## Food Establishment Inspection Report

**Local Health Department Name and Address**
Woodford County Health Department  
1831 S. Main Street, Eureka, IL 61530

**Establishment Name**  
Azteka Mexican Restaurant

**License/Permit #**  
18 080

**Street Address**  
128 N. Davenport Street

**City/State**  
Metamora, IL  61548

**No. of Risk Factor/Intervention Violations**  
3

**Date**  
11/20/2018

**No. of Repeat Risk Factor/Intervention Violations**  
0

**Time In**  
1:00 PM

**Permit Holder**  
TCMR Associated LLC

**Time Out**  
2:45 PM

**Risk Category**  
1

**Purpose of Inspection**  
Routine Inspection

---

### Foodborne Illness Risk Factors and Public Health Interventions

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Out</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/A</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**COS** = corrected on-site during inspection  
**R** = repeat violation

### Supervision

1. **In**  
   Person in charge present, demonstrates knowledge, and performs duties

2. **In**  
   Certified Food Protection Manager (CFPM)

### Employee Health

3. **Out**  
   Management, food employee and conditional employee; knowledge, responsibilities and reporting

4. **In**  
   Proper use of restriction and exclusion

5. **Out**  
   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

### Protection from Contamination

15. **In**  
    Food separated and protected

16. **In**  
    Food-contact surfaces; cleaned and sanitized

17. **In**  
    Proper disposal of returned, previously served, reconditioned and unsafe food

### Time/Temperature Control for Safety

18. **In**  
    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. **In**  
    Proper cold holding temperatures

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

### 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

40. Personal cleanliness

41. Wiping cloths; properly used and stored

42. Washing fruits and vegetables

### Proper Use of Utensils

43. In-use utensils: properly stored

44. X  
   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 clean, 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

56. Adequate ventilation and lighting; designated areas used

### Employee Training

57. All food employees have food handler training

58. X  
   Allergen training as required
Food Establishment Inspection Report

Establishment: Aztekita Mexican Restaurant

Sanitizer Type: Chlorine  PPM: 50/200  Heat: N/A

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shredded chicken/steam table</td>
<td>152</td>
</tr>
<tr>
<td>Taco meat/steam table</td>
<td>155</td>
</tr>
<tr>
<td>Spanish rice/steam table</td>
<td>145</td>
</tr>
<tr>
<td>Refried beans/steam table</td>
<td>136</td>
</tr>
<tr>
<td>Burrito sauce/steam table</td>
<td>161</td>
</tr>
<tr>
<td>Enchilada/steam table</td>
<td>166</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sour cream/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Diced tomatoes/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Shredded cheese/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Cut lettuce/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Guacamole/RIC</td>
<td>40</td>
</tr>
</tbody>
</table>

**TEMPERATURE OBSERVATIONS**

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Violations cited in this report must be corrected within the time frames below.

3 2-102.11 (Pf) Observed person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge and food employee during inspection.

5 2-501.11 (Pf) Observed establishment does not have procedures for employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.

10 6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees in kitchen and restrooms. Hand washing signs provided during inspection.

44 4-903.11 (C) Observed in kitchen metal tongs and metal griddle scraper stored directly on piece of heavily soiled cardboard box in metal tray between griddle and fryer. Female food employee removed and discarded piece of cardboard box during inspection. Metal tongs and metal griddle scraper removed to 3-compartment sink for cleaning and sanitizing by female food employee during inspection.

47 4-201.11 (C) Observed in kitchen door handle of microwave oven (Emerson) damaged and temporarily repaired with gray duct tape. Please correct this violation within 90 days or at least by next routine inspection.

58 410 ILCS 625 (C) Observed no documentation that certified food protection managers have food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#: Nestor Castaneda

<table>
<thead>
<tr>
<th>Nestor Castaneda</th>
<th>Everardo Castaneda</th>
</tr>
</thead>
<tbody>
<tr>
<td>14450490 - ServSafe</td>
<td>14152958 - ServSafe</td>
</tr>
<tr>
<td>Exp. 11/2021</td>
<td>Exp. 8/2021</td>
</tr>
</tbody>
</table>

HACCP Topic: TCS food hot-holding temperatures, employee health policy requirements

Person in Charge (Signature)  Nov 20, 2018  Date

Inspector (Signature)  Follow-up: ☒ Yes ☐ No (Check one)  Follow-up Date:
**Observations and Corrective Actions**

Violations cited in this report must be corrected within the time frames below.

Please correct any violations noted above ASAP, but at least by next routine inspection.

Please go to our website to view/print the WCHD Connection quarterly newsletter.

Facility is still classified as a Category I food establishment.

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.

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

Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.

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

Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.

Next certified food protection manager 8-hour class & exam at WCHD: Spring 2019

Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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.

Please note that the basement SHALL NOT be used for storage other than in the WIC (in use as dry storage), ice machine, and extra equipment. If the basement will be used for storage of other items, the ceiling material must be attached and maintained in good repair.

---

**Signature**

Nov 20, 2018

Date

Follow-up: ☑ Yes ☑ No (Check one) Follow-up Date: 

---

Person in Charge (Signature)

Inspector (Signature)