

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	01/23/2020
				Time In	11:30 AM
Establishment El Paso Health Care Center		License/Permit #	20 153	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 850 E. 2nd Street		Permit Holder Peterson Health Network LLC		Risk Category I	
City/State El Paso, IL		ZIP Code 61738		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	In		Certified Food Protection Manager (CFPM)
Employee Health			
3	In		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	In		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	N/O		Proper cooking time and temperatures
19	N/O		Proper reheating procedures for hot holding
20	N/O		Proper cooling time and temperature
21	In		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	N/A		Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations			
26	In		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

	COS	R
Safe Food and Water		
30		
31		
32		
Food Temperature Control		
33		
34		
35		
36		
Food Identification		
37		
Prevention of Food Contamination		
38		
39		
40		
41		
42		

	COS	R
Proper Use of Utensils		
43		
44		
45		
46		
Utensils, Equipment and Vending		
47		
48		
49	X	
Physical Facilities		
50		
51		
52		
53		
54		
55		
56		
Employee Training		
57		
58		

Food Establishment Inspection Report

Establishment: El Paso Health Care Center

Establishment #: 20 153

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
Meatloaf/hot-holding	137	Ham/cold-holding	41		
Scalloped potatoes/steam table	186	Sliced cheese/cold-holding	41		
Asparagus/steam table	173	Egg salad/RIC	40		
Pork chop/steam table	168	Shredded cheese/RIC	40		
Mixed vegetables/steam table	163	Ground turkey/WIC	38		
Mashed potatoes/steam table	160	Sliced cheese/RIC	31		
Brown gravy/steam table	164				
Meatloaf/steam table	185				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
49	4-602.13 (C) Observed in kitchen bottom shelf of RIC (4-door, True) soiled with accumulated standing water. Clean all non food-contact surfaces frequently to prevent soil accumulation. 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 temperature requirements, Time as Public Health Control, bare hand contact with ready-to-eat food, allergy signage

Mary Lynch FSS
Person in Charge (Signature)

Jan 23, 2020
Date

Paul Williams (EL)
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: El Paso Health Care Center

Establishment #: 20 153

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 and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM certification and be on the premises during all hours of operation
	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: March 2020
	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 monitoring refrigeration units and internal TCS food temperatures
	If using time as a public health control: take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request.
	The travel of unnecessary persons through the food-preparation and utensil-washing areas and the presence in those areas of persons not authorized by the management or person in charge is prohibited.

M Lynch FSS

Person in Charge (Signature)

Jan 23, 2020

Date

Paul Walker WCHD

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____