

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment Mi Azteca Mexican	Permit# 28539	Date 7-28-18	Grade A	Score (100 - demerits) 94
Address 100 S. Pine St.	Establishment Code	Risk 1	Time in 1:30 pm	
City Nokomis	State IL	Zip 62075	Phone Number (717) 630-7200	Time out 2:25 pm
Owner/Agent Rafael Fuentes	Compliant with the Smoke-Free Illinois Act? (YES) NO (circle one)			

Purpose of Inspection (circle one): **Routine** Follow-up Pre-opening Smoking Complaint Educational Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		C	R	Compliance Status		C	R
Demonstration of Knowledge 5 points				Potentially Hazardous Food Time/Temperature 9 points			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			16	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Compliance with Certified Manager Requirement				Proper cooking time & temperature			
Employee Health 5 points				Proper reheating procedures for hot holding			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT			18	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Employee health policy and procedures				Proper cooling time & temperature			
Good Hygienic Practices 6 points				Proper hot holding temperature			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO			19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper glove use				Proper cold holding temperature			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT			20	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Proper eating, tasting, drinking, tobacco use				Proper date marking & disposition of PHF			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT			22	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Personal hygiene and cleanliness				Time as a public health control: approved procedure & records			
Preventing Contamination by Hands 8 points				Consumer Advisory 3 points			
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT			23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Hands clean, handwashing procedures				Consumer advisory provided for raw or undercooked foods			
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			Highly Susceptible Populations 5 points			
No bare hand contact with RTE foods				24	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Proper foods used for susceptible populations			
Adequate handwashing facilities supplied & accessible				Chemical 5 points			
Approved Source 5 points				25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Sanitizing solutions in excess of allowable limits			
Food obtained from approved source				26	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			Toxic items properly identified, stored & used			
Food received at proper temperature				Approved Procedures 3 points			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT			27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food in good condition, safe, unadulterated				Compliance with variance, HACCP, policy			
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A						
Required records available; shellstock tags							
Protection from Contamination 6 points							
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A						
Food separated & protected							
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A						
Food contact surfaces clean & sanitized							
15	<input checked="" type="radio"/> IN <input type="radio"/> OUT						
No re-use of foods or single service previously served							

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness and injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Greater weight is given to these violations.

GOOD RETAIL PRACTICES/STANDARD OPERATING PROCEDURES

Good Retail Practices and Standard Operating Procedures are preventative measures to control the addition of pathogens, chemicals, and physical objects into food.		Mark "X" in box if numbered item IS NOT in compliance		C	R	Mark "X" in appropriate box for C and/or R		C	R
Pts									
Safe Water & Sewage Disposal									
28	3	Water & ice from approved source				Proper Use of Utensils			
29	3	Plumbing installed; backflow protection				40	1	In-use utensils; properly stored	
30	3	Sewage & wastewater disposal				41	1	Utensils, equipment & linens; properly stored, washed & handled	
Food Equipment									
31	1	Facilities to maintain product temperature				42	1	Single-service articles: storage & dispensing	
32	2	Approved thawing methods				43	2	Food (ice) contact surfaces: constructed, installed, maintained	
33	1	Thermometers/gauges provided, used & accurate				44	1	Non-food contact surfaces: constructed, installed, maintained	
Food Identification									
34	1	Food properly labeled; original container				45	1	Warewashing facilities: installed, maintained & used; test strips	
Prevention from Contamination									
35	3	Insects/rodents/animals present; unauthorized persons; openings				46	1	Non-food contact surfaces clean	
36	2	Food protection during food preparation, storage & display				Physical Facilities			
37	2	Personal cleanliness (presentation)				47	3	Hot & cold water available, adequate pressure	
38	1	Wiping cloths: properly used & stored				48	1	Physical facilities clean	
39	1	Fruits & vegetables properly washed before use				49	1	Cleaning equipment properly stored	
						50	1	Toilet facilities constructed, supplied & cleaned, self-closing doors	
						51	1	Refuse properly disposed; facilities maintained	
						52	1	Physical facilities properly installed & maintained	
						53	1	Adequate ventilation & lighting; designated areas used	

Received by (Signature) <i>[Signature]</i>	Received by (printed)	Title
Inspector (Signature) <i>[Signature]</i>	Follow-up required? YES (NO) (circle one)	Follow-up date:

