

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 5	Date 03/20/2019
Establishment El Paso Mexican Restaurant		License/Permit # 19 010	Time In 11:45 AM
Street Address 197 N. Fayette Street		Permit Holder El Paso Mexican Restaurant Inc	Time Out 1:50 PM
City/State El Paso, IL		ZIP Code 61738	Risk Category
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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	Out		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	Out		X
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
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	In		
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	Out		X
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	In		
Proper reheating procedures for hot holding			
20	N/O		
Proper cooling time and temperature			
21	Out		X
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	In		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	Out		X
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
29	N/A		
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 **R**=repeat violation

Compliance Status		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	X		X
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43	X		X
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	X		X
Adequate ventilation and lighting; designated areas used			
Employee Training			
57			
All food employees have food handler training			
58	X		
Allergen training as required			

Food Establishment Inspection Report

Establishment: El Paso Mexican Restaurant

Establishment #: 19 010

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	Temp
Refried beans/steam table	159		Cut lettuce/RIC	41	Milk/RIC	40
Shredded chicken/steam table	157		Diced tomatoes/RIC	41	Rice water/RIC	40
Taco meat/steam table	159		Guacamole/RIC	41		
Spanish rice/steam table	170		Sour cream/RIC	41		
Queso/steam table	110		Shredded cheese/RIC	40		
			Salsa/WIC	40		
			Queso/WIC	39		
			Carnitas/WIC	40		
			Frijoles/WIC	37		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees, including the the male person-in-charge, has current certified food protection manager certification. This facility is classified as a Category I food establishment, and the person-in-charge must have current CFPM or IL FSSMC certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
3	2-102.11 (Pf) Observed person-in-charge PIC could not locate information used to demonstrate compliance 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.
15	3-302.11 (P) Observed in kitchen in RIC (Silver King) raw food (chicken, shrimp, beef) in containers stored above ready-to-eat food (cheese, vegetables). Store raw food on bottom shelf according to minimum cooking temperatures to prevent possible cross-contamination. Ready-to-eat food items removed from RIC by male food employee during inspection.
21	3-501.16 (P) Observed in hot-holding unit internal temperature of queso was 110° F as indicated by food temperature measuring device. Using metal-stem thermometer provided at establishment, internal temperature of queso was 108° F. Queso had been in hot-holding unit less than two (2) hours, according to male food employee and was placed back onto stove for rapid reheating by male food employee during inspection. Recheck = 170° F - OK.

CFPM Verification (name, expiration date, ID#): Conrado Xolo Toto

Conrado Xolo Toto 11914567 - ServSafe Exp. 12/2019	Honorio Carrillo Vazquez 21070355 - NRFSP Exp. 2/2020	
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HACCP Topic: TCS food hot-holding temperature requirements, employee health policy requirements

Conrado Xolo Toto
 Person in Charge (Signature)

Mar 20, 2019
 Date

Paul Williams (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: El Paso Mexican Restaurant

Establishment #: 19 010

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-209.11 (C) Observed in storage room by restrooms employee personal care items (perfume/cologne) stored above beer bottles. Employee shall store their personal care items in proper facilities to prevent possible contamination of food, equipment, utensils, single-service items, etc. Employee personal care items removed to bottom shelf by male food employee during inspection.
39	3-305.14 (C) Observed in storage room in RIF (chest, sliding 2-door) Poblano peppers stored uncovered on metal tray. Food shall be protected from contamination during preparation. Food covered with plastic wrap by male food employee during inspection.
43	3-304.12 (C) Observed at bar beverage dispensing unit in ice bin plastic ice scoop with handle in direct contact with ice. Plastic ice scoop removed from ice and placed back into ice with handle extended above ice by male food employee during inspection.
56	6-403.11 (C) Observed in storage room by restrooms employee personal drink in uncovered cup and half-full of liquid stored on upper slotted shelf above beer bottles. Employee personal drink discarded by male food employee during inspection.
58	410 ILCS 625 (C) Observed documentation that only one (1) food employee with CFPM certification has food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment
	Allergy awareness training certification is required as of July 1, 2018, for all certified food protection managers
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: June 2019
	Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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 and valid for three (3) years from date of issuance.
	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 posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

Conrado Xido Toto
 Person in Charge (Signature)

Mar 20, 2019
 Date

Paul Walker
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____