

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
Prevent. Promote. Protect.  
Woodford County  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
www.woodfordhealth.org

Permit No.: 18 048 H  
Telephone: 527-4404  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** El Paso Mexican Restaurant      **Owner/Agent:** El Paso Mexican Restaurant Inc/Honorio Carrillo Vazquez  
**Address:** 197 N. Fayette Street/State Route 251      **City:** El Paso      **ZIP Code:** 61738

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

| Item                               | X      | Wt. | Description   | Item | X | Wt. | Description  | Item                                 | X | Wt. | Description  |  |
|------------------------------------|--------|-----|---|------|---|-----|--|--------------------------------------|---|-----|--|--|
| <b>FOOD</b>                        |        |     |   | 18   |   | 1   | Pre-flushed, scraped, soaked   | <b>GARBAGE AND REFUSE DISPOSAL</b>   |   |     |  |  |
| *1                                 | X<br>C | 5   | Source, Wholesome, No Spoilage  | 19   |   | 2   | Wash, rinse water: clean, proper temperature   | 33                                   |   | 2   | Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean  |  |
| 2                                  | X      | 1   | Original Container, Properly Labeled  | *20  |   | 4   | Sanitization rinse: clean, temperature, concentration  | 34                                   |   | 1   | Outside storage area, enclosures properly constructed, clean; controlled incineration  |  |
| <b>FOOD PROTECTION</b>             |        |     |   | 21   |   | 1   | Wiping cloths: clean, use restricted   | <b>INSECT, RODENT ANIMAL CONTROL</b> |   |     |  |  |
| *3                                 | X<br>C | 5   | Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation | 22   |   | 2   | Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents  | *35                                  |   | 4   | Presence of insects/rodents - outer openings protected, no birds, turtles, other animals   |  |
| *4                                 |        | 4   | Facilities to maintain product temperature  | 23   |   | 1   | Non-food contact surfaces of equipment and utensils clean  | <b>FLOORS, WALLS AND CEILING</b>     |   |     |  |  |
| 5                                  |        | 1   | Thermometers provided and conspicuous   | 24   |   | 1   | Storage, handling of clean equipment-utensils  | 36                                   |   | 1   | Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods                               |  |
| 6                                  |        | 2   | Potentially hazardous food properly thawed  | 25   |   | 1   | Single-service articles, storage, dispensing   | 37                                   | X | 1   | Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods                          |  |
| *7                                 |        | 4   | Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION  | 26   | X | 2   | No re-use of single-service articles   | <b>LIGHTING</b>                      |   |     |  |  |
| 8                                  | X<br>C | 2   | Food protection during storage, preparation, display, service and transportation  |      |   |     | <b>WATER</b>   | 38                                   | X | 1   | Lighting provided as required - Fixtures shielded  |  |
| 9                                  |        | 2   | Handling of food (ice) minimized, methods   | *27  |   | 5   | Water source, safe: hot and cold under pressure  | <b>VENTILATION</b>                   |   |     |  |  |
| 10                                 | X<br>C | 1   | Food (ice) dispensing utensils properly stored  |      |   |     | <b>SEWAGE</b>  | 39                                   |   | 1   | Rooms and equipment - vented as required   |  |
| <b>PERSONNEL</b>                   |        |     |   | *28  |   | 4   | Sewage and waste water disposal  | <b>DRESSING ROOMS</b>                |   |     |  |  |
| *11                                |        | 5   | Personnel with infections restricted  |      |   |     | <b>PLUMBING</b>  | 40                                   |   | 1   | Rooms clean, lockers provided, facilities clean  |  |
| *12                                |        | 5   | Hands washed and clean, good hygienic practices   | 29   | X | 1   | Installed, Maintained  | <b>OTHER OPERATIONS</b>              |   |     |  |  |
| 13                                 |        | 1   | Clean clothes, hair restraints  | *30  |   | 5   | Cross-connection, back-siphonage, backflow   | *41                                  |   | 5   | Toxic items properly stored, labeled and used  |  |
| <b>FOOD EQUIPMENT AND UTENSILS</b> |        |     |   |      |   |     | <b>TOILET AND HAND-WASHING FACILITIES</b>  | 42                                   | X | 1   | Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel |  |
| 14                                 |        | 2   | Food (ice) contact surfaces: designed, constructed, maintained, installed, located  | *31  |   | 4   | Number, convenient, accessible, designed, installed  | 43                                   |   | 1   | Complete separation from living/sleeping quarters, laundry   |  |
| 15                                 |        | 1   | Non-food contact surfaces: designed, constructed, maintained, installed, located  | 32   |   | 2   | Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue | 44                                   |   | 1   | Clean, soiled linen properly stored  |  |
| 16                                 |        | 2   | Dishwashing facilities: designed, constructed, maintained, installed, located, operated                                   |      |   |     |  |                                      |   | *45 |  | Management personnel certified<br>YES <u>X</u> NO <u>    </u>              |
| 17                                 |        | 1   | Accurate thermometers, chemical test kits provided, gauge cook  |      |   |     |  |                                      |   |     |  | Food handler certification - food employees<br>YES <u>X</u> NO <u>    </u> |

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/100 ppm

Hot Foods Taco meat 175° F

Cold Foods Chorizo 40° F

Manager Certification No. of: 21208029 - NRFSP

\*Spanish rice 126° F

Diced tomatoes 39° F

Full-Time Employee: Wendy Morales      Exp. Date 3/21

Shredded chicken 173° F

Sour cream 40° F

Refried beans 143° F

RIC, RIF, WIC - OK

Received by/Title: Wendy Morales (Signature of Owner or Representative)

Sanitation Score: 80 (100 minus demerits)

Date: 9 January 2018

Time In: 1:05 p.m.      Time Out: 2:35 p.m.

By: Paul Wilbur Wynn (EL)  
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 048 H

The following remarks supplement the inspection report of: El Paso Mexican Restaurant  
(Establishment Name)

Date: 9 January 2018

| Item | Code | Section | Inspection Remarks   | Correct by |
|------|------|---------|--|------------|
| 1    |      |         | Observed in WIC 3 bowls of flan pudding with white/green substance on top of flan pudding. Flan pudding discarded by female food manager during inspection.  | C          |
| 2    |      |         | Observed in kitchen on window ledge squeeze bottles of food substance without name identifying contents on containers. Food substance was various sauces, according to female food manager.  | NRI        |
| 3    |      |         | Observed with temperature measuring device with metal-stem internal temperature of Spanish rice indicated 126° F. Using temperature measuring device with metal-stem provided at establishment, internal temperature indicated 124° F. Spanish rice discarded by male food employee during inspection. | C          |
| 8    |      |         | Observed in RIC (prep, Leader, kitchen) container of chorizo and guacamole stored uncovered. Containers covered with aluminum foil sheets by male food employee during inspection.   | C          |
| 10   |      |         | Observed in Delfield RIC (2 slide-out drawers) below griddle handle of spoons in direct contact with raw meat (beef and chicken). Spoons removed from raw meat and placed back into raw meat with handle extended above food during inspection.  | C          |
| 26   |      |         | Observed in storage room (liquor) pieces of cardboard boxes re-used as shelving support on slotted shelf.  | NRI        |
| 29   |      |         | Observed at bar 3-compartment sink faucet leaking when water turned off and not in operation.  | NRI        |
| 37   |      |         | Observed in kitchen ceiling above 4-burner stove with peeling material by vent.  | NRI        |
| 38   |      |         | Observed in kitchen by ice machine fluorescent light fixture not providing minimum amount of light required.   | NRI        |
| 42   |      |         | Observed in back patio area unnecessary articles and pieces of equipment.  | NRI        |
|      |      |         |  |            |
|      |      |         | Please correct any violations noted above ASAP, but at least by NRI  |            |
|      |      |         | Please go to our website to view/print the Spring/Summer 2017 newsletter.  |            |
|      |      |         | Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.   |            |
|      |      |         | WCHD provides free food safety in-services to establishments & their staff   |            |
|      |      |         | Next certified food protection manager 8-hour class offered @ WCHD: March 6 & 8, 2018  |            |
|      |      |         | Certified food protection manager class at U of I Extension – Woodford: Call 309-467-3789 for class information or to register for the 8-hour class & exam (January 29 & 31, 2018).  |            |

Sanitarian/Environmental Health Inspector Paul Wilkin weno

These remarks have been explained to me and are understood Wendy Moore  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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|      |      |         | Facility is still classified as a Category I, High Risk retail food service establishment.   |            |
|      |      |         | Allergy awareness training certification is required by July 1, 2018 for all certified food protection managers.   |            |
|      |      |         | Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees. |            |
|      |      |         | Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage must be posted at entrances & exits.   |            |
|      |      | FYI     | HAZARD ANALYSIS CRITICAL CONTROL POINT   |            |
|      |      |         | - Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]  |            |
|      |      |         | - Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom   |            |
|      |      |         | - Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet   |            |
|      |      |         | - Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days   |            |
|      |      |         | - Store raw food below ready-to-eat food to prevent cross-contamination.   |            |
|      |      |         | - Inspect food product in storage on a routine basis to ensure wholesomeness and no spoilage   |            |

Sanitarian/Environmental Health Inspector Paul Wilkin Wend

These remarks have been explained to me and are understood Wendy Meale  
(Signature of Owner or Representative)

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