Food Establishment Inspection Report

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

Establishment
Juarez Pico De Gallo

License/Permit # 19 008

Street Address
197 N. Fayette Street

City/State
El Paso, IL

ZIP Code
61738

No. of Risk Factor/Intervention Violations 2
No. of Repeat Risk Factor/Intervention Violations 0
Date 08/19/2019
Time In 10:50 AM
Time Out 12:20 PM

Permit Holder
Juarez Pico De Gallo LLC

Risk Category 1

Purpose of Inspection
Routine inspection

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

Compliance Status 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 Hygiene 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; shelfstock tags, parasite destruction

Protection from Contamination

15 In Food separated and protected

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 cooking 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 N/A 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

COS R
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 cooking 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 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 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, & clean
56 Adequate ventilation and lighting; designated areas used

Employee Training

57 All food employees have food handler training
58 Allergen training as required
# Food Establishment Inspection Report

**Establishment:** Juarez Pico De Gallo  
**Establishment #:** 19 008  
**Water Supply:** Public □ Private □  
**Waste Water System:** Public □ Private □  
**Sanitizer Type:** Quaternary ammonium  
**PPM:** 200  
**Heat:** N/A

## TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>White rice/crock pot</td>
<td>106</td>
<td>Pico de Gallo/RIC</td>
<td>41</td>
<td>RIC/kitchen</td>
<td>35</td>
</tr>
<tr>
<td>White rice/steam table</td>
<td>163</td>
<td>Cut lettuce/RIC</td>
<td>40</td>
<td>RIC - prep/kitchen</td>
<td>40</td>
</tr>
<tr>
<td>Al Pastor (pork)/steam table</td>
<td>155</td>
<td>Sour cream-squeeze/RIC</td>
<td>39</td>
<td>RIC - soda/kitchen</td>
<td>32</td>
</tr>
<tr>
<td>Ground beef/steam table</td>
<td>157</td>
<td>Guacamole/RIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sliced chicken/steam table</td>
<td>181</td>
<td>Pico de Gallo/RIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Diced chicken/steam table</td>
<td>167</td>
<td>Shredded cheese/RIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nacho cheese/steam table</td>
<td>157</td>
<td>Sour cream-bulk/RIC</td>
<td>38</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pinto beans/steam table</td>
<td>149</td>
<td>Sour cream-portion cups/RIC</td>
<td>38</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cut lettuce/RIC</td>
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## OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
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<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
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</thead>
<tbody>
<tr>
<td>10</td>
<td>5-205.11 (Pf) Observed crock pot (white rice) blocking access to hand sink. Hand washing sinks must be accessible at all times. Crock pot removed to prep table by male food employee during inspection.</td>
</tr>
<tr>
<td>21</td>
<td>3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of white rice in crock pot indicated 106° F. Time/Temperature Control for Safety foods that are hot-holding must be kept at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with male food employee and female person-in-charge during inspection. White rice reheated to above 165° F by male person-in-charge during inspection.</td>
</tr>
</tbody>
</table>

**CFPM Verification (name, expiration date, ID#):** Cindy Juarez  
Cindy Juarez  
21207611 - NRFSP  
Exp. 3/2021

**Gaspar Juarez**  
17595287 - ServSafe  
Exp. 3/2024

**HACCP Topic:** TCS food temperature requirements, employee health policy requirements, bare-hand contact with RTE foods

**Person in Charge (Signature):**  
**Date:** Aug 19, 2019

**Inspector (Signature):**  
**Follow-up:** □ Yes □ No (Check one)  
**Follow-up Date:**
# Food Establishment Inspection Report

**Establishment:** Juarez Pico De Gallo  
**Establishment #:** 19 008

## OBSERVATIONS AND CORRECTIVE ACTIONS

- Violations cited in this report must be corrected within the time frames below.
- Please correct any core (C) 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.
- 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.
- WCHD provides free food safety in-services to establishments & their staff.
- Next certified food protection manager 8-hour class & exam offered @ WCHD: October 2019.
- Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM 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 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 were located within 300 feet of mobile food unit on day of inspection.

<table>
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<th>Observations</th>
</tr>
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