

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	2	Date	11/07/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
El Paso Mexican Restaurant	19 010	El Paso Mexican Restaurant Inc		I	
Street Address		Purpose of Inspection			
197 N. Fayette 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		X	15	In		
Person in charge present, demonstrates knowledge, and performs duties				16	In		
2	In			Food separated and protected			
Certified Food Protection Manager (CFPM)				17	In		
Employee Health				Proper disposition of returned, previously served, reconditioned and unsafe food			
3	In			Time/Temperature Control for Safety			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				18	In		
4	In			Proper cooking time and temperatures			
Proper use of restriction and exclusion				19	In		
5	In			Proper reheating procedures for hot holding			
Procedures for responding to vomiting and diarrheal events				20	N/O		
Good Hygienic Practices				21	Out		X
6	In			Proper hot holding temperatures			
Proper eating, tasting, drinking, or tobacco use				22	In		
7	In			Proper cold holding temperatures			
No discharge from eyes, nose, and mouth				23	In		
Preventing Contamination by Hands				24	N/A		
8	In			Time as a Public Health Control; procedures & records			
Hands clean and properly washed				Consumer Advisory			
9	In			25	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Consumer advisory provided for raw/undercooked food			
10	In			Highly Susceptible Populations			
Adequate handwashing sinks properly supplied and accessible				26	N/A		
Approved Source				Pasteurized foods used; prohibited foods not offered			
11	In			Food/Color Additives and Toxic Substances			
Food obtained from approved source				27	N/A		
12	In			Food additives: approved and properly used			
Food received at proper temperature				28	In		
13	In			Toxic substances properly identified, stored, and used			
Food in good condition, safe, and unadulterated				Conformance with Approved Procedures			
14	N/A			29	N/A		
Required records available: shellstock tags, parasite destruction				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

		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	X	
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	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	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	X 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			57	All food employees have food handler training		
58	Allergen training as required			58	Allergen training as required		

Food Establishment Inspection Report

Establishment: El Paso Mexican Restaurant

Establishment #: 19 010

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50-99/100

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Refried beans/steam table	162		Sour cream/RIC	39		Queso/WIC	38
Shredded chicken/steam table	190		Diced tomatoes/RIC	40		Shredded cheese/WIC	39
Taco meat/steam table	153		Guacamole/RIC	40		Sour cream/WIC	39
Queso/steam table	130		Shredded lettuce/RIC	40		Cut lettuce/WIC	40
			Shredded cheese/RIC	40		Pico de Gallo/WIC	39
			Pico de Gallo/RIC	40		Salsa/WIC	38
			Milk/RIC	39		Salsa/RIC	39
			Carnitas/WIC	37		Chicken/delivery	36
			Flan/WIC	38			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-103.11 (Pf) Observed in kitchen male person-in-charge did not demonstrate knowledge that food employees are properly maintaining the temperatures of TCS foods during hot-holding and priority violation (#21) noted during inspection. The person-in-charge shall ensure that food employees are properly maintaining the temperatures of TCS foods during hot-holding through daily oversight of the food employees routine monitoring of food temperatures. Discussed HACCP concept with male person-in-charge and male food employees during inspection.
21	3-501.16 (P) Observed in kitchen in steam table internal temperature of queso was 130° F as indicated by a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of queso indicated 129° F. Queso had been in hot-holding unit less than one (1) hour, according to male person-in-charge, and was placed back onto stove for rapid reheating by male food employee during inspection. Recheck = 165° F - OK.
39	3-305.14 (C) Observed in storage area by WIC tortilla chips stored uncovered in plastic tub. During preparation, unpackaged food shall be protected from contamination. Tortilla chips removed from plastic tub and placed into white plastic container with lid by male food employee during inspection.
45	4-903.11 (C) Observed in storage rooms by restrooms box of 32 oz cups stored directly on floor. Single-use articles shall be stored at least six inches above the floor. Cups removed from box and placed onto shelf by male food employee during inspection.

CFPM Verification (name, expiration date, ID#): Conrado Xolo Toto

Conrado Xolo Toto 17594865 - ServSafe Exp. 3/2024	Luis Xolo 17594864 - ServSafe Exp. 3/2024	Emmanuel Rosales 17594860 - ServSafe Exp. 3/2024	Veronica Perez 17594859 - ServSafe Exp. 3/2024
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HACCP Topic: TCS food hot-holding temperature requirements, Hepatitis A

Conrado Xolo.
 Person in Charge (Signature)

Nov 7, 2019
 Date

Paul Walker Wynn (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

