

# 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 05/03/2023
Establishment El Paso Health Care Center		License/Permit # 23 178		Time In 10:55 AM
Street Address 850 E. 2nd Street		Permit Holder Peterson Health Network LLC		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
<b>Supervision</b>					<b>Protection from Contamination</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	Out	Certified Food Protection Manager (CFPM)		X	16	In	Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>					<b>Proper Disposition of Returned Food</b>				
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			<b>Time/Temperature Control for Safety</b>				
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures		
<b>Good Hygienic Practices</b>					19	N/O	Proper reheating procedures for hot holding		
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/O	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures		
<b>Preventing Contamination by Hands</b>					22	In	Proper cold holding temperatures		
8	In	Hands clean and properly washed			23	In	Proper date marking and disposition		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			24	N/A	Time as a Public Health Control; procedures & records		
10	In	Adequate handwashing sinks properly supplied and accessible			<b>Consumer Advisory</b>				
<b>Approved Source</b>					25	N/A	Consumer advisory provided for raw/undercooked food		
11	In	Food obtained from approved source			<b>Highly Susceptible Populations</b>				
12	N/O	Food received at proper temperature			26	In	Pasteurized foods used; prohibited foods not offered		
13	In	Food in good condition, safe, and unadulterated			<b>Food/Color Additives and Toxic Substances</b>				
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
<b>GOOD RETAIL PRACTICES</b>					28	In	Toxic substances properly identified, stored, and used		
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	Compliance Status			COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
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	Variances obtained for specialized processing methods				45	X Single-use/single-service articles: properly stored and used			
<b>Food Temperature Control</b>					46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>				
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, 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			
<b>Food Identification</b>					<b>Physical Facilities</b>				
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>					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	X Physical facilities installed, maintained, and clean			
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>					<b>Employee Training</b>				
57	X All food employees have food handler training				58	All allergen training as required			

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Establishment: El Paso Health Care Center

Establishment #: 23 178

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/200

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Mashed potatoes/mixer	158	Sliced cheese/RIC	37		
Mixed vegetables/steam table	202	Shredded cheese/RIC	38		
Broccoli/steam table	170	Sliced cheese/RIC	39		
Grilled cheese sandwich/steam	135	Shredded cheese/RIC	39		
Chicken patty/oven	210	Yogurt/RIC	40		
Chicken fried steak/oven	181	Milk/WIC	40		
		Cut lettuce/WIC	39		
		Strawberry shortcake/WIC	38		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection. (REPEAT)
39	3-305.11 (C) Observed in storage room box of Cheetos snacks stored directly on floor. Food shall be protected from contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in storage room box of large hinged containers stored directly on floor. Single-Use Articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in WIC caulk material coming unattached from in-between ceiling panels on left side. 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#): Tina Carey

Tina Carey 23538968 - ServSafe Exp. 3/2028	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, employee health

Tina Carey  
Person in Charge (Signature)

May 3, 2023

Date

Paul Nitin Wora  
Inspector (Signature)



Follow-up:  Yes  No (Check one)

Follow-up Date:

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Establishment: El Paso Health Care Center

Establishment #: 23 178

Tina C  
Person In Charge (Signature)

May 3, 2023

Date

Person in Charge (Signature)  
Paul Wilkins

Follow-up:  Yes  No (Check one)

**Follow-up Date:**