


Food Establishment Inspection Report

 <p>Lake County Health Department and Community Health Center</p>	<p>Lake County Health Department and Community Health Center 500 West Winchester Road Suite 102 Libertyville, IL 60048</p>	<p>No. of Risk Factor/Intervention Violations</p> <p align="center">0</p>	<p>Date</p> <p align="center">03/12/2024</p>
		<p>No. of Repeat Risk Factor/Intervention Violations</p> <p align="center">0</p>	<p>Time In</p> <p align="center">01:05 PM</p>
<p>Establishment MARAVELAS</p>	<p>License/Permit # 000449</p>	<p>Permit Holder/Person Interviewed/Person In Charge (PIC) ARELI CATELAN</p>	<p>Risk Category High</p>
<p>Street Address 4 WASHINGTON ST</p>	<p>City/State FOX LAKE, IL</p>	<p>ZIP Code 60020</p>	<p>Purpose of Inspection Routine/Educational</p>

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			PROTECTION FROM CONTAMINATION		
1	<input checked="" type="radio"/>		15	<input checked="" type="radio"/>	
OUT			OUT N/A N/O		
Person in charge present, demonstrates knowledge, and performs duties			Food separated and protected		
2	<input checked="" type="radio"/>		16	<input checked="" type="radio"/>	
OUT N/A			OUT N/A		
Certified Food Protection Manager			Food-contact surfaces: cleaned & sanitized		
EMPLOYEE HEALTH			17	<input checked="" type="radio"/>	
3	<input checked="" type="radio"/>		OUT		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			Proper disposition of returned, previously served, reconditioned & unsafe food		
4	<input checked="" type="radio"/>		TIME/TEMPERATURE CONTROL FOR SAFETY		
OUT			18	<input checked="" type="radio"/>	
Proper use of restriction and exclusion			IN OUT N/A	<input checked="" type="radio"/>	
5	<input checked="" type="radio"/>		19	<input checked="" type="radio"/>	
OUT			IN OUT N/A	<input checked="" type="radio"/>	
Procedures for responding to vomiting and diarrheal events			Proper cooking time & temperatures		
GOOD HYGIENIC PRACTICES			20	<input checked="" type="radio"/>	
6	<input checked="" type="radio"/>		OUT N/A	<input checked="" type="radio"/>	
OUT N/O			21	<input checked="" type="radio"/>	
Proper eating, tasting, drinking, or tobacco use			OUT N/A N/O		
7	<input checked="" type="radio"/>		CONSUMER ADVISORY		
OUT N/O			25	<input checked="" type="radio"/>	
No discharge from eyes, nose, and mouth			OUT N/A		
PREVENTING CONTAMINATION BY HANDS			Consumer advisory provided for raw/undercooked food		
8	<input checked="" type="radio"/>		HIGHLY SUSCEPTIBLE POPULATIONS		
OUT N/O			26	<input checked="" type="radio"/>	
Hands clean & properly washed			IN OUT	<input checked="" type="radio"/>	
9	<input checked="" type="radio"/>		FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES		
OUT N/A N/O			27	<input checked="" type="radio"/>	
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			IN OUT	<input checked="" type="radio"/>	
10	<input checked="" type="radio"/>		CONFORMANCE WITH APPROVED PROCEDURES		
OUT			29	<input checked="" type="radio"/>	
Adequate handwashing sinks properly supplied and accessible			IN OUT	<input checked="" type="radio"/>	
APPROVED SOURCE			Compliance with variance/specialized process/HACCP		
11	<input checked="" type="radio"/>		GOOD RETAIL PRACTICES		
OUT			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.		
Food obtained from approved source			Mark "X" in appropriate box for COS and/or R COS=corrected on site during inspection R=repeat violation		
12	<input checked="" type="radio"/>		SAFE FOOD AND WATER		
OUT N/A	<input checked="" type="radio"/>		30		
Food received at proper temperature			Pasteurized eggs used where required		
13	<input checked="" type="radio"/>		31		
OUT			Water & ice from approved source		
Food in good condition, safe, & unadulterated			32		
14	<input checked="" type="radio"/>		FOOD TEMPERATURE CONTROL		
OUT	<input checked="" type="radio"/>		33		
N/A N/O			Proper cooling methods used; adequate equipment for temperature control		
Required records available: shellstock tags, parasite destruction			34		
GOOD RETAIL PRACTICES			Plant food properly cooked for hot holding		
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			35		
Mark "X" in appropriate box for COS and/or R COS=corrected on site during inspection R=repeat violation			Approved thawing methods used		
SAFE FOOD AND WATER			36		
30			Thermometers provided & accurate		
Pasteurized eggs used where required			FOOD IDENTIFICATION		
31			37		
Water & ice from approved source			Food properly labeled; original container		
32			PREVENTION OF FOOD CONTAMINATION		
Variance obtained for specialized processing methods			38		
FOOD TEMPERATURE CONTROL			Insects, rodents, & animals not present		
33			39		
Proper cooling methods used; adequate equipment for temperature control			Contamination prevented during food preparation, storage & display		
34			40		
Plant food properly cooked for hot holding			Personal cleanliness		
35			41		
Approved thawing methods used			Wiping cloths: properly used & stored		
36			PROPER USE OF UTENSILS		
Thermometers provided & accurate			43		
FOOD IDENTIFICATION			In-use utensils: properly stored		
37			PROPER USE OF UTENSILS		
Food properly labeled; original container			44	X	
PREVENTION OF FOOD CONTAMINATION			Utensils, equipment & linens: properly stored, dried, & handled	X	
38			45		
Insects, rodents, & animals not present			Single-use/single-service articles: properly stored & used		
39			46		
Contamination prevented during food preparation, storage & display			Gloves used properly		
40			UTENSILS, EQUIPMENT, AND VENDING		
Personal cleanliness			47		
41			Food & non-food contact surfaces cleanable, properly designed, constructed & used		
Wiping cloths: properly used & stored			48		
PROPER USE OF UTENSILS			Warewashing facilities: installed, maintained & used; test strips		
43			49	X	
In-use utensils: properly stored			Non-food contact surfaces clean	X	
PROPER USE OF UTENSILS			PHYSICAL FACILITIES		
44			50		
All food employees have food handler training			Hot & cold water available; adequate pressure		
45			51		
Allergen training as required			Plumbing installed; proper backflow devices		
EMPLOYEE TRAINING			52		
57			Sewage & waste water properly disposed		
58			53		
59			Toilet facilities: properly constructed, supplied, & cleaned		
60			54		
61			Garbage & refuse properly disposed; facilities maintained		
62			55		
63			Physical facilities installed, maintained & clean		
64			56		
65			Adequate ventilation & lighting; designated areas used		

Food Establishment Inspection Report

Establishment: MARAVELAS

License/Permit #: 000449

Date: 03/12/2024

Water Supply: Community Non-Community Licensed Non-Community Waste Water System: Community On-Site IEPA System

Sanitizer: Temperature Logs in Use:

Location	Method	Sanitizer Type	Concentration (PPM)	Heat(F)
3-Compartment Sink	Chemical Sanitizer	Quaternary Ammonium	200	0
HT Dish Machine	Hot Water	Not Setup	0	180
Wiping Cloth Bucket	Chemical Sanitizer	Chlorine	100	0

CFPM Verification (name, expiration date, ID#):			
ARELI CASTELAN 07/21/2028 FSM59488			
Presentation Type:	Number Attended:		0
HACCP Discussed	HACCP Principle		Plan Onsite
2. Determine the CCP	Discussed the HACCP principle of identifying a critical control point such as cold holding at 41 degrees F or less.		Not Applicable

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
CHEESE/WALK-IN COOLER	37°F	CHICKEN/WALK-IN COOLER	36°F	CUT FRESH TOMATOES/WALK-IN COOLER	36°F
BEEF/WALK-IN FREEZER	-4°F	GRAVY/WARMER CABINET	152°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

P=Priority PF=Priority Foundation C=Core R=Repeat

Item Number	P/PF/C/R	Code Reference	Violations cited in this report must be corrected within the time frames below.
44	C	4-903.11 (A)(1)(2)(3)	(A) Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. The service utensils are being stored in a soiled bin. Store items properly. CORRECTED
49	C	4-601.11	(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. The door of the ice machine is soiled. Complete detailed cleaning and sanitizing of the item(s) as required. CORRECTED

ARELI CATELAN	Gina Roberts
Person In Charge (Signature)	Inspector
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Follow-up Date:

Facility I.D.#										Date:	Month:		Day:		Year:	
0	0	0	0	0	0	0	0	4	4		9	0	3	1	2	2

Presentations Type: Standard (S) Demonstration (D) SANITATION QUAT VS BLEACH Video (I) Visual (V)

Indicate details about presentation for your records. (i.e. video title, demo/visual shown)

(Please write your name below-----Por favor escriba su nombre abajo)

Attendance:	Number of People Attending: 2
1. ARIEL	11.
2. LORENZO	12.
3.	13.
4.	14.
5.	15.
6.	16.
7.	17.
8.	18.
9.	19.
10.	20.