



Macon County Health Department

Office of Environmental Health

1221 E Condit Street, Decatur, IL 62521

Phone: (217) 423-6988 | Fax: (217) 423-0992

Page 1 of 3

Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Date: 8/7/2023

Time: 4:55 a.m.

Establishment Parlita II Mexican Grill	Phone Number 336-9530	No. of Risk Factor/Intervention Violations: 7	Zone: 1
Street Address 1065 Hickory Point Mall	City/State Decatur, IL	Permit Holder Rogelio Rojas	Risk: 1
ZIP Code 62526	Purpose of Inspection Routine	Person in Charge (PIC) Oscar Gonzalez	

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
In	Out	N/A	N/O			
Supervision						
1		✓		Person in charge present, demonstrates knowledge, and performs duties		
2	✓			Certified Food Protection Manager (CFPM)		
Employee Health						
3	✓			Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	✓			Proper use of restriction and exclusion		
5	✓			Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices						
6	✓			Proper eating, tasting, drinking, or tobacco use		
7	✓			No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands						
8			✓	Hands clean and properly washed		
9	✓			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	✓			Adequate handwashing sinks properly supplied and accessible		✓
Approved Source						
11	✓			Food obtained from approved source		
12			✓	Food received at proper temperature		
13	✓			Food in good condition, safe, and unadulterated		
14			✓	Required records available: shellstock tags, parasite destruction		
Protection from Contamination						
15	✓			Food separated and protected		
16	✓			Food-contact surfaces; cleaned and sanitized		
17	✓			Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety						
18			✓	Proper cooking time and temperatures		
19			✓	Proper reheating procedures for hot holding		
20	✓			Proper cooling time and temperature (Refrigerator)		
21	✓			Proper hot holding temperatures		
22	✓			Proper cold holding temperatures		
23	✓			Proper date marking and disposition		
24			✓	Time as a Public Health Control; procedures & records		
Consumer Advisory						
25			✓	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations						
26			✓	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances						
27			✓	Food additives: approved and properly used		
28	✓			Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures						
29			✓	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

Compliance Status					COS	R
In	Out	N/A	N/O			
Safe Food and Water						
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 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		
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	X			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, and clean		
56	X			Adequate ventilation and lighting; designated areas used		✓
Employee Training						
57				All food employees have food handler training		
58				Allergen training as required		

Person in Charge (Signature)

8/7/2023
Date

Inspector (Signature)

12 R:0

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Public Health
Prevent. Promote. Protect.**FOOD ESTABLISHMENT INSPECTION REPORT**

Establishment <u>Perlite II Mexican Grill</u>	Zone: <u>1</u>
	Risk: <u>1</u>

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk-in (Ambient 1)	49°F	Sauce Cream (Production)	39°F	Refrigerated Beef (Well 1)	172°F
Walk-in (Ambient 2)	49°F	Sauce (Ice Well)	37°F	Teen Beef (Well 2)	184°F
Cheese (Walk-in)	40°F	Beverage Coolers 1/2 (Ambient)	34°F/37°F	Queen (Well 3)	139°F
Teen Beef (Walk-in)	40°F				
Refrigerator (Ambient)	62°F	Ground Beef (Refrigerator)	10°F	No cooking observed	n/a
Beef/Chicken (Refrigerator)	59°F/61°F	Ice Cream (Freezer)	7°F		

SANITIZER OBSERVATIONS

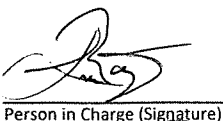
Sanitizer Type <u>Chlorine (Bucket / Three Compartment Sink)</u>	Concentration/Temp <u>n/a / n/a (50-100ppm)</u>
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
<u>1</u>	<u>PTC (Oscar Gonzales) did not perform duties of monitoring of temperatures in cold holding units resulting in TCS foods rising into the danger zone increasing risk of foodborne illness. (PF)</u>
<u>6</u>	<u>Observed improper drinking and storage of employee beverage resulting in contamination of ice used for customer beverages. (P)</u>
<u>10</u>	<u>(Repeat) No paper towels observed at hand sink in the Kitchen and serving/cooking line. Add provisions to aid in proper handwashing. (PF)</u>
<u>15</u>	<u>Containers (2) of raw shell eggs observed above RTE foods in the walk-in cooler. Store raw proteins properly to prevent cross-contamination. (P)</u>
<u>15</u>	<u>Employee beverage observed improperly stored in ice used for customers contaminating the product. (P)</u>
<u>10</u>	<u>Observed cleaned equipment not properly sanitized. Employee observed washing/cleaning equipment and placing on drying rack without immersing in sanitizing solution resulting in the increase for bacterial growth. (P)</u>
<u>22</u>	<u>Cheese (40°F) and teen beef (40°F) observed in walk-in cooler with an ambient air temperature of 49°F due to unit malfunction. Beef (59°F) and chicken (61°F) observed</u>

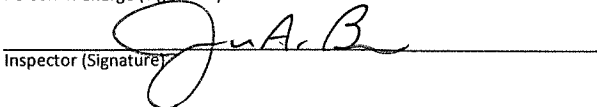
CFPM VERIFICATION

Name <u>Oscar Gonzales</u>	Name	Name	Name
ID# <u>27912540</u>	Exp Date <u>12/2027</u>	ID#	Exp Date

HACCP Topic: Food Integrity / Safety


Person in Charge (Signature)

8/1/2023
Date



Inspector (Signature)

Follow-up: ☒ Yes ☐ No (Check one)Follow-up Date(s): TBD (Closure)Fee Assessed: Renewal of Business Per mit



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Establishment <u>Perlite II Mexican Grill</u>		Zone: <u>1</u>
		Risk: <u>1</u>
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	Violations cited in this report must be corrected within the time frames below.	
<u>1</u>	<u>in reach-in drawer unit under the grill with an ambient air temperature of 61°F due to unit malfunction. All food delivered/purchased is originally placed in the walk-in cooler and placed in secondary cold holding units. Location could not provide documentation of temperature monitoring logs. Due to unknown length in the temperature danger zone, all food in cold holding units is compromised and is considered an immediate risk to the safety of the community. Effective 8/7/2023 at 3:00 PM, location permit was suspended and entrance gate was closed to prevent further risk. (P) + Closure Signage posted at entrance to facility</u>	
<u>28</u>	<u>Observed improper use of a toxic substance. Blue bucket of degreaser solution was utilized for both food and non-food contact surfaces which is designated for chlorine sanitizing solution. Improper use of a toxic substance poses an immediate risk to the safety of the community. (P)</u>	
<u>28</u>	<u>(Repeat) Buckets (2) used for toxic substances observed without a label to identify contents. (PF)</u>	
<u>48</u>	<u>Observed improper procedure of manual warewashing. Equipment was being washed/rinsed without sanitizing. Follow correct procedure of wash, rinse, and sanitize for effectively clean equipment. (PF)</u>	
<u>56</u>	<u>(Repeat) Single light located inside walk-in cooler observed burnt out reducing visibility and effectiveness of monitoring best practices (cross-contamination/monitoring of temperatures) to reduce risk. (C)</u>	
<u>P = Priority PF = Priority Foundation C = Core</u>		
<u>Macon County Food Ordinance - 91.25 (Permit Suspension)</u>		
<u>Effective 8/7/2023, Perlite II Mexican Grill permit has been suspended due to imminent risk factors observed during routine inspection. Location's business permit was suspended 10/28/2022 during a routine inspection and investigation to a complaint (F-4375) due to cockroach infestation and inability to properly dispose of waste (greywater). Two suspensions during a period of 12 consecutive months shall constitute grounds for revocation of permit. Location will remain closed until meeting with the Macon County Board of Health is completed to determine if business permit is reinstated or revoked. Please contact the Macon County Health Department for steps to consult with the board.</u>		
<u>• Issue was escalated to Brown Wood (Director of Environmental Health)</u>		

Person in Charge (Signature) _____

8/7/2023
Date

Inspector (Signature) _____







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NOTICE
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Macon County Health Department
Office of Environmental Health

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Phone: (217) 423-6988 | Fax: (217) 423-8992

NOTICE OF CLOSURE

Notice is hereby given that as of this date & time the Permit to Operate a Food Service Establishment issued to:

Name of Establishment: Pequita II Mexican Grill

Address: 1065 Hickory Point Mall, Decatur IL 62526

Person in Charge: Cesar Gonzales (PTR) / Rogelio Rojas (Owner)

Is immediately suspended until further notice, as provided for under the Macon County Food Sanitation Ordinance, Section 91.25 and 91.45(4) (effective date, January 2019).

Date: 8/7/2023 Time: 3:00 

Sindely Munsterman
Public Health Administrator

DO NOT REMOVE THIS SIGN UNDER PENALTY OF LAW

NOTE: Reinstatement of suspended permits will be in accordance with the Macon County Food Sanitation Ordinance, Section 91.25 and 91.46 (effective date 2019).