

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	1	Date	05/15/2019
Establishment El Paso Health Care Center		License/Permit #	0	Time In	10:50 AM
Street Address 850 E. 2nd Street		Permit Holder	1	Time Out	12:50 PM
City/State El Paso, IL		Peterson Health Network LLC	Risk Category		
ZIP Code 61738		Purpose of Inspection Routine Inspection			

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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
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			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
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			
Approved Source			
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
Protection from Contamination			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	N/O		
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			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	In		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	Out		X
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided & accurate			
Food Identification			
37	X		X
Food properly labeled; original container			
Prevention of Food Contamination			
38			
Insects, rodents, and animals not present			
39	X		X
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
Proper Use of Utensils			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45	X		X
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47	X		X
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		
Non-food contact surfaces clean			
Physical Facilities			
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			
Physical facilities installed, maintained, and clean			
56			
Adequate ventilation and lighting; designated areas used			
Employee Training			
57			
All food employees have food handler training			
58			
Allergen training as required			

Food Establishment Inspection Report

Establishment: El Paso Health Care Center

Establishment #: 19 169

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/300

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Peas/stove	210	Cottage cheese/RIC	38		
Catfish/oven	190	Sliced cheese/RIC	38		
Macaroni pasta/prep	158	Salisbury steak/RIC	36		
Nacho cheese/prep	161	Bologna sandwich/RIC	40		
Party potatoes/hot-holding	157	Peas/RIC	40		
		Salisbury steak/WIC	36		
		Milk/WIC	40		
		Bratwurst/WIC	37		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-102.11 (Pf) Observed in kitchen working spray bottle of clear liquid not properly labeled. Containers of toxic materials must be clearly and individually identified with the common name of the material. Clear liquid in spray bottle was quaternary ammonium according to female person-in-charge and labeled by female person-in-charge during inspection.
37	3-302.12 (C) Observed in RIC squeeze containers of food substances without name identifying contents on containers. Squeeze containers were various sauces and dressings, according to female person-in-charge and labeled by female person-in-charge during inspection.
39	3-307.11 (C) Observed on drink cart iced tea container (Bunn) with Styrofoam cup placed into open hole in black lid. Styrofoam cup removed and discarded and black lid on iced tea container covered with aluminum foil by female person-in-charge during inspection.
45	4-903.11 (C) Observed on slotted shelf by double entrance doors into kitchen large coffee filters stored directly on slotted shelf. Single-service articles shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. Coffee filters placed into clear plastic bag by male food employee during inspection.
47	4-202.11 (Pf) Observed on slotted shelf by double entrance doors into kitchen tan plastic cup with handle with cracked, chipped, and damaged lid. Plastic cup with damaged lid discarded by female person-in-charge during inspection.
49	4-602.13 (C) Observed Manitowoc ice machines with accumulated hard water deposits on exterior top portion of ice machine. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Mary Lynch

Mary Lynch 16431956 - ServSafe Exp. 5/2023	Kate Johnson 14802338 - ServSafe Exp. 2/2022	Faughn Pierson 16431960 - ServSafe Exp. 5/2023
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HACCP Topic: TCS temperature requirements, employee health policy requirements, Hepatitis A

M Lynch FSS
 Person in Charge (Signature)

May 15, 2019
 Date

Paul Wilkins EL
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

