

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 07/10/2023
Establishment Beck's Hybrids - El Paso cafeteria		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:30 AM
Street Address 90 N. Fayette Street		Permit Holder Beck's Hybrids Corporation	Time Out 11:50 AM
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	In	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	Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory				14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations				26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances				28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures			
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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.

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

Establishment #: 23 061

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 186

TEMPERATURE OBSERVATIONS

TEMP ENVIRONMENT OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Chicken cordon bleu/oven	178	Cottage cheese/salad bar	36
Mashed potatoes/steam table	186	Diced tomatoes/salad bar	39
White gravy/hot-holding	190	Diced buffalo chicken/salad bar	40
Broccoli/oven	181	Diced eggs/salad bar	37
		Cut spinach/salad bar	40
		Cut lettuce/salad bar	36
		Homemade ranch dressing/salad	40
		Flaked ham/WIC	36
		Sliced cheese/WIC	36

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Kimberly Stevens 1682084722-106-66788 - AAA Exp. 4/2028			
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Person In Charge (Signature)

Jul 10, 2023

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Jul 10, 2023

Date

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