

Food Establishment Inspection Report

Page 1 of 3

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		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:40 AM
License/Permit # 23 088		Permit Holder Heritage Operations Group LLC	Time Out 12:25 PM
Street Address 555 E. Clay Street		Risk Category 1	
City/State El Paso, IL		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	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			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/O	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures			Preventing Contamination by Hands								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		
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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

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Safe Food and Water																																																																																																																																																																														
30	Pasteurized eggs used where required				43	Proper Use of Utensils																																																																																																																																																																								
31	Water and ice from approved source				32	Variance obtained for specialized processing methods				44	In-use utensils: properly stored				33	Proper cooling methods used; adequate equipment for temperature control				45	Utensils, equipment & linens: properly stored, dried, & handled				34	Plant food properly cooked for hot holding				46	Single-use/single-service articles: properly stored and used				35	Approved thawing methods used				47	Gloves used properly				36	Thermometers provided & accurate				Utensils, Equipment and Vending								37	Food properly labeled; original container		X		Food Identification								38	Insects, rodents, and animals not present				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				39	Contamination prevented during food preparation, storage and display				49	Warewashing facilities: installed, maintained, & used; test strips				40	Personal cleanliness				50	Non-food contact surfaces clean				41	Wiping cloths: properly used and stored				51	Hot and cold water available; adequate pressure				42	Washing fruits and vegetables				52	Plumbing installed; proper backflow devices				Physical Facilities								53	Sewage and waste water properly disposed				54	Toilet facilities: properly constructed, supplied, & cleaned				55	Garbage & refuse properly disposed; facilities maintained				56	Physical facilities installed, maintained, and clean				57	Adequate ventilation and lighting; designated areas used				Employee Training								58	All food employees have food handler training				Allergen training as required							
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Establishment: Heritage Health - El Paso

Establishment #: 23 088

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 186

TEMPERATURE OBSERVATIONS

ITEM/LOCATION		ITEM/LOCATION		ITEM/LOCATION	
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

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

Kimberly Rya
Person In Charge (Signature)

Apr 10, 2023

Date

Follow-up: Yes No (Check one)

- Follow-up Date:

Food Establishment Inspection Report

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Establishment: Heritage Health - El Paso

Establishment #: 23 088

Bernadette Ryan
Person in Charge (Signature)

Person in Charge (Signature)

Apr 10, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: