

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	4	Date	09/29/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:55 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
El Paso Health Care Center	21 113	Peterson Health Network LLC	I		
Street Address		Purpose of Inspection			
850 E. 2nd Street		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			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	Out			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	N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
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		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	In		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	Out		X	27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	Out		X
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Compliance with variance/specialized process/HACCP			

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			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		
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	X 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	X Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	Contamination prevented during food preparation, storage and display			53	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	X Adequate ventilation and lighting; designated areas used		
Employee Training				Employee Training			
				57	All food employees have food handler training		
				58	Allergen training as required		

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Establishment: El Paso Health Care Center

Establishment #: 21 113

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25/200

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Mashed potatoes/steam table	161		Ham/RIC	39	
Cheesy chicken & rice/steam	139		Shredded cheese/RIC	39	
Sugar snap peas/steam table	204		Peeled hard-boiled eggs/RIC	39	
Chicken fried steak/steam table	170		Cottage cheese/RIC	40	
Baked beans/steam table	182		BBQ chicken/WIC	39	
Gravy/steam table	170		Milk/WIC	41	
			Sliced cheese/RIC	40	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed person-in-charge did not demonstrate knowledge by being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program and priority violation noted (#28) noted during inspection. The person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 10 days & provide documentation to Woodford Co Health Dept.
2	2-102.12 (C) Observed no documentation that food employees have current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge must have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
13	3-202.15 (Pf) Observed in storage room dented cans and non-dented cans on same shelf without proper designation of which cans to use. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans and non-dented cans sorted to indicate which cans to use during inspection.
28	7-201.11 (P) Observed hand sanitizer bottle stored on white wood shelf above steam table. Toxic materials shall be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Hand sanitizer removed to hand sink area during inspection.

CFPM Verification (name, expiration date, ID#): Tiffany Bruer

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HACCP Topic: TCS food temperature requirements, Time as a Public Health Control, insect control, employee health, wearing masks



Person in Charge (Signature)

Sep 29, 2021

Date

Paul Wilkins wcm (EL)
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: El Paso Health Care Center

Establishment #: 21 113

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
38	6-501.111 (Pf) Observed in kitchen multiple flies alive and landing on surfaces. The premises shall be maintained free of insects, rodents, and other pests. Eliminate flies using proper pest control processes as needed. Please correct this violation within 10 days and provide documentation to Woodford Co Health Dept.
45	4-903.11 (C) Observed on slotted shelf by kitchen entrance doors large coffee filters stored uncovered in box. 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. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed on ice machines outside edges soiled with accumulated debris and hard water deposits. 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.
56	6-202.12 (C) Observed in kitchen HVAC supply vent by RICs, HVAC exhaust vent above steam table, and air curtain fan unit above rear double doors to kitchen soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. 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
	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: Spring 2022
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSM 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.
	Main 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 (3-501.19): 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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Some food employees wearing masks at time of inspection



Person in Charge (Signature)

Sep 29, 2021

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____