



Macon County Health Department

Office of Environmental Health

1221 E Condit Street, Decatur, IL 62521

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

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Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Date: 7/15/19
Time: 7:50 a.m.

Establishment <u>Del Corrales West</u>	Phone Number <u>428-7800</u>	No. of Risk Factor/Intervention Violations: <u>8</u>	Zone: <u>3</u>
Street Address <u>1601 West Grand</u>	City/State <u>Decatur, IL</u>	No. of Repeat Risk Factor/Intervention Violations: <u>2</u>	Risk: <u>2</u>
ZIP Code <u>62522</u>	Permit Holder <u>Allen Albert</u>	Person in Charge (PIC) <u>Allen Albert</u>	
Purpose of Inspection <u>Routine</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
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		
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				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				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)

Date

Inspector (Signature)



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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment <u>Del Corman's West</u>		Zone: <u>3</u>	
		Risk: <u>2</u>	
TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
<u>Walk-in Cooler (Ambient)</u>	<u>56°F</u>	<u>Reach-in Cooler (Ambient)</u>	<u>49°F</u>
<u>Shredded Cheese</u>	<u>54°F</u>	<u>Canadian Bacon (Sliced)</u>	<u>49°F</u>
<u>Block Cheese</u>	<u>55°F</u>	<u>Italian Sausage</u>	<u>50°F</u>
<u>Italian Sausage</u>	<u>54°F</u>	<u>Pepperoni</u>	<u>53°F</u>
<u>Walk-in Cooler (Fen)</u>	<u>62°F</u>	<u>Shredded Cheese</u>	<u>51°F</u>
		<u>Canadian Bacon (Packaged)</u>	<u>50°F</u>
		<u>Diced Tomatoes</u>	<u>48°F</u>
		<u>Italian Beef</u>	<u>48°F</u>
		<u>Ground Beef</u>	<u>48°F</u>
		<u>Nacho Cheese</u>	<u>48°F</u>
		<u>Chicken (Reach-in)</u>	<u>-1°F</u>
		<u>Beef (Reach-in)</u>	<u>1°F</u>
SANITIZER OBSERVATIONS			
Sanitizer Type <u>Chlorine (Three-Compartment Sink)</u>		Concentration/Temp <u>100ppm</u>	
OBSERVATIONS AND CORRECTIVE ACTIONS			
Item Number	Violations cited in this report must be corrected within the time frames below.		
<u>* 1</u>	<u>(Repeat) CFPM observed failing to check temperatures of food and food handling equipment to identify risk factors of TCS foods held in the temperature danger zone. Routine quality checks are not being performed to assess condition of foods that were visually spoiled during routine inspection. HACCP plan of action is a primary responsibility of the CFPM. (PF)</u>		
<u>* 3</u>	<u>Employees failed to assess condition of foods (meat and prepped vegetables) prior to using during business hours (production of pizza was halted prior to spoiled product being served to customer. Routine inspections for quality must be performed to reduce risk. (PF)</u>		
<u>* 22</u>	<u>Cold holding units (2) which is the only sources to maintain TCS foods below 41°F (pizza make station and walk-in cooler) observed to be malfunctioning with temperatures exceeding the minimum of 41°F. Walk-in cooler observed at 56°F and the pizza make station observed at 49°F. Due to unknown length in the temperature danger zone, all TCS Foods (listed above in temperature observations)</u>		
CFPM VERIFICATION			
Name <u>Allen Albert</u>	Name	Name	Name
ID# <u>214279S7</u>	ID#	ID#	ID#
Exp Date <u>2/23</u>	Exp Date	Exp Date	Exp Date
HACCP Topic: <u>Identifying Imminent Health Hazards</u>			

Person in Charge (Signature) [Signature]
Inspector (Signature) [Signature]

Date 7/15/19

Follow-up: ☒ Yes ☐ No (Check one)
Follow-up Date(s): <u>24-48 hours</u>
Fee Assessed: <u>\$250.00 (Closure)</u>



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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment <u>Del Carmen's West</u>		Zone: <u>3</u> Risk: <u>2</u>
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	Violations cited in this report must be corrected within the time frames below.	
↓	were discarded immediately. No TCS foods are allowed to be stored/delivered in units until necessary repairs are made. Location does not have adequate means in refrigeration to operate business and will be closed by the health department until units are repaired and fully functional. (P) + Imminent Health Hazard +	
*38	Severe infestation (100+) of red eyed fruit flies observed throughout facility. Source of infestation identified as empty crushed soda cans that were placed in trash bag in the breakroom area. Multiple sanitation violations has created harborage for small flies. House flies also observed in facility. Severe amount of Flies increases the risk of foodborne illness with flies visually observed landing on exposed food. (Pf) + Imminent Health Hazard +	
*13	Spoiled food observed located in the pizza make station reach-in cooler. Visual appearances included slime (mold) and discoloration of raw meat products. Items were discarded immediately. (P) 1) Mushrooms (Mold/Slime) 3) Sausage (Discoloration/odor) 2) Onions (Slime) 4) Beef (Discoloration/odor)	
*15	Containers of raw ground beef and Italian sausage observed stored directly above containers of ready-to-eat vegetables in the pizza make station reach-in cooler. Potential contaminate was discarded due to condition and temperature of product. (P)	
*16	Encrusted debris observed visible in score marks of wooden cutting board used to finish cooked pizza in the expo area of the Kitchen. (P)	
+23	No date marking observed on prepped/opened TCS foods in the cold holding units. Foods must be date marked and held no more than 7 Days. (Pf)	
	<u>Walk-in Cooler</u>	<u>Reach-in Cooler</u>
	1) Shredded Cheese	1) Canadian Bacon 4) Diced Tomatoes
		2) Italian Sausage 5) Italian Beef
	(Repeat)	3) Shredded Cheese 6) Ground Beef
10	No handwash sign observed at the hand sink in the Kitchen to remind employees to wash their hands. Add sign to encourage handwashing. (C)	
10	Floors of hand sink in Kitchen observed soiled with black organic matter. Clean on a routine basis. (Pf)	

Person in Charge (Signature) [Signature]

Date 7/15/19

Inspector (Signature) [Signature]

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Establishment Del Carmen's West		Zone: 3 Risk: 2
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	Violations cited in this report must be corrected within the time frames below.	
36	Replaced thermometer in pizza make station reach-in cooler. Thermometer observed at 40°F (actual temperature verified at 49°F). (PF)	
45	Pizza boxes observed stored directly on the floor in dry storage area. Elevate to reduce risk. (C)	
47	(Repeat) Wood cutting board for cooked pizzas observed deeply scored (food contact) making the surface no longer smooth and easily cleanable. (PF)	
47	Exterior of scale observed severely rusted making the surface no longer smooth and easily cleanable. (PF)	
47	Drying rack for dishes observed severely rusted making the surface no longer smooth and easily cleanable. (C)	
47	(Repeat) Gaskets (2) of the pizza make station reach-in cooler observed with tears greater than 3 inches making the surface no longer smooth and easily cleanable and potentially allowing cold air to escape unit. (C)	
47	Food storage racks (all) in the walk-in cooler observed severely rusted making the surface no longer smooth and easily cleanable. (C)	
49	(Repeat) Excessive debris observed on shelving units in the prep area. (C)	
49	Excessive food and debris observed on food storage racks in the walk-in cooler. (C)	
49	Severe amount of slime and white mold (> 1/2" thick) observed in lower interior shelving of the pizza make station reach-in cooler. (C)	
55	(Repeat) Floor of walk-in cooler observed severely damaged with large rusted holes making the surface no longer smooth and easily cleanable. (C)	
55	(Repeat) Heavy dust observed on fan guards (2) in the walk-in cooler. (C)	
55	(Repeat) Heavy dust observed on wells behind the pizza ovens. (C)	
55	Missing ceiling tiles and tiles observed with heavy water damage observed in the kitchen above food prep areas. (C)	
55	Heavy dust build-up observed on fan in prep area which could lead to physical contamination. (C)	
55	Heavy dust build-up observed on fan guard inside the pizza make station reach-in cooler. (C)	
56	Heavy dust build-up observed on return vents located in the prep area. (C)	
56	Broken light shield observed in the prep area creating a physical hazard risk. (C)	

Person in Charge (Signature)

Date

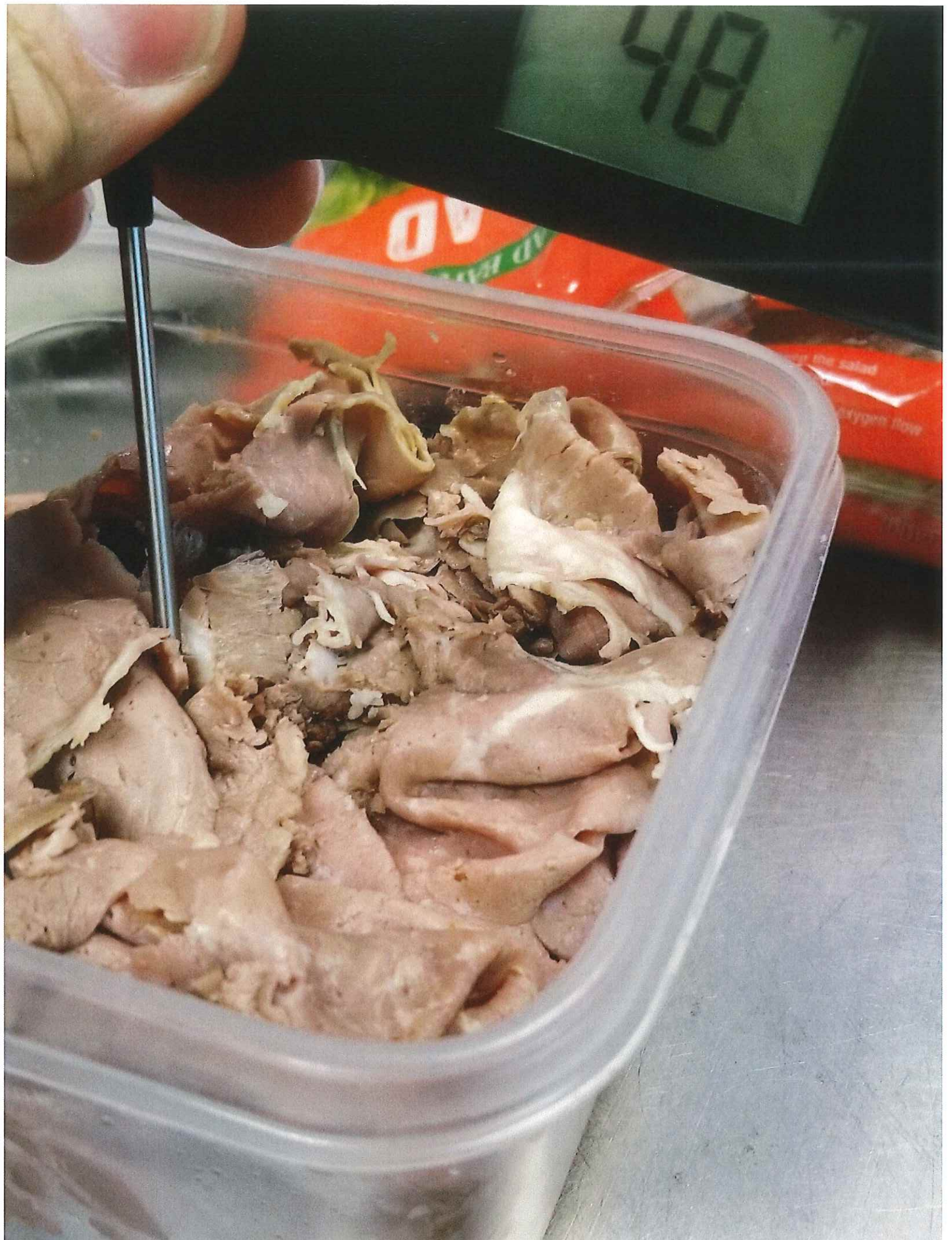
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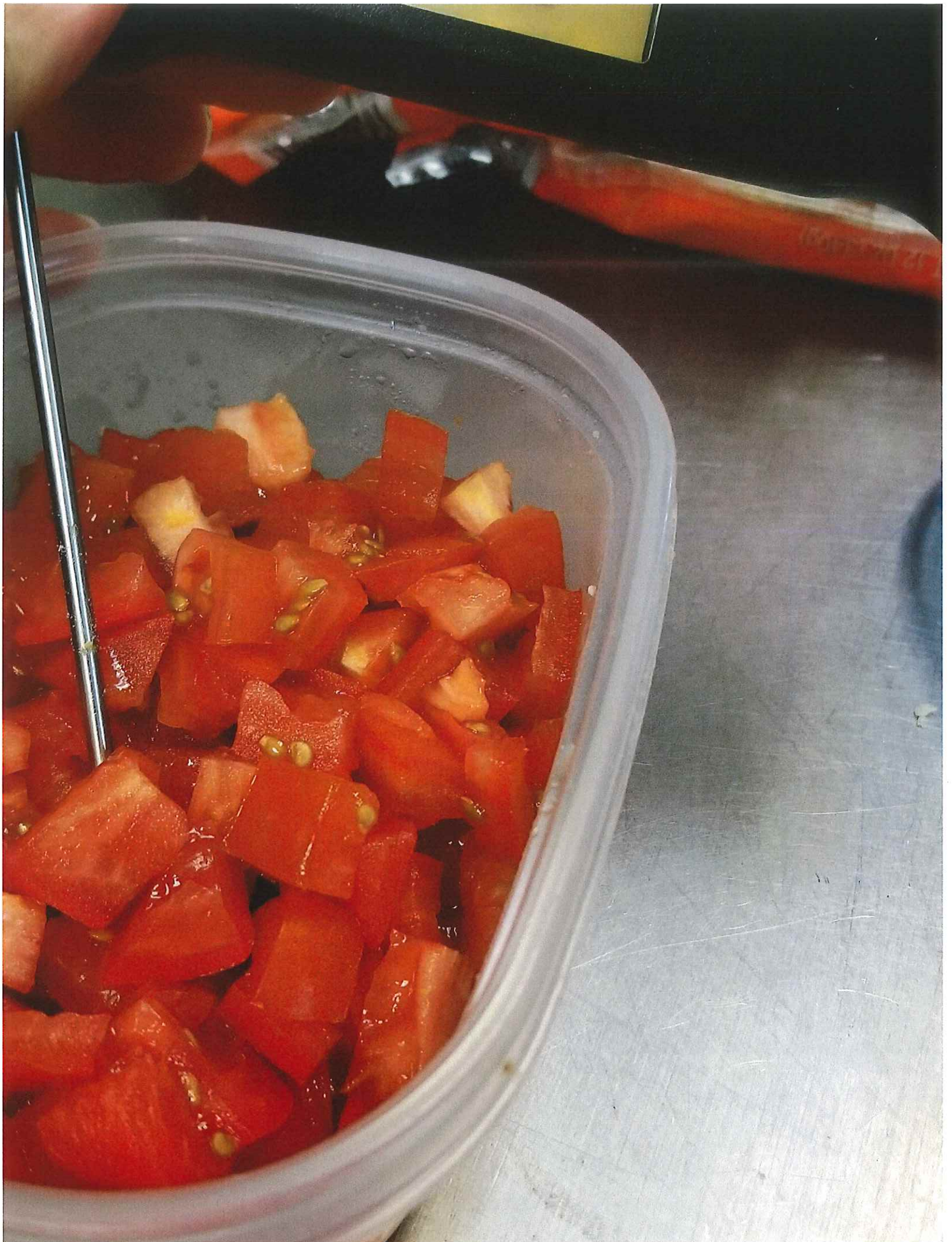
Inspector (Signature)

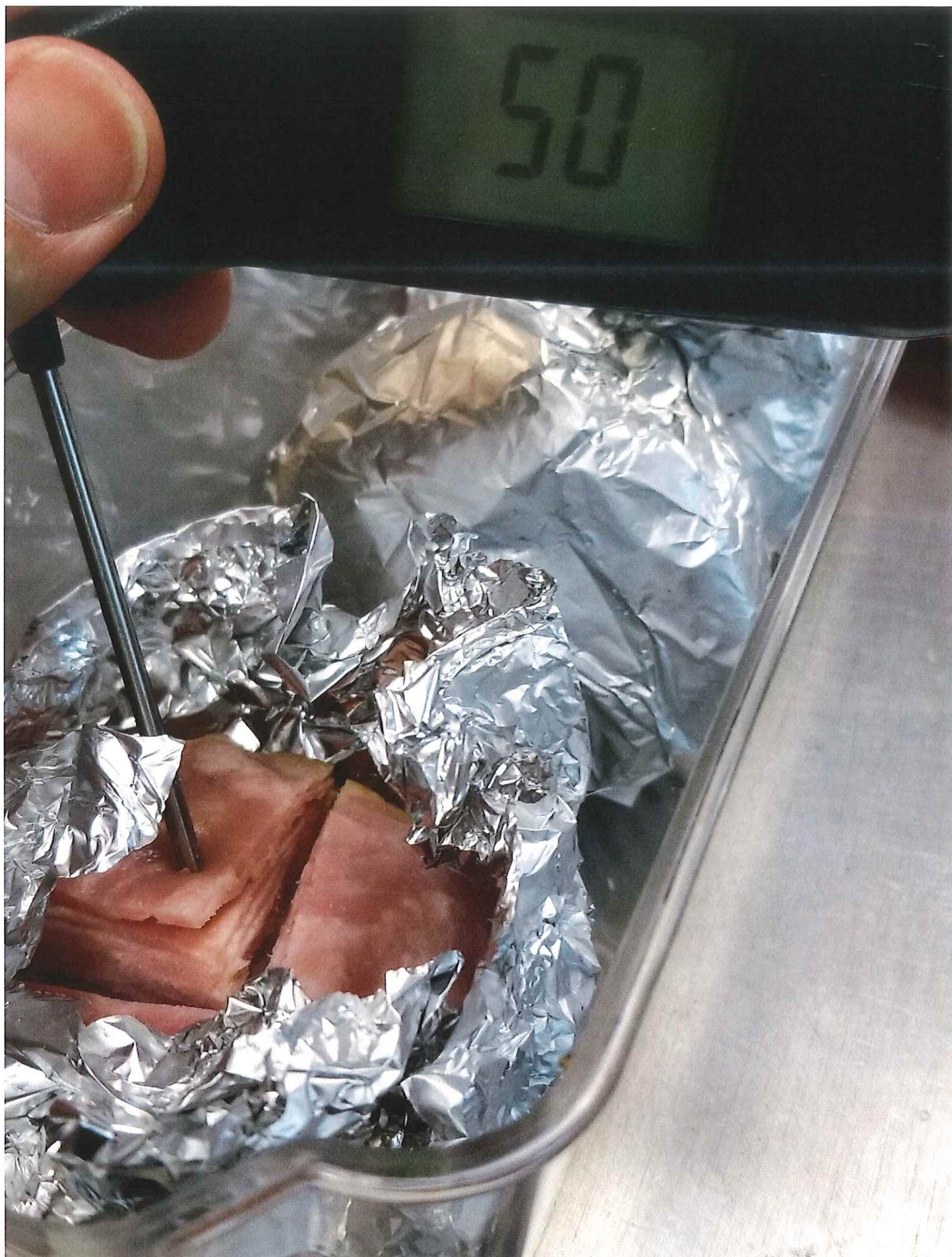
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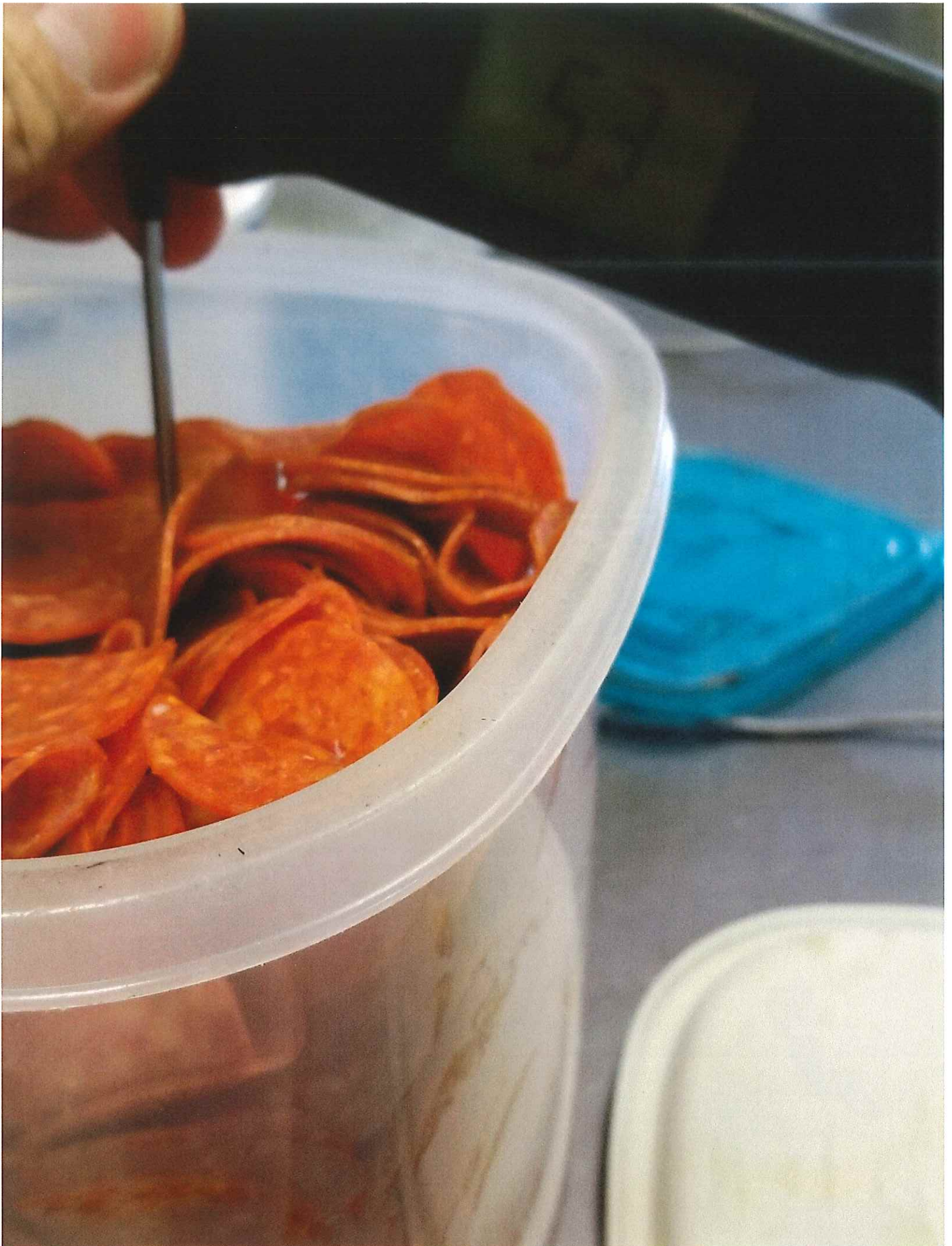


