

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	3	Date	12/13/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:10 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
El Paso Mexican Restaurant	21 010	El Paso Mexican Restaurant Inc			
Street Address 197 N. Fayette Street		Purpose of Inspection Routine Inspection			
City/State	ZIP Code				
El Paso, IL	61738				

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	Out	Person in charge present, demonstrates knowledge, and performs duties	X	15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	In	Proper reheating procedures for hot holding	
Good Hygienic Practices				20	N/O	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use		21	Out	Proper hot holding temperatures	X
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures	
Preventing Contamination by Hands				23	In	Proper date marking and disposition	
8	In	Hands clean and properly washed		24	N/A	Time as a Public Health Control; procedures & records	
9	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X	Consumer Advisory			
10	In	Adequate handwashing sinks properly supplied and accessible		25	In	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	In	Food in good condition, safe, and unadulterated		27	N/A	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction		28	In	Toxic substances properly identified, stored, and used	
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
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				29	N/A	Compliance with variance/specialized process/HACCP	

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30		Pasteurized eggs used where required		43		In-use utensils: properly stored	
31		Water and ice from approved source		44		Utensils, equipment & linens: properly stored, dried, & handled	
32		Variance obtained for specialized processing methods		45	X	Single-use/single-service articles: properly stored and used	X
Food Temperature Control				46		Gloves used properly	
33		Proper cooling methods used; adequate equipment for temperature control		Utensils, Equipment and Vending			
34		Plant food properly cooked for hot holding		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35		Approved thawing methods used		48		Warewashing facilities: installed, maintained, & used; test strips	
36		Thermometers provided & accurate		49		Non-food contact surfaces clean	
Food Identification				Physical Facilities			
37		Food properly labeled; original container		50		Hot and cold water available; adequate pressure	
Prevention of Food Contamination				51		Plumbing installed; proper backflow devices	
38		Insects, rodents, and animals not present		52		Sewage and waste water properly disposed	
39	X	Contamination prevented during food preparation, storage and display	X	53	X	Toilet facilities: properly constructed, supplied, & cleaned	
40		Personal cleanliness		54		Garbage & refuse properly disposed; facilities maintained	
41		Wiping cloths: properly used and stored		55		Physical facilities installed, maintained, and clean	
42		Washing fruits and vegetables		56		Adequate ventilation and lighting; designated areas used	
Employee Training				57		All food employees have food handler training	
GOOD RETAIL PRACTICES				58		Allergen training as required	

Food Establishment Inspection Report

Establishment: El Paso Mexican Restaurant

Establishment #: 21 010

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Spanish rice/steam table	180	Sour cream/RIC food prep	33	Fajitas/WIC	40
Refried beans/steam table	151	Diced tomatoes/RIC food prep	38	Hot dogs/WIC	40
Shredded chicken/steam table	170	Shredded cheese/RIC food prep	41	Tamales/WIC	39
Taco meat/steam table	156	Cut lettuce/RIC food prep	41	Shredded chicken/WIC	39
Queso/steam table	81	Pico de Gallo/RIC	38	Carnitas/WIC	39
		Guacamole/RIC	39	Chorizo/WIC	40
		Chorizo/RIC food prep	40	Guacamole/WIC	41
		Salsa/WIC	40	Salsa/RIC	41
		Shredded cheese/WIC	40	Milk/RIC	41

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-103.11 (Pf) Observed person-in-charge did not ensure that food employees are properly maintaining temperatures of TCS foods during hot-holding, did not ensure measures are in place to prevent cross-contamination when handling ready-to-eat foods, and and priority violations (#9 & #21) noted during inspection. The person-in-charge shall ensure that food employees are properly maintaining the temperatures of TCS foods during hot-holding through daily oversight of the food employees routine monitoring of food temperatures and employees are not using bare hands when handling ready-to-eat foods. Discussed HACCP concept with person-in-charge and food employees during inspection.
9	3-301.11 (P) Observed in kitchen food employee using bare hands to handle ready-to-eat food (shredded cheese) when preparing food for customer consumption. Food employees shall use suitable utensils such as deli tissue, spatulas/tongs, or single use gloves when handling ready to eat foods. Discussed HACCP concept with person-in-charge and food employee during inspection. Food employee instructed to use single-use gloves by person-in-charge during inspection.
21	3-501.16 (P) Observed in kitchen in steam table internal temperature of queso was 81° F as indicated by a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of queso indicated 83° F after stirring. Queso had been in hot-holding unit less than one (1) hour, according to person-in-charge, and queso placed onto stove in double-boiler for rapid reheating by food employee during inspection. Recheck = 165° F - OK.
39	3-305.14 (C) Observed in kitchen storage room tamales stored uncovered on tray in RIF (chest). During preparation, unpackaged food shall be protected from contamination. Tamales covered with clear plastic wrap by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Jose Rosales

Jose Rosales 17768559 - ServSafe Exp. 4/2024	Luis Xolo 17594864 - ServSafe Exp. 3/2024	Conrado Xolo Toto 17594865 - ServSafe Exp. 3/2024	Emmanuel Rosales 17594860 - ServSafe Exp. 3/2024
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HACCP Topic: TCS food hot-holding temperature requirements, no bare hand contact with ready-to-eat food, wearing masks

Hansen Cuyfflo
Person in Charge (Signature)

Dec 13, 2021

Date

Paul Wilken wmm
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: El Paso Mexican Restaurant

Establishment #: 21 010

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
45	4-903.11 (C) Observed in kitchen single-use round foil food containers and Styrofoam food containers stored incorrectly in open and "up" position. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Containers inverted by food employee during inspection.
53	6-202.14 (C) Observed women's restroom door not completely self-closing and bottom of door contacting floor tile before closing. All toilet rooms located within a food establishment must be enclosed with a tight-fitting and self-closing door. 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 and other food safety information
	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
	Allergy awareness training certification is required 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, mobile food truck/trailer, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, ownership, 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: Spring 2022
	Food handler certification is required for all food employees who do not already have CFPM 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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees not wearing masks at time of inspection

Honorio Conillo
Person in Charge (Signature)

Dec 13, 2021
Date

Paul Wilton
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____