

- 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.: 18 063 M
 Telephone: 309-527-5225
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: El Paso Golf Club

Owner/Agent: El Paso Golf Club Inc/Lane Vance

Address: 2860 County Road 600 N

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		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	X	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	X	1	Non-food contact surfaces of equipment and utensils clean					
5	X	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		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	X	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	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32	X	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		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/Quat 200 ppm/Heat 182° F

Hot Foods Bratwurst 187° F

Cold Foods Cut lettuce 40° F

Manager Certification No. of: 21441084 - NRFSP

Hot dog 178° F

Baked potato 39° F

Full-Time Employee: Chelsie Buster Exp. Date 3/23

Hamburger 180° F

Chicken salad 36° F

Turkey burger 169° F

RIC, RIF, WIC - OK

Received by/Title Chelsie Buster
 (Signature of Owner or Representative)

Sanitation Score: 91 (100 minus demerits)

Date: 19 June 2018

Time In: 11:00 a.m. Time Out: 12:50 p.m.

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By Paul W. King, W. C. H. (EL)
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 063 M

The following remarks supplement the inspection report of: El Paso Golf Club

(Establishment Name)

Date: 19 June 2018

Item	Code	Section	Inspection Remarks	Correct by
5			Observed temperature measuring devices accurate to ± 3° F not provided and conspicuous in RIFs (chest, basement).	NRI
14			Observed in kitchen on flour container clear plastic lid with chipped edge and small crack in middle.	NRI
15			Observed in kitchen white shelves below 3-compartment sink with rough surface exposed on front edge.	NRI
22			Observed in basement ice machine (Manitowoc) accumulated pink substance/slime on white plastic ice deflector flap.	NRI
23			Observed in basement WIC cooling fan grill cover soiled w/ accumulated dust and debris.	NRI
32			Observed paper towels not provided at hand sink at bar. Paper towels provided by female food manager during inspection.	C
			Observed basement storage rooms, basement WIC, and basement restrooms.	
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next certified food protection manager 8-hour class & exam offered @ WCHD: July 16 & 18, 2018	
			Certified food protection manager 8-hour class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for class & exam.	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have certified food protection manager 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; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.	

Sanitarian/Environmental Health Inspector Paul Wilkie Wong

These remarks have been explained to me and are understood Chelsie Beuster
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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			This facility is on the NCPWS program and must routinely collect water samples as required.	
		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	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quat: 200 ppm at 3 rd compartment of sink, immersion for 30 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F (keep bottles labeled & properly stored) - Heat: dishwasher – final rinse = 180° F or above	
			- 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	

Sanitarian/Environmental Health Inspector Paul Wilkins Ward

These remarks have been explained to me and are understood Chelsie Burt
(Signature of Owner or Representative)

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