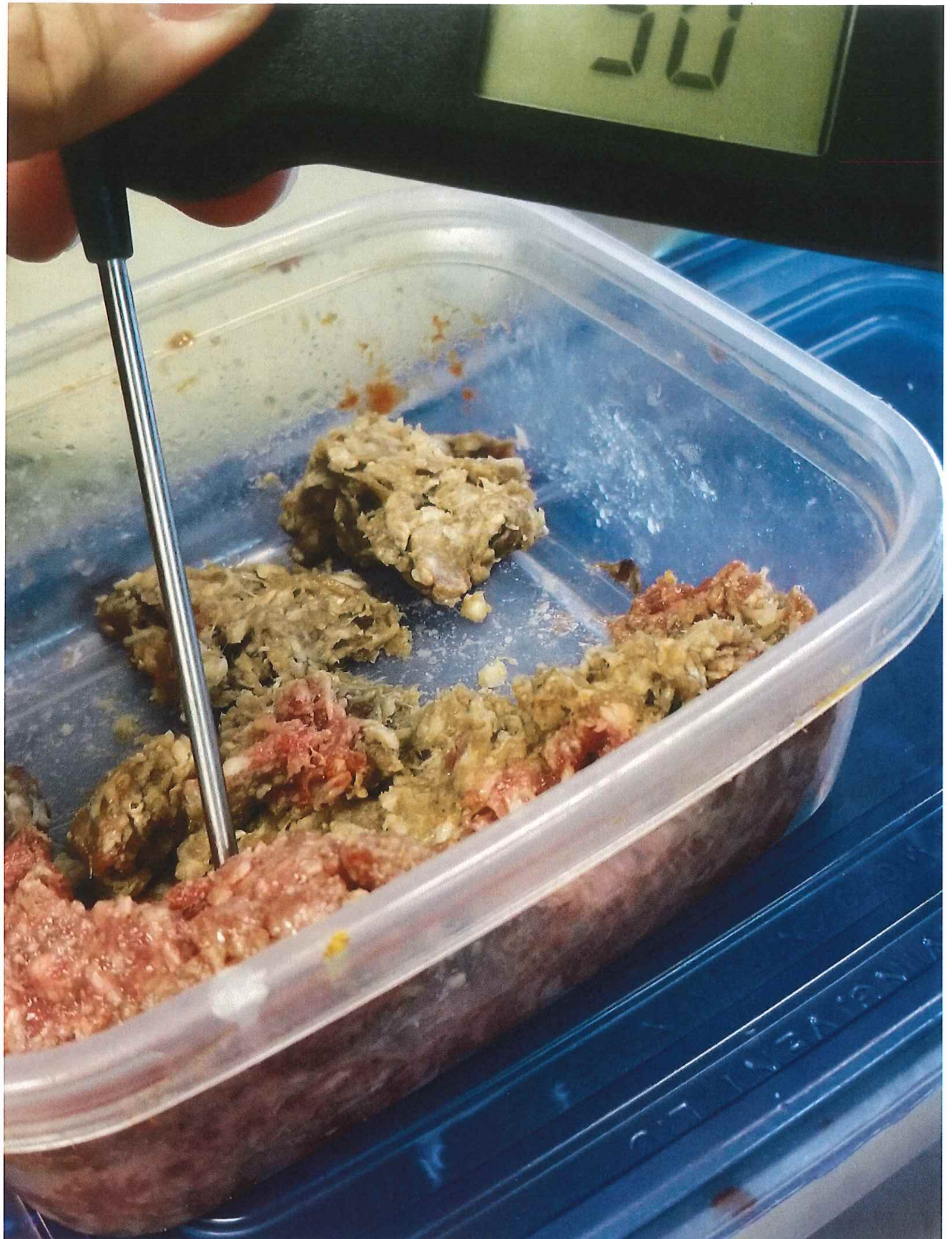














49.5
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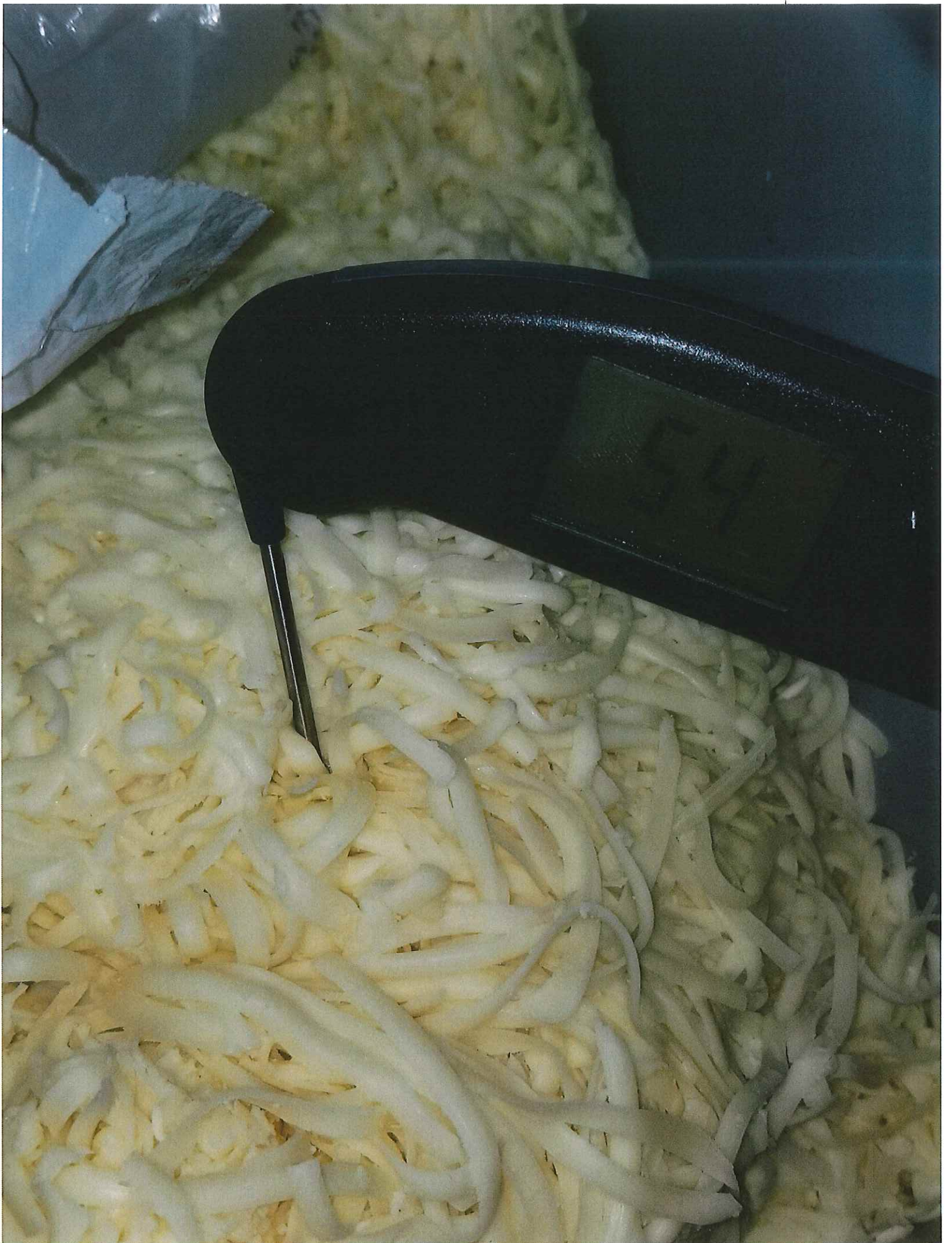


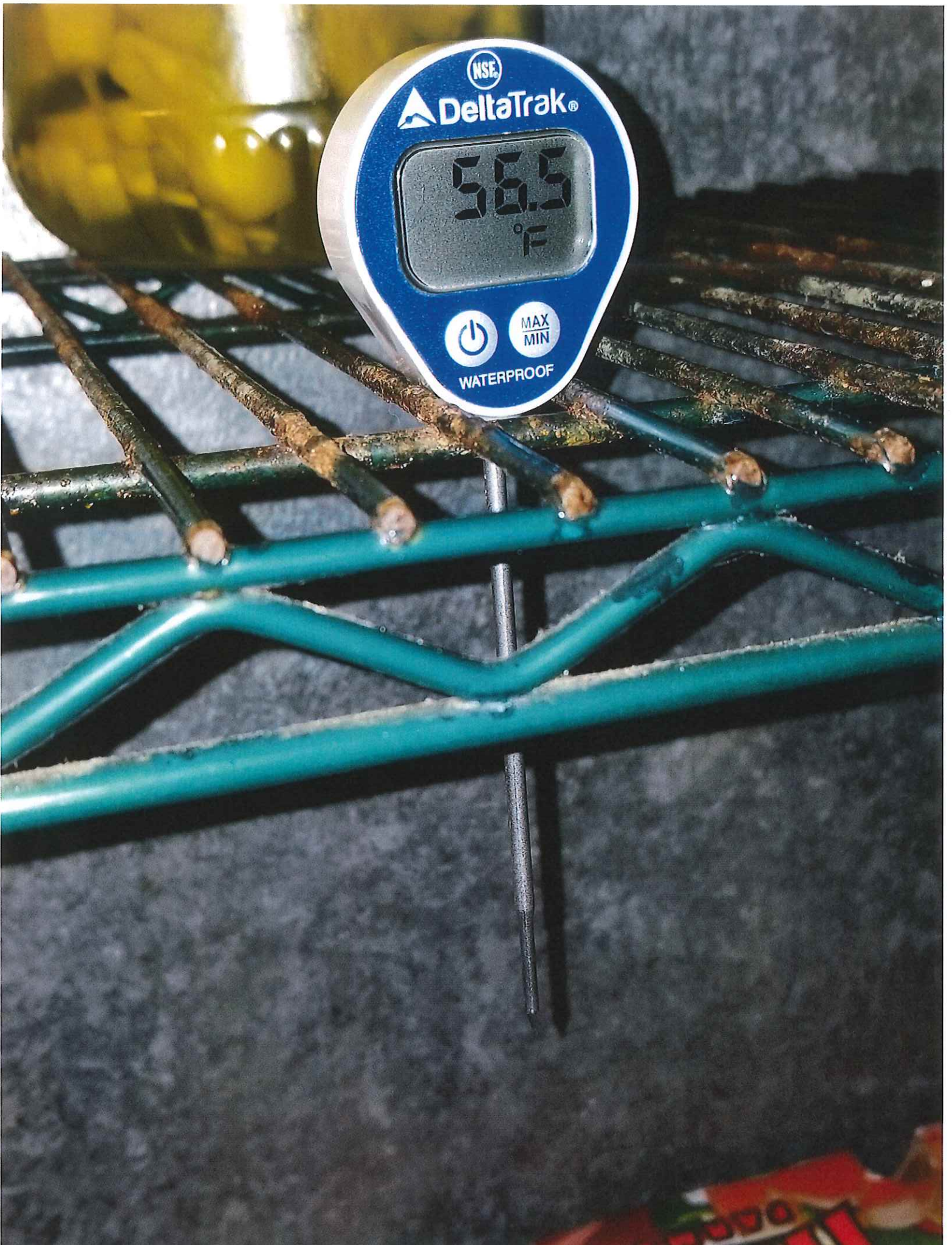
MAX
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WATERPROOF









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DeltaTrak®

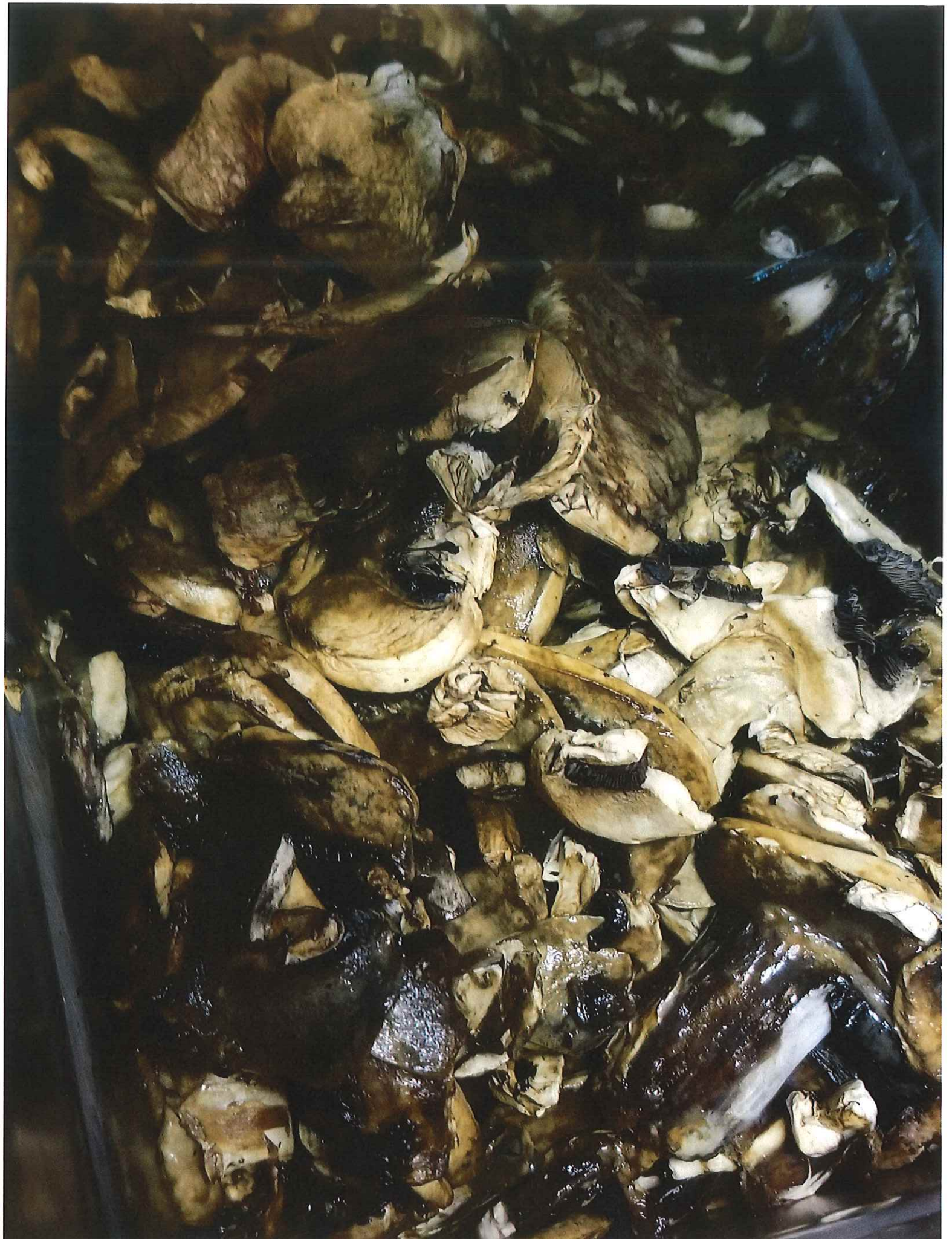
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MAX
MIN

WATERPROOF





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