- **Steak** 153°F  
- **Diced chicken** 153°F  
- **Ground hamburger** 168°F  
- **Shredded chicken** 155°F

**Cold Foods**  
- **Cut lettuce** 40°F  
- **Pico de Gallo** 41°F  
- **RIC, RIF – OK**  
- **Shredded cheese** 39°F

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**(Signature of Sanitarian/Environmental Health Inspector)**
The following remarks supplement the inspection report of: Juarez Pico De Gallo

Date: 7 May 2018

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<tr>
<td>32</td>
<td></td>
<td></td>
<td>Observed waste receptacle not provided in close proximity to hand sink.</td>
<td>NRI</td>
</tr>
</tbody>
</table>

Please note that Juarez Pico De Gallo mobile food unit was inspected in the 100 block of N. Major Street, Eureka, IL. This mobile food unit currently operates from an annually licensed fixed food establishment.

Restroom facilities are located within 300 feet of mobile food unit.

Please correct any violation noted above ASAP, but at least by NRI

Please go to our website to view/print the Fall/Winter 2017 newsletter.

Facility is still classified as a Category I, High Risk establishment

Allergy awareness training certification is required by July 1, 2018 for all certified food protection managers.

WCHD provides free food safety in-services to establishments & their staff

If any changes are planned in the future for this establishment, (fixed food establishment location changes, ownership changes, menu changes, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.

Next certified food protection manager 8-hour class & exam offered @ WCHD: July 16 & 18, 2018

Certified food protection manager class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 11 & 13, 2018).

Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have certified food protection manager 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 and valid for three (3) years from date of issuance.

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 posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

Sanitarian/Environmental Health Inspector

These remarks have been explained to me and are understood

NRI = Next Routine Inspection
C = Corrected During Inspection

Page 2 of 3
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: Juarez Pico De Gallo

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| FYI  | 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  
- Make sure all containers of food & drink are properly labeled w/ name and date & time of opening of package, in addition to the date & time 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, etc., on a log sheet  
- No bare hand contact with ready-to-eat food items – use tongs, scoops with handles, spatulas, etc., to prevent contamination | |

Sanitarian/Environmental Health Inspector

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Page 3 of 3