## **Food Establishment Inspection Report**

													Pag	ge 1	of :
ı	•	nt Name and Address		······································		I <sub>N</sub>	o of	Rie	k Fortor/Intervention	n Violations	······································	Date	09/30	)/201	9
Woodford County Health Department					Ľ	No. of Risk Factor/Intervention Violations 2 Date 09/30/						<del></del>			
1831 S. Main Street, Eureka, IL 61530								No. of Repeat Risk Factor/Intervention Violations 0 Time Out 11:58							
Establishment License/Permit #				Permit #		l in	Permit Holder Risk Category							S AIVI	
El Paso Health Care Center 19 169					- 1	Peterson Health Network LLC									
ı	reet Address 50 E. 2nd Street	•				سا			fInspection						
City/State ZIP Code					$\dashv$										
1	Paso, IL		1	61.738		R	outir	ie In	spection						
<del> -</del> -	1 000,12	FOODBODNE	LINIECC		<b>T</b>	<u></u>	A N.		ALDI LO LIE ALTI	1517571/5017					
_	<u> </u>	FOODBORNE II						) P	UBLIC HEALTH	INTERVENT	IONS				
	-	ed compliance status (IN, OUT, N	,						Risk factors are	e important prac	tices or proce	dures identif	iad as th	e mo	ret
	IN=in compliance	OUT=not in compliance N/O Mark "X" in appropriate box for	)≈not obse	•	=no	t app	olica	oie		lbuting factors of					
	cos⊨	corrected on-site during inspection		epeat violatio	ก				interventions a	re control meast	ires to prever	nt foodborne	Illness o	r inju	ry.
<u>_</u>	ompliance Status	B		***************************************	cos	S R	7	Car	anliano Status					600	
·	impilance status	Companielos			100	5 K	-	COI	npliance Status	B (2 - 6 -				cos	R
<u>-</u>	T	Supervision Person in charge present, demonstra	ates knowle	dae and	T	<u> </u>	-	15	la .	Protection fro	*****	tton			_
1	l In	performs duties	nes kilowie	uge, and				15 16	ln	Food separated a					-
2.	ln	Certified Food Protection Manager (	CFPM)			T	1	10	ln	Food-contact sur Proper disposition			.1		<u> </u>
	1	Employee Health					71	17	ln	reconditioned an		ii eviousiy serve	eu,		
3	In	Management, food employee and co	onditional e	mployee;		T	11		T	ime/Temperatu	re Control for	Safety			
ļ		knowledge, responsibilities and repo	<del></del>	, .	_	1	_	18	ln .	Proper cooking ti	me and temper	atures			
4	ln .	Proper use of restriction and exclusion			ļ	_	4	19	In	Proper reheating	procedures for	hot holding			
5	[ In	Procedures for responding to vomiting	<del></del>	heat events		<u>L</u> .	_	20	N/O	Proper cooling tir	ne and tempera	ature			
	<u>,</u>	Good Hygienic Practices		<del></del>			_	21	In	Proper hot holdin	g temperatures	<del></del>			
6	In	Proper eating, tasting, drinking, or to				$\perp$	_	22	In	Proper cold holdi	ng temperature	es			
7	ln In	No discharge from eyes, nose, and m	outh		<u>L.</u>	<u>l</u> _	_	23	ln	Proper date mark	ing and disposit	tion			
		Preventing Contamination by	Hands		·			24	N/A	Time as a Public I	lealth Control;	procedures & n	ecords		$\overline{}$
8	ln In	Hands clean and properly washed		<del></del>	ļ						er Advisory	. ,	**********	,	
9	<b>l</b> h	No bare hand contact with RTE food alternative procedure properly allow		proved				25	N/A	Consumer advisor	y provided for	raw/undercool	ed food		
10	ln	Adequate handwashing sinks properly		and accessible	-	+	┦			Highly Suscep	tible Populati	ions			
	<u> </u>	Approved Source	ry supplied	and decession.	L		-	26	In	Pasteurized foods	used; prohibite	ed foods not of	fered		
11	l In	Food obtained from approved source	<u> </u>		Г	<u> </u>			Food	d/Color Additive	s and Toxic S	ubstances			_
12	N/O	Food received at proper temperature			<del> </del>	+	۱ [	27	N/A	Food additives: a	proved and pro	operly used			
13	Out	Food in good condition, safe, and una			$ _{X}$	-	[	28	- Out	Toxic substances	properly identif	ied, stored, and	d used	X	
	<u> </u>	Required records available: shellstool				$\top$	<b>-</b>		Coi	nformance with	Approved Pro	ocedures			
14	N/A	destruction			<u> </u>			29	N/A	Compliance with	variance/specia	lized process/H	IACCP		
				GOOD	RE	TAI	ΙĻΡ	RΑ	CTICES						
		Good Retail Practices are prevent	ative mea	sures to cont	trol 1	the a	dditi	ion (	of pathogens, chemic	cals, and physica	l objects into	foods.			
ľ	Mark "X" in box if nur	nbered item is not in compliance	Mark	"X" in approp	oriat	e bo	x for	COS	S and/or R COS≕o	corrected on-site	during inspe	ction R=r	epeat vi	olatio	n
				0	os	R								cos	R
	· 	Safe Food and Water								Proper Use	of Utensils				
30	Pasteurized eggs u	sed where required					43		In-use utensils: prope	rly stored					
31	Water and ice from						44	+	Utensils, equipment 8	k linens: properly s	tored, dried, &	handled			
32	Variance obtained	for specialized processing methods					45	X	Single-use/single-serv	ice articles: proper	ly stored and us	sed		X	
		Food Temperature Control		······································			46		Gloves used properly						
33	Proper cooling met	hods used; adequate equipment for t	emperature	control						Jtensils, Equipm					
34	Plant food properly	cooked for hot holding					47		Food and non-food co	intact surfaces clea	nable, properly	designed, con	structed,		
35	Approved thawing	methods used					48	+	Warewashing facilities	s installed mainta	ined & used to	et strine			
36	Thermometers pro	vided & accurate		<u>_</u>			49		Non-food contact surf		inco, a asca, a	200 dt 1100		-+	
		Pood Identification					F		L Contract 5001		Facilities	· · · · · ·			
37	Food properly labe	led; original container			┙		50	Ť	Hot and cold water av			•		<del></del> -1	
. هدمت		Prevention of Food Contamina	tion				51		Plumbing installed; pr						
38	Insects, rodents, ar	nd animals not present					52	<del></del>	Sewage and waste wa						
39		vented during food preparation, store	ge and disp	lay			53		Toilet facilities: prope			ed .			_
40	Personal cleanlines	S					54	-	Garbage & refuse pro	<del></del>					
41	Wiping cloths: prop	perly used and stored					55	١	Physical facilities insta	· · · · · · · · · · · · · · · · · · ·					
42	Washing fruits and	vegetables					56	+	Adequate ventilation			d d			
							-	1			Training				_
							57	F	All food employees ha		<del> </del>		1	Ť	
							58	+	Allergen training as re				·		

## **Food Establishment Inspection Report**

	1 1: 1:1			_				Page 2 of			
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	ıpply: 🛛 Public 🗌 Priv		e Water System: 🛚	<del></del> -	ate						
Sanitizer	Type: Chlorine/Quaternar	ry ammonium	PPN	Л: <u>25-49/200</u>		Heat: N	/A				
			TEMPERATURE	OBSERVATIO	NS			<u>.</u>			
	Item/Location	Temp	ltem/Locat	ion	Temp		Item/Location	Temp			
	Chicken/oven	168	Bologna sandw	rich/RIC	40						
Seaso	oned rice/steam table	135	Sliced cheese	e/RIC	40						
Mix	ed vegetables/stove	181	Precooked pe	as/RIC	40						
Cheeseb	urger casserole/hot-hold	142	Sausage/W	/iC	39						
G	ireen beans/stove	191	Milk/Wid	2	40						
			Shredded chee	ese/RIC	40						
.,											
		0	BSERVATIONS AND	CORRECTIVE	ACTIONS						
Item Number		Violation	s cited in this report mu	st be corrected w	vithin the tir	ne frames b	elow.				
13 3-202.15 (Pf) Observed in storage room dented cans of Sunsource pork & beans and H						Harvest o	f Eden diced peaches	on can shelf.			
	Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented ca										
	removed to dented can area by female person-in-charge during inspection.										
28	7-102.11 (Pf) Observed in kitchen working spray bottle of blue liquid not properly labeled. Containers of toxic materials must be										
···	clearly and individually identified with the common name of the material. Clear liquid in spray bottle was quaternary ammonium										
<del></del>	according to female person-in-charge and labeled by female person-in-charge during inspection.										
45	4-903.11 (C) Observed on slotted shelf by double entrance doors into kitchen large coffee filters stored directly on bags of coffee										
filters. Single-service articles shall be stored in the original protective package or stored							using other means th	at afford			
	protection from contamination until used. Coffee filters placed into clear plastic bag with other coffee filters by female person-in-										
	charge during inspection.										
55 6-201.11 (C) Observed in main dining room several ceiling tiles with water stains on surface and							nd not maintained in g	good repair.			
	Ceiling material shall be	Il be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation									
within 90 days or at least by next routine inspection.											
					,						
CFPM Ve	rification (name, expiratio	n date, ID#):	Mary Lynch								
	Mary Lynch		te Johnson	_		t y consumeration of the second					
16	6431956 - ServSafe Exp. 5/2023		338 - ServSafe (p. 2/2022	afe							
HACCP To	opic: TCS food temperatu		· · · · · · · · · · · · · · · · · · ·	· · · · · · · · · · · · · · · · · · ·	. 8/2024 requirem	ents		· · · · · · · · · · · · · · · · · · ·			
	A.	a demonstration	/ [				<u> </u>	<del> </del>			
MC	linal to		Com 20, 2010								
	parge (Signature)	>>	Sep 30, 2019  Date								
araon in Ch	iniBe (alkridrnie)		Date								
	A . 1 Mi										
	Paul Williag wang	(5)	Follow-up:	☐ Yes 🔀 No	(Check one	) Fol	llow-up Date:	-,-			

## **Food Establishment Inspection Report**

Establishment #: 19 169

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Establishment: El Paso Health Care Center

	OBSERVATIONS AND CORRECTIVE ACTIONS
ltem 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
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	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/drink 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 offered @ WCHD: October 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.
	Observed main dining room and sun dining room in use for serving residents
	Observed temperature log sheets for refrigeration units and internal TCS food temperatures
AN 16 /	
11U\b	Sep 30, 2019
Person in Ch	orge (Signature) Date
	and the state of t
<del> </del>	No (Check one)   Follow-up Date:
nspector (Sig	ynature)