

Food Establishment Inspection Report

Jackson County Health Department PO Box 307 – 415 Health Department Rd Murphysboro IL 62966		(618) 684-3143 ext. 128	No. of Risk Factor/Intervention Violations 3	Date <u>5/16/2021</u>
Establishment <u>Tequila's Mexican Rest.</u>		License/Permit # <u>777</u>	No. of Repeat Risk Factor/Intervention Violations 1	Time In <u>1:10 pm</u>
Street Address <u>100 N. Glenview Dr</u>		City/State <u>Carbondale, IL</u>	Permit Holder <u>Miguel Ruiz</u>	Time Out <u>3:40 pm</u>
City/State <u>Carbondale, IL</u>		ZIP Code <u>62901</u>	Purpose of Inspection <u>Routine</u>	Risk Category <u>I</u>

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.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
1	<u>In</u> Out			15	<u>In</u> Out, N/A, N/O		
2	<u>In</u> Out, N/A			16	<u>In</u> Out, N/A		
Employee Health							
3	<u>In</u> Out			17	<u>In</u> Out		
4	<u>In</u> Out			Time/Temperature Control for Safety			
5	<u>In</u> Out			18	<u>In</u> Out, N/A, N/O		
Good Hygienic Practices							
6	<u>In</u> Out, N/O			19	<u>In</u> Out, N/A, N/O		
7	<u>In</u> Out, N/O			20	<u>In</u> Out, N/A, N/O		
Preventing Contamination by Hands							
8	<u>In</u> Out, N/O		X	21	<u>In</u> Out, N/A, N/O		
9	<u>In</u> Out, N/A, N/O			22	<u>In</u> Out, N/A, N/O		X
10	<u>In</u> Out			23	<u>In</u> Out, N/A, N/O		X
Approved Source							
11	<u>In</u> Out			24	<u>In</u> Out, N/A, N/O		X
12	<u>In</u> Out, N/A, N/O			Consumer Advisory			
13	<u>In</u> Out			25	<u>In</u> Out, N/A		
14	<u>In</u> Out, N/A, N/O			Highly Susceptible Populations			
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							
Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water and ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			Utensils, Equipment and Vending			
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
38	Insects, rodents, and animals not present			49	<u>X</u> Non-food contact surfaces clean		
39	<u>X</u> Contamination prevented during food preparation, storage and display			Physical Facilities			
40	<u>X</u> Personal cleanliness			50	<u>X</u> Hot and cold water available; adequate pressure		
41	<u>X</u> Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed		
Employee Training							
53	Toilet facilities: properly constructed, supplied, & cleaned			54	Garbage & refuse properly disposed; facilities maintained		
57	All food employees have food handler training			55	<u>X</u> Physical facilities installed, maintained, and clean		
58	Allergen training as required			56	Adequate ventilation and lighting; designated areas used		

Food Establishment Inspection Report

Establishment: Tequila's Mexican Restaurant Establishment #: 777

Water Supply: Public Private Waste Water System: Public Private

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

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk-in	39°	Rice on Stove (hot)	148°		
2-door cooler	38°	Queso (warmer) hold	146°		
make table lower AA	36°				
• Lettuce (shredded)	42°	Rice @ RT	130°		
• Pico de gallo	41°	Queso @ RT	128°		
• Sliced tomatoes	38°				
True Sliding door	38°				
Salsa cooler	39°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
8	Educate employees on proper handwashing procedures in kitchen. Upon inspection cook utilizing wiping cloth on waistband to clean hands. Hands must be washed with soap + water + towel dried with clean towel (not soiled wiping cloth).	COS
21	Provide proper hot holding temperatures (135° or greater) for all TCS cooked foods. Upon inspection Rice @ 130° and Queso @ 128° sitting out at room temperature. No labels indicating if product was cooling. *See note*	COS
23	Provide proper date mark labeling for all TCS products under refrigeration. Upon inspection lettuce, diced tomatoes, pico de gallo, salsa, tamales, + chili reneos without proper 7-day discard labels. Discussed labeling procedures with staff. See notes.	COS
23	Provide proper 7-day discard for all TCS cooked and coded food products. Upon inspection tray of chichicangas mix (carne) prep date 4/27/21 still in walk-in. Product discarded.	COS

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

Miguel A. Ruiz
20411639
exp: 3/16/24

HACCP Topic: 2, 8, 16, 20, 21, 22, 23

Person in Charge (Signature) [Signature] Date 5/16/2021

Inspector (Signature) [Signature] Follow-up: Yes No (Check one) Follow-up Date: 5/20/2021

Food Establishment Inspection Report

4
BIM

Establishment: Tequila's Mexican Restaurant

Establishment #: 777

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
39	Refrain from storing raw chicken above raw beef in walk-in cooler storage to prevent potential contamination. These items must be stored according to cooking temperature with highest temperature stored lower than the lower temperature cooking temps.	5/20/21
39	Refrain from storing plates of employee food in walk-in on top of other food products to prevent potential contamination. These items must be stored in designated "employee food storage" areas.	
39	Provide covers for all foods in walk-in (BIM) in 2-door cooler and throughout kitchen to prevent potential contamination. Upon inspection queso in warmer w/o lid and multiple food items in 2-door w/o lids.	
40	Provide effective hair restraints for all employees in kitchen/dish washing areas.	
41	Refrain from leaving soiled wiping cloths on counters throughout kitchen. These items must be stored in the sanitizer buckets between uses.	
49	Clean exterior grill top and lower shelf. Food debris/grease noted.	
49	Clean the burner stove top. Excessive charcoal build-up/food debris noted.	
49	Clean lower shelves of all prep tables throughout kitchen. Food debris noted.	
49	Clean interior of microwave food debris/splash noted.	
49	Clean grease build-up on 2-shelf wire shelf below chip warmer. Excessive grease build-up noted.	
50	Provide warmer water (110°F) for all hand sinks in restrooms. Upon inspection hot water not available, even when letting sink run for long periods of time.	
55	Clean vent hood/filters grease build-up noted.	
55	Clean floors throughout kitchen paying close attention to areas under hard to reach places (under/behind equipment + shelving) Food debris, trash noted.	
55	Clean FRP walls throughout kitchen. Food splash noted.	
55	Repair roof leak in kitchen area. This is a potential contamination issue. See notes.	

↑ Apples on page 4.

Person in Charge (Signature)

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: 5/20/2021

