

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	2	Date	09/30/2019
Establishment El Paso Health Care Center		License/Permit #	0	Time In	10:05 AM
Street Address 850 E. 2nd Street		Permit Holder	Risk Category		
City/State El Paso, IL		ZIP Code	Purpose of Inspection		
		61738	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				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
				Consumer advisory provided for raw/undercooked food			
Approved Source				Highly Susceptible Populations			
11	In			26	In		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	N/O			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	N/A		
13	Out		X	Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	Out		X
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				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				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45	X		X
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35				48			
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36				49			
Thermometers provided & accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39				Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55	X		
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56			
				Adequate ventilation and lighting; designated areas used			
Employee Training				57			
57				All food employees have food handler training			
58				Allergen training as required			

Food Establishment Inspection Report

Establishment: El Paso Health Care Center

Establishment #: 19 169

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/200

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Chicken/oven	168		Bologna sandwich/RIC	40			
Seasoned rice/steam table	135		Sliced cheese/RIC	40			
Mixed vegetables/stove	181		Precooked peas/RIC	40			
Cheeseburger casserole/hot-hold	142		Sausage/WIC	39			
Green beans/stove	191		Milk/WIC	40			
			Shredded cheese/RIC	40			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in storage room dented cans of Sunsource pork & beans and Harvest of 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 cans 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 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 by using other means that 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 not maintained in good repair. Ceiling material shall 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 Verification (name, expiration date, ID#): Mary Lynch

Mary Lynch 16431956 - ServSafe Exp. 5/2023	Kate Johnson 14802338 - ServSafe Exp. 2/2022	Kandice Bean 18240974 - ServSafe Exp. 8/2024
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HACCP Topic: TCS food temperature requirements, proper sanitization concentration requirements

Mary Lynch ESS
 Person in Charge (Signature)

Sep 30, 2019
 Date

Paul Wilkey (E)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

