

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	4	Date	07/29/2024
Establishment Cinco De Mayo Mexican Restaurant		License/Permit #	24 192	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 939 W. Mt Vernon Street		Permit Holder Cinco De Mayo Mexican Restaurant Inc		Risk Category I	
City/State Metamora, IL		ZIP Code 61548		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		Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.	
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Compliance Status		COS	R
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager (CFPM)	
<b>Employee Health</b>			
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	
<b>Good Hygienic Practices</b>			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
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	X
<b>Approved Source</b>			
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: shellstock tags, parasite destruction	

Compliance Status		COS	R
<b>Protection from Contamination</b>			
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	
<b>Time/Temperature Control for Safety</b>			
18	In	Proper cooking time and temperatures	
19	In	Proper reheating procedures for hot holding	
20	N/O	Proper cooling time and temperature	
21	Out	Proper hot holding temperatures	X
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	N/A	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A	Food additives: approved and properly used	
28	Out	Toxic substances properly identified, stored, and used	X
<b>Conformance with Approved Procedures</b>			
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	
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Compliance Status		COS	R
<b>Safe Food and Water</b>			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
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	
<b>Food Identification</b>			
37	X	Food properly labeled; original container	X
<b>Prevention of Food Contamination</b>			
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	

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
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	
<b>Utensils, Equipment and Vending</b>			
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	
<b>Physical Facilities</b>			
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	X	Physical facilities installed, maintained, and clean	
56		Adequate ventilation and lighting; designated areas used	
<b>Employee Training</b>			
57		All food employees have food handler training	
58		Allergen training as required	

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Page 2 of 3

Establishment: Cinco De Mayo Mexican Restaurant

Establishment #: 24 192

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 25-49/50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Taco meat/steam table	136	Shredded cheese/RIC prep	36	Salsa/WIC	39
Shredded chicken/steam table	144	Cut lettuce/RIC prep	38	Milk/WIC	40
Refried beans/steam table	120	Sour cream/RIC prep	34	Salsa/RIC	40
Queso/steam table	86	Guacamole/RIC prep	35	Queso/RIC	40
Queso/steam unit wait station	141	Pico De Gallo/RIC prep	38		
		Diced tomatoes/RIC prep	38		
		Chorizo/RIC prep	40		
		Shredded cheese/WIC	41		
		Refried beans/WIC	39		

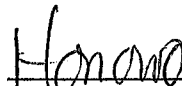
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.14 (C) Observed at bar and in kitchen a sign or poster that notifies food employees to wash their hands not provided at handwashing sinks used by food employees. Hand washing signs provided and posted during inspection.
21	3-501.16 (P) Observed in kitchen at steam table internal temperatures of refried beans measured 120° F and queso measured 86° F using a food temperature measuring device with metal-stem. Time/Temperature Control for Safety Food shall be maintained at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with person-in-charge and employee during inspection. Refried beans and queso had been in steam table less than 1 hour, according to person-in-charge, and reheated on stove to 165° F by employee during inspection. Recheck - OK.
28	7-102.11 (P) Observed in kitchen by fire extinguisher pump spray container (with hose) containing yellow liquid without name identifying contents on container. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) separating the poisonous or toxic materials by spacing or partitioning; and (B) locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and

CFPM Verification (name, expiration date, ID#): Honorio Carrillo

Honorio Carrillo  
2154630 - Prometric  
Exp. 1/2027Juan Arenas  
2154622 - Prometric  
Exp. 1/2027

HACCP Topic: TCS food temperature &amp; date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

  
Person in Charge (Signature)

Jul 29, 2024

Date

  
Inspector (Signature)Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Cinco De Mayo Mexican Restaurant

Establishment #: 24 192

[illegible]

Honono  
Person in Charge (Signature)

Jul 29, 2024

Date \_\_\_\_\_

Paul Watkins  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: