



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 046 H

The following remarks supplement the inspection report of: El Paso IGA #379 – Deli

(Establishment Name)

Date: 26 February 2018

| Item | Code | Section | Inspection Remarks | Correct by |
|------|------|---------|---|---------------|
| 2 | | | Observed in open display RIC across from Aisle 7/8 pre-packaged in advance of retail sale various food items (salmon patty, stuffed green peppers, lasagna) labeled "misc cold deli" on container and without either name identifying contents on containers (stuffed green peppers and lasagna) and/or ingredient list on containers. | NRI |
| 3 | | | Observed with food temperature measuring device with metal-stem internal temperature of baked chicken at 124° F in hot-holding unit. Using metal-stem thermometer provided at establishment, internal temperature of baked chicken at 122° F in hot-holding unit. Baked chicken in hot-holding unit less than 4 hours, according to female food assistant manager, and removed from hot-holding unit and reheated by female food assistant manager during inspection. Recheck = 165° F – OK. | C |
| 12 | | | Observed in WIC employee personal item (half-full Pepsi bottle) stored on top shelf of rolling rack cart above food intended for customer consumption. Employee personal item removed to bottom shelf during inspection. | C |
| 22 | | | Observed exhaust hood filters above fryers and stove soiled w/ accumulated debris and grease. | NRI |
| 25 | | | Observed on top of deli display cooler single-service items (taster spoons) stored in clear, plastic container with food-contact surface of spoons in contact with handle of spoons. | NRI |
| 36 | | | Observed in WIF accumulated condensation ice on floor. | NRI REPEAT |
| 45 | | | Observed no documentation that at least one full-time food employee with current certified food protection manager certification was on the premises during this inspection. This facility is classified as a Category I, High Risk food service establishment, and at least one full-time food employee with current CFPM certification must be on the premises whenever food is being prepared or served. This establishment has 90 DAYS (May 26, 2018) to provide documentation that at least one full-time employee with current CFPM certification is on premises whenever food is being prepared and served. | 90 DAYS |
| | | | Please correct any violations noted above ASAP, but at least by NRI. | |
| | | | Please note 1 repeat violation was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice. | |
| | | | Please go to our website to view/print the Fall/Winter 2017 newsletter. | |
| | | | Facility is still classified as a Category I, High Risk establishment. | |
| | | | 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 permit must be applied for & approved by WCHD. | |

Sanitarian/Environmental Health Inspector

Paul Wilkins Wend

These remarks have been explained to me and are understood

[Signature]

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 046 H

The following remarks supplement the inspection report of: El Paso IGA #379 – Deli

(Establishment Name)

Date: 26 February 2018

| Item | Code | Section | Inspection Remarks | Correct by |
|------|------|---------|--|------------|
| | | | WCHD provides free food safety in-services to establishments & their staff. | |
| | | | Next certified food protection manager 8-hour class & exam offered @ WCHD: March 6 & 8, 2018 | |
| | | | Certified food protection manager class at U of I Extension – Woodford: Call 309-467-3789 for class information or to register for the 8-hour class & exam (June 2018). | |
| | | | 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. | |
| | | 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 – 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 | |
| | | | - Quaternary ammonium: 200 ppm at 3 rd compartment of sink, immersion -- 30 seconds; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F | |
| | | | - Cool PHF/TTCS food from 135° F to 70° F within 2 hours; then from 70° F to 41° F within 4 more hours, for a total of six hours | |

Sanitarian/Environmental Health Inspector

Paul Wilkner WCHD

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection