

# 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	06/06/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:05 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
El Paso Golf Club	22 012	El Paso Golf Club Inc	1		
Street Address		Purpose of Inspection			
2860 County Road 600 N		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	Description
<b>Supervision</b>			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	In		Certified Food Protection Manager (CFPM)
<b>Employee Health</b>			
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
<b>Good Hygienic Practices</b>			
6	In		Proper eating, tasting, drinking, or tobacco use
7	In		No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>			
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
<b>Approved Source</b>			
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	Description
<b>Protection from Contamination</b>			
15	In		Food separated and protected
16	Out		Food-contact surfaces; cleaned and sanitized
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
<b>Time/Temperature Control for Safety</b>			
18	In		Proper cooking time and temperatures
19	N/O		Proper reheating procedures for hot holding
20	In		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
<b>Consumer Advisory</b>			
25	In		Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>			
26	N/A		Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		Food additives: approved and properly used
28	Out		Toxic substances properly identified, stored, and used
<b>Conformance with Approved Procedures</b>			
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	Description
<b>Safe Food and Water</b>			
30			Pasteurized eggs used where required
31			Water and ice from approved source
32			Variance obtained for specialized processing methods
<b>Food Temperature Control</b>			
33			Proper cooling methods used; adequate equipment for temperature control
34			Plant food properly cooked for hot holding
35			Approved thawing methods used
36	X		Thermometers provided & accurate
<b>Food Identification</b>			
37			Food properly labeled; original container
<b>Prevention of Food Contamination</b>			
38			Insects, rodents, and animals not present
39			Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41			Wiping cloths: properly used and stored
42			Washing fruits and vegetables

Compliance Status	COS	R	Description
<b>Proper Use of Utensils</b>			
43	X		In-use utensils: properly stored
44	X		Utensils, equipment & linens: properly stored, dried, & handled
45			Single-use/single-service articles: properly stored and used
46			Gloves used properly
<b>Utensils, Equipment and Vending</b>			
47	X		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48			Warewashing facilities: installed, maintained, & used; test strips
49			Non-food contact surfaces clean
<b>Physical Facilities</b>			
50			Hot and cold water available; adequate pressure
51			Plumbing installed; proper backflow devices
52			Sewage and waste water properly disposed
53			Toilet facilities: properly constructed, supplied, & cleaned
54			Garbage & refuse properly disposed; facilities maintained
55	X		Physical facilities installed, maintained, and clean
56			Adequate ventilation and lighting; designated areas used
<b>Employee Training</b>			
57			All food employees have food handler training
58			Allergen training as required

# Food Establishment Inspection Report

Establishment: El Paso Golf Club

Establishment #: 22 012

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 100/<200

Heat: 180

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Gizzards/pan	183		Chicken salad/RIC	41	Fettucine/RIC
			Tuna salad/RIC	36	Milk/RIC
			Turkey/RIC	40	Taco meat/RIC
			Sliced cheese/RIC	41	Peeled hard-boiled eggs/RIC
			Shredded cheese/RIC	40	Feta cheese/RIC
			Italian beef/RIC	40	Blue cheese/RIC
			Bratwurst/RIC	40	Ham/buffet bar
			Housemade ranch dressing/RIC	39	Sliced tomatoes/buffet bar
			Queso/RIC	39	Pasta salad/buffet bar


### OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed with quaternary ammonium test kit concentration of quaternary ammonium sanitizing solution at 3-compartment sink at bar indicated less than 200 ppm. Quaternary ammonium sanitizing solution shall be at least 200 ppm as indicated on manufacturer's label and the water temperature shall be at least 75° F. Quaternary ammonium sanitizing solution drained new solution created. Recheck = 200 ppm - OK.
28	7-102.11 (Pf) Observed at bar clear squeeze container of clear liquid without name identifying contents on container. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Clear liquid was quaternary ammonium sanitizer according to food employee and labeled by food employee during inspection.
36	4-204.112 (Pf) Observed in basement storage room three (3) RIFs (chest) without temperature measuring devices provided. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
43	3-304.12 (C) Observed at wait staff drink prep area stainless steel ice scoop handle stored in direct contact in ice machine. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Ice scoop removed and placed back into ice with handle extended above ice during inspection.
44	4-903.11 (C) Observed in basement storage room open box of glass cups stored directly on floor. Equipment, utensils, linens, and single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches

CFPM Verification (name, expiration date, ID#): Mike Christensen

Mike Christiansen 21557950 - NRFSP Exp. 3/2024	Lane Vance 21678279 - NRFSP Exp. 3/2025	Brandi Baker 21678292 - NRFSP Exp. 3/2025	Vicki Outinen 21557939 - NRFSP Exp. 3/2024
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HACCP Topic: TCS food temperature requirements, bare hand contact with read-to-eat food, employee health, wearing masks

      Jun 6, 2022  
 Person in Charge (Signature)      Date

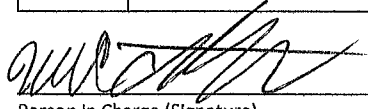
 EL      Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

# Food Establishment Inspection Report

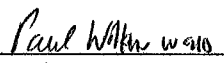
Establishment: El Paso Golf Club

Establishment #: 22 012

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
	above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.
47	4-201.11 (C) Observed in kitchen by warewashing area long white wood shelf above rinse sink with rough edges exposed & short white wood shelf with rough edge exposed (left side) and not maintained in good repair. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Please correct this violation within 90 days or at least by next routine inspection.
47	4-501.12 (C) Observed in kitchen cutting board on RIC (food prep) along cook line with crevices and knife grooves. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in basement hallway across from storage room (ice machine, soda syrup boxes) two (2) ceiling tiles with water stain damage and not maintained in good repair. Ceilings shall be designed, constructed, and installed so they are maintained in good repair. 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 now classified as a Category I food establishment. Facility is cooling down and/or reheating TCS food.
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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 at WCHD: Fall 2022
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees.
	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.
	This facility is on the NCPWS program and must routinely collect water samples as required
	Observed basement storage area and refrigeration units
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

  
 Person In Charge (Signature)

Jun 6, 2022  
 Date

  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_