

Food Establishment Inspection Report

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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 03/28/2023
Establishment El Paso Mexican Restaurant		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:10 AM
Street Address 197 N. Fayette Street		Permit Holder El Paso Mexican Restaurant Inc	Time Out 12:45 PM
City/State El Paso, IL		Purpose of Inspection Routine Inspection	Risk Category I

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						
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected
2	In	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized
Employee Health						
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
4	In	Proper use of restriction and exclusion		Time/Temperature Control for Safety		
5	In	Procedures for responding to vomiting and diarrheal events		18	In	Proper cooking time and temperatures
Good Hygienic Practices						
6	In	Proper eating, tasting, drinking, or tobacco use		19	N/O	Proper reheating procedures for hot holding
7	In	No discharge from eyes, nose, and mouth		20	N/O	Proper cooling time and temperature
Preventing Contamination by Hands						
8	In	Hands clean and properly washed		21	In	Proper hot holding temperatures
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		22	In	Proper cold holding temperatures
10	In	Adequate handwashing sinks properly supplied and accessible		23	In	Proper date marking and disposition
Approved Source						
11	In	Food obtained from approved source		24	N/A	Time as a Public Health Control; procedures & records
12	N/O	Food received at proper temperature		Consumer Advisory		
13	In	Food in good condition, safe, and unadulterated		25	In	Consumer advisory provided for raw/undercooked food
14	N/A	Required records available: shellstock tags, parasite destruction		Highly Susceptible Populations		
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				26	N/A	Pasteurized foods used; prohibited foods not offered
Safe Food and Water						
30	Pasteurized eggs used where required			27	N/A	Food additives: approved and properly used
31	Water and ice from approved source			28	Out	Toxic substances properly identified, stored, and used
32	Variance obtained for specialized processing methods			29	N/A	Compliance with variance/specialized process/HACCP
Food Temperature Control						
33	Proper cooling methods used; adequate equipment for temperature control			Proper Use of Utensils		
34	Plant food properly cooked for hot holding			43	In-use utensils: properly stored	
35	Approved thawing methods used			44	Utensils, equipment & linens: properly stored, dried, & handled	
36	Thermometers provided & accurate			45	Single-use/single-service articles: properly stored and used	
Food Identification						
37	Food properly labeled; original container			46	Gloves used properly	
Prevention of Food Contamination						
38	Insects, rodents, and animals not present			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
39	Contamination prevented during food preparation, storage and display			48	Warewashing facilities: installed, maintained, & used; test strips	
40	Personal cleanliness			49	Non-food contact surfaces clean	
41	Wiping cloths: properly used and stored			Physical Facilities		
42	Washing fruits and vegetables			50	Hot and cold water available; adequate pressure	
Employee Training						
57	All food employees have food handler training			51	Plumbing installed; proper backflow devices	
58	Allergen training as required			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	

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Establishment: El Paso Mexican Restaurant

Establishment #: 23 082

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Spanish rice/steam table	156	Sour cream/RIC food prep	37	Sliced cheese/RIC food prep	40
Refried beans/steam table	169	Diced tomatoes/RIC food prep	35	Hot dogs/RIC food prep	38
Taco meat/steam table	162	Cut lettuce/RIC food prep	36	Shredded chicken/WIC	35
Shredded chicken/steam table	167	Guacamole/RIC food prep	34	Queso/WIC	37
Queso/steam table	165	Pico de Gallo/RIC food prep	38	Salsa verde/WIC	37
Queso/steam table	146	Shredded cheese/RIC food prep	36	Chorizo/WIC	39
Steak fajita/griddle	157	Milk/RIC food prep	37	Carnitas/WIC	36
Shrimp fajita/griddle	175	Raw shrimp/RIC food prep	40	Sliced ham/WIC	36
Steak fajita/microwave	182	Chorizo/RIC food prep	39	Horchata/RIC bar	39

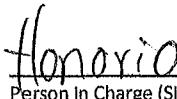
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-102.11 (Pf) Observed at bar spray bottle of purple liquid substance without name identifying contents on container. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Purple liquid was Fabuloso cleaner according to food employee and labeled by food employee during inspection.
36	4-204.112 (C) Observed in storage room temperature measuring device not provided and conspicuous in RIF (glass top 2-sliding doors). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by person-in-charge during inspection.
47	4-101.19 (C) Observed at table by storage room closet red seating booth with gray tape temporarily repairing seat cover & not maintained in good repair and at bar by half-wall three (3) black bar seats torn, damaged, and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen replacement ceiling drywall material peeling, spray foam insulation exposed, and not maintained in good repair by light fixture. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Honorio Carrillo

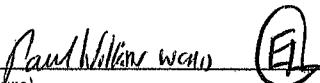
Honorio Carrillo 2154630 - Prometric Exp. 1/2027	Luis Xolo 17594864 - ServSafe Exp. 3/2024	Conrado Xolo Toto 17594865 - ServSafe Exp. 3/2024	Juan Arenas 2154622 - Prometric Exp. 1/2027
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HACCP Topic: TCS food cooling/reheat requirements, toxic items/cleaning supplies labeling, no bare hand contact with ready-to-eat food


Person in Charge (Signature)

Mar 28, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: El Paso Mexican Restaurant

Establishment #: 23 082

Honor
Person in Charge (Signature)

Mar 28, 2023

Date

1. Person in Charge (signature)

Follow-up: Yes No (Check one)

Follow-up Date: