

# 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	No. of Repeat Risk Factor/Intervention Violations	1
Street Address 850 E. 2nd Street		Permit Holder Peterson Health Network LLC		Risk Category I	
City/State El Paso, IL		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
<b>Supervision</b>			
1	In		
2	Out		X
<b>Employee Health</b>			
3	In		
4	In		
5	In		
<b>Good Hygienic Practices</b>			
6	In		
7	In		
<b>Preventing Contamination by Hands</b>			
8	In		
9	In		
10	In		
<b>Approved Source</b>			
11	In		
12	N/O		
13	In		
14	N/A		

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In		
16	In		
17	In		
<b>Time/Temperature Control for Safety</b>			
18	In		
19	N/O		
20	N/O		
21	In		
22	In		
23	In		
24	N/A		
<b>Consumer Advisory</b>			
25	N/A		
<b>Highly Susceptible Populations</b>			
26	In		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	In		
<b>Conformance with Approved Procedures</b>			
29	N/A		

## 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
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36			
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39	X		
40			
41			
42			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
44			
45	X		
46			
<b>Utensils, Equipment and Vending</b>			
47			
48			
49			
<b>Physical Facilities</b>			
50			
51			
52			
53			
54			
55	X		
56			
<b>Employee Training</b>			
57	X		
58			

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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 Wilkins*  
Inspector (Signature)



Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: El Paso Health Care Center

Establishment #: 23 178

[illegible]

Tina Carey  
Person in Charge (Signature)

May 3, 2023

Date \_\_\_\_\_

Inspector (Signature) Paul Miller Ward

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: