

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 0	Date 04/10/2023
Establishment Heritage Health - El Paso		License/Permit # 23 088	Time In 10:40 AM
Street Address 555 E. Clay Street		Permit Holder Heritage Operations Group LLC	Time Out 12:25 PM
City/State El Paso, IL		Risk Category 1	
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 In		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		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		Single-use/single-service articles: properly stored and used
46		Gloves used properly
Utensils, Equipment and Vending		
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48		Warewashing facilities: installed, maintained, & used; test strips
49		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 X		All food employees have food handler training
58		Allergen training as required

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Establishment #: 23 088

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 186

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fried chicken legs/oven	176	Ham/WIC	37		
Chicken breast-cooking/oven	117	Milk/WIC	38		
Fried chicken breast/oven	172	Sliced cheese/WIC	38		
Mashed potatoes/steam table	181	Shredded cheese/WIC	38		
Peas & carrots/oven	194	Green beans/WIC	38		
		Ham/WIC	38		

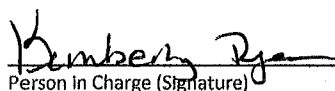
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in storage area on slotted shelf clear plastic container of small portion containers of dry brown food substance without name identifying contents on either container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Dry brown food substance was brown sugar according to person-in-charge and labeled by food employee during inspection.
57	750.230 (C) Observed no documentation that food employees employed more than 30 days have current food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kimberly Ryan

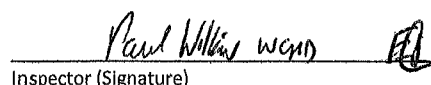
Kimberly Ryan 569521 - Always Food Safe Exp. 11/2025	Jennifer Brannan 21750713 - NRFSP Exp. 6/2026	Kaitlynn Johnson 22324486 - ServSafe Exp. 6/2027	Mary Lynch 16431956 - ServSafe Exp. 5/2023
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, proper sanitizing temps, employee health


Person in Charge (Signature)

Apr 10, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment #: 23 088

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Person in Charge (Signature) Kimberly Ryan

Apr 10, 2023

Date _____

Paul Wilkin, W911
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: