

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	0	Date	03/25/2019
Establishment Heritage Health - El Paso		License/Permit #	19 106	Time In	10:55 AM
Street Address 555 E. Clay Street		Permit Holder	Heritage Operations Group LLC	Time Out	1:00 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	Compliance Status		COS	R
Supervision							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food separated and protected			
Employee Health							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized			
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Proper use of restriction and exclusion				Time/Temperature Control for Safety			
5	In			18	In		
Procedures for responding to vomiting and diarrheal events				Proper cooking time and temperatures			
Good Hygienic Practices							
6	In			19	N/O		
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding			
7	In			20	N/O		
No discharge from eyes, nose, and mouth				Proper cooling time and temperature			
Preventing Contamination by Hands							
8	In			21	In		
Hands clean and properly washed				Proper hot holding temperatures			
9	In			22	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures			
10	In			23	In		
Adequate handwashing sinks properly supplied and accessible				Proper date marking and disposition			
Approved Source							
11	In			24	N/A		
Food obtained from approved source				Time as a Public Health Control; procedures & records			
12	N/O			Consumer Advisory			
Food received at proper temperature				25	N/A		
13	In			Consumer advisory provided for raw/undercooked food			
Food in good condition, safe, and unadulterated				Highly Susceptible Populations			
14	N/A			26	In		
Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances							
27	N/A			Food additives: approved and properly used			
28	In			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	Compliance Status		COS	R
Safe Food and Water							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43			
31				In-use utensils: properly stored			
Water and ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
				Single-use/single-service articles: properly stored and used			
Food Temperature Control							
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Utensils, Equipment and Vending			
Plant food properly cooked for hot holding				47	X		
35				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Approved thawing methods used				48			
36				Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided & accurate				49			
				Non-food contact surfaces clean			
Food Identification							
37				Physical Facilities			
Food properly labeled; original container				50			
				Hot and cold water available; adequate pressure			
Prevention of Food Contamination							
38				51			
Insects, rodents, and animals not present				Plumbing installed; proper backflow devices			
39				52			
Contamination prevented during food preparation, storage and display				Sewage and waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities: properly constructed, supplied, & cleaned			
41				54			
Wiping cloths: properly used and stored				Garbage & refuse properly disposed; facilities maintained			
42				55	X		
Washing fruits and vegetables				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			

Food Establishment Inspection Report

Establishment: Heritage Health - El Paso

Establishment #: 19 106

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 181

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Peas/steam table	198	Peeled hard-boiled eggs/prep line	37	Cut lettuce/WIC	38
Beef goulash/steam table	149	Cut lettuce/prep line	38	Sliced cheese/WIC	38
		Sliced tomatoes/prep line	38	Turkey/WIC	38
		Sliced cheese/prep line	37		
		Shredded cheese/prep line	40		
		Chicken noodle soup/WIC	37		
		Macaroni & cheese/WIC	38		
		Green beans/WIC	36		
		Creamed corn/WIC	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
47	4-202.16 (C) Observed in warewashing room exhaust vent for mechanical warewashing machine with trim coming unattached from surface. Non food-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.11 (C) Observed in kitchen gap in wall around wastewater pipe from prep sink. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.11 (C) Observed in kitchen gap in wall by pipe from steamer unit. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Patricia Witte

Patricia Witte 15768505 - ServSafe Exp. 11/2022	Natasha Clements 16007783 - ServSafe Exp. 1/2023	Kathleen Koos 21175973 - NRFSP Exp. 12/2020	Christina Iverson 21128929 - NRFSP Exp. 7/2020
---	--	---	--

HACCP Topic: TCS food storage requirements

Patricia Witte
 Person in Charge (Signature) Mar 25, 2019
Date

Paul Walker EL
 Inspector (Signature) Follow-up: Yes No (Check one) Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Heritage Health - El Paso

Establishment #: 19 106

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	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
	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.
	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, 2017, 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.


 Person in Charge (Signature)

Mar 25, 2019
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____