

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	7	Date	12/03/2018
Establishment El Paso Mexican Restaurant		License/Permit #	18 048	Time In	11:15 AM
Street Address 197 N. Fayette Street		Permit Holder	El Paso Mexican Restaurant Inc	Time Out	1:10 PM
City/State El Paso, IL		ZIP Code	61738	Risk Category I	
		Purpose of Inspection	Routine Inspection		

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	Description	COS	R		
Supervision							
1	Out		Person in charge present, demonstrates knowledge, and performs duties	X			
2	Out		Certified Food Protection Manager (CFPM)				
Employee Health							
3	Out		Management, food employee and conditional employee; knowledge, responsibilities and reporting	X			
4	In		Proper use of restriction and exclusion				
5	Out		Procedures for responding to vomiting and diarrheal events	X			
Good Hygienic Practices							
6	In		Proper eating, tasting, drinking, or tobacco use				
7	In		No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands							
8	In		Hands clean and properly washed				
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				
10	Out		Adequate handwashing sinks properly supplied and accessible	X			
Approved Source							
11	In		Food obtained from approved source				
12	N/O		Food received at proper temperature				
13	Out		Food in good condition, safe, and unadulterated	X			
14	N/A		Required records available: shellstock tags, parasite destruction				

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 R=repeat violation					
Compliance Status	COS	R	Description	COS	R
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	X		In-use utensils: properly stored	X	
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	X		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	X	
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		

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Establishment: El Paso Mexican Restaurant

Establishment #: 18 048

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS						
Item/Location	Temp		Item/Location	Temp		Item/Location
Refried beans/steam table	175		Guacamole/RIC	41		
Shredded chicken/steam table	139		Shredded cheese/RIC	41		
Taco meat/steam table	143		Diced tomatoes/RIC	41		
			Cut lettuce/RIC	41		
			Shredded chicken/WIC	39		
			Refried beans/WIC	40		
			Diced tomatoes/WIC	38		
			Chorizo/RIC	40		
			Sour cream/RIC	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed male person-in-charge did not demonstrate knowledge of proper procedures to properly store toxic chemicals and priority violation (#28) noted during inspection. Discussed proper toxic chemical safety for food establishment with male person-in-charge and food employees during inspection.
2	750.540 (C) Observed person-in-charge on-site during this inspection does not have certified food protection manager or IL FSSMC certification. This facility is categorized as a Category I food establishment, and at least one food employee with CFPM or IL FSSMC is required to be on the premises during all hours of operation. This establishment has 90 days to provide documentation that at least one food employee with CFPM or IL FSSMC certification is on the premises during all hours of operation.
3	2-102.11 (Pf) Observed male person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection.
5	2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
10	6-301.14 (C) Observed in kitchen a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees. Hand washing sign provided during inspection.
13	3-202.15 (Pf) Observed in back storage area by WIC on can shelf five (5) dented cans of Toro nacho sliced jalapenos. Dented cans removed from can shelf by male food employee during inspection.

CFPM Verification (name, expiration date, ID#): Jose Carrillo

Honorio Carrillo Vazquez
21070355 - NRFSP
Exp. 2/2020

HACCP Topic: TCS food hot-holding temperature requirements, employee health policy requirements

Jose Carrillo
Person in Charge (Signature)

Dec 3, 2018
Date

Paul Walker Wans (EL)
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

