

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 17 081 H
Telephone: 527-2700
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: El Paso Health Care Center kitchen Owner/Agent: Peterson Health Network LLC

Address: 850 E. 2nd Street City: El Paso ZIP Code: 61738

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description	
FOOD				18		1	Pre-flushed, scraped, soaked					
*1	X	5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean	
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration	
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted					
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals	
*4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean					
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods	
*7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles					
8		2	Food protection during storage, preparation, display, service and transportation				WATER	38		1	Lighting provided as required - Fixtures shielded	
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure					
10		1	Food (ice) dispensing utensils properly stored				SEWAGE	39		1	Rooms and equipment - vented as required	
PERSONNEL				*28		4	Sewage and waste water disposal					
*11		5	Personnel with infections restricted				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean	
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained					
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41	X	5	Toxic items properly stored, labeled and used	
FOOD EQUIPMENT AND UTENSILS							TOILET AND HAND-WASHING FACILITIES	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel	
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry	
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored	
16	X	2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated							*45		Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock									Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine 100 ppm/Quat 200 ppm

Hot Foods Spaghetti 158° F

Cold Foods Diced chicken 38° F

Manager Certification No. of: 01271012

Meat sauce 143° F

Cut lettuce 41° F

Full-Time Employee: Mary Lynch Exp. Date 9/18

Mashed potatoes 166° F

Cottage cheese 40° F

Yellow gravy 177° F

WIC, RIC, RIF - OK

Received by/Title M. Lynch FSS (Signature of Owner or Representative)

Sanitation Score: 88 (100 minus demerits)

Date: 28 September 2017

Time In: 11:00 a.m. Time Out: 12:30 p.m.

By Nancy Williams (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 081 H

The following remarks supplement the inspection report of: El Paso Health Care Center kitchen
(Establishment Name)

Date: 28 September 2017

Item	Code	Section	Inspection Remarks	Correct by
1			Observed in storage room on can rack shelf dented can of Heinz spaghetti sauce. Dented can removed from rack shelf by female food manager during inspection.	C
16			Observed accumulated debris and hard water deposits on top of mechanical dishwashing machine.	NRI
41			Observed in kitchen spray bottle of clear liquid without name identifying contents on container. Clear liquid was quaternary ammonium sanitizing solution and labeled by female food manager during inspection.	C
			Observed main dining room and sun dining room.	
			Observed temperature log sheets for RICs, RIFs, WIC, and internal food temperatures.	
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 rd inspection.	
			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 permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: October 3 & 5, 2017	
			IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for information or to register for the 8-hour class & exam.	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have 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.	
			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.	

Sanitarian/Environmental Health Inspector Paul Walker WCHD

These remarks have been explained to me and are understood M. Lynch FSS
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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Item	Code	Section	Inspection Remarks	Correct by
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves [if wearing a bandage, make sure to wear gloves after washing hands thoroughly] and after donning hair restraints/hair nets – double hand washing required after using the restroom	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Chlorine: 50-100 ppm in sink, immersion for 10 seconds; 75° F 50-100 ppm in mechanical dishwashing machine – final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm in sink, immersion for 1 minute; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F (keep bottles labeled and properly stored)	
			- Store personal employee food and drink on bottom shelves, below food, equipment, utensils, single-service items, etc., to prevent possible contamination	
			- Inspect cans of food for dents and similar imperfections upon delivery, before placing into storage, and prior to use	

Sanitarian/Environmental Health Inspector Paul Wilby Wong

These remarks have been explained to me and are understood by M. Yunch EES
(Signature of Owner or Representative)

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