

- 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.: 16 050 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 |
|------|--------|-----|---|------|--------|-----|--|------|--------|-----|--|
| | | | FOOD | 18 | | 1 | Pre-flushed, scraped, soaked | | | | GARBAGE AND REFUSE DISPOSAL |
| * 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 |
| | | | FOOD PROTECTION | 21 | | 1 | Wiping cloths: clean, use restricted | | | | INSECT, RODENT ANIMAL CONTROL |
| * 3 | | 5 | Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation | 22 | X | 2 | Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents | *35 | | 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 | | | | FLOORS, WALLS AND CEILING |
| 5 | X C | 1 | Thermometers provided and conspicuous | 24 | X | 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 | X C | 1 | Single-service articles, storage, dispensing | 37 | X | 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 | | 2 | No re-use of single-service articles | | | | LIGHTING |
| 8 | | 2 | Food protection during storage, preparation, display, service and transportation | | | | WATER | 38 | X | 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 | | | | VENTILATION |
| 10 | X C | 1 | Food (ice) dispensing utensils properly stored | | | | SEWAGE | 39 | X C | 1 | Rooms and equipment - vented as required |
| | | | PERSONNEL | *28 | | 4 | Sewage and waste water disposal | | | | DRESSING ROOMS |
| *11 | | 5 | Personnel with infections restricted | | | | PLUMBING | 40 | | 1 | Rooms clean, lockers provided, facilities clean |
| *12 | | 5 | Hands washed and clean, good hygienic practices | 29 | | 1 | Installed, Maintained | | | | OTHER OPERATIONS |
| 13 | | 1 | Clean clothes, hair restraints | *30 | | 5 | Cross-connection, back-siphonage, backflow | *41 | | 5 | Toxic items properly stored, labeled and used |
| | | | FOOD EQUIPMENT AND UTENSILS | | | | TOILET AND HAND-WASHING FACILITIES | 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 | | 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> </u> NO <u> </u> |

Temperature: Temp/PPM Chemical: Chlorine
Manager Certification No. of: 01625960
Full-Time Employee: Teresa Contreras Exp. Date 11/18

Hot Foods Spanish rice 155° F
Taco meat 184° F
Refried beans 148° F
Shredded chicken 165° F

Cold Foods Sour cream 41° F
Shredded cheese 41° F
Guacamole 41° F
WIC, RIC, RIF - OK

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

Sanitation Score: 89 (100 minus demerits)

Date: 3 August 2016

Time In: 11:00 a.m. Time Out: 12:10 p.m.

Page 1 of 3

By Paul Wilk, WCHO (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 050 H

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

(Establishment Name)

Date: 3 August 2016

| Item | Code | Section | Inspection Remarks | Correct by |
|------|------|---------|---|------------|
| 5 | | | Observed thermometer accurate to ± 3° F not provided and conspicuous in RIC (bar, creamer, whipped cream). Thermometer accurate to ± 3° F provided by female owner during inspection. | C |
| 10 | | | Observed in kitchen on lower shelf in clear plastic container stainless steel scoop with handle in direct contact with food substance (pollo malo). Scoop with handle removed from food substance and placed back into food substance with handle extended up above food substance by female owner during inspection. | C |
| 14 | | | Observed in kitchen on lower shelf clear plastic lid on clear plastic container (pollo malo) cracked, damaged, and not maintained in good repair. | NRI |
| 22 | | | Observed in basement ice machine accumulated debris and black substance on white ice deflector flap. | NRI |
| 24 | | | Observed clean serving spoons stored directly on white cloth towel in steam table. | NRI |
| 25 | | | Observed box of cup lids stored directly on floor in storage area by stairs. Box of lids moved to shelf by female owner during inspection. | C |
| 37 | | | Observed electrical outlet behind dishwasher missing cover plate. | NRI |
| 38 | | | Observed compact fluorescent light bulb in WIC/storage room not functioning at time of inspection. | NRI |
| 39 | | | Observed accumulated grease and debris on wood boards below external exhaust vent. Wood boards replaced by female owner during inspection. | C |
| | | | *Please note that the basement SHALL NOT be used for storage other than in the WIC & 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 Spring/Summer 2016 newsletter. | |
| | | | Facility is still classified as a Category I, High Risk establishment | |
| | | | WCHD provides free food safety in-services to establishments & their staff | |
| | | | Next IL FSSM 8-hour class offered @ WCHD: October 4 & 6, 2016 | |
| | | | 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. | |
| | | | 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 Wilkoff WCHD

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 metal-stem thermometer 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 and date & time</u> of opening of package, in addition to the <u>date & 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 APPROVED SOURCES | |
| | | | - 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 | |

Sanitarian/Environmental Health Inspector Paul Wilkins Weno

These remarks have been explained to me and are understood by Teresa Contreras
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