

# 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 08/03/2023
Establishment ARC at El Paso	License/Permit # 23 192	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:35 AM
Street Address 555 E. Clay Street		Permit Holder Arcadia Care Management LLC	Time Out 12:00 PM
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	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	IN	Certified Food Protection Manager (CFPM)			16	IN	Food-contact surfaces; cleaned and sanitized
<b>Employee Health</b>					17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>		
4	IN	Proper use of restriction and exclusion			18	IN	Proper cooking time and temperatures
5	IN	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding
<b>Good Hygienic Practices</b>					20	N/O	Proper cooling time and temperature
6	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper hot holding temperatures
7	IN	No discharge from eyes, nose, and mouth			22	IN	Proper cold holding temperatures
<b>Preventing Contamination by Hands</b>					23	IN	Proper date marking and disposition
8	IN	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>		
10	IN	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>		
11	IN	Food obtained from approved source			26	IN	Pasteurized foods used; prohibited foods not offered
12	N/O	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>		
13	IN	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used
14	N/A	Required records available: shellstock tags, parasite destruction			28	IN	Toxic substances properly identified, stored, and used
<b>GOOD RETAIL PRACTICES</b>							
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			
<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	Variance obtained for specialized processing methods				45	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, constructed, 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	X	Food properly labeled; original container		X	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	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	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	All food employees have food handler training				58	Allergen training as required	

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### Establishment: ARC at El Paso

Establishment #: 23 192

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 186

## TEMPERATURE OBSERVATIONS

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/oven	168	Diced chicken/WIC	39		
Green beans/oven	168	Beef broth/WIC	36		
		Pea salad/WIC	28		
		Potato salad/WIC	38		
		Milk/WIC	37		
		Sliced turkey/WIC	29		
		Shredded cheese/WIC	36		
		Cut lettuce/WIC	38		
		Milk/RIC	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	Jeremy Woodle 2197778 - Always Food Safe Exp. 3/2028
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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 Ryan DM  
Person in Charge (Signature)

Aug 3, 2023

Date

Paul William Wiers (EW)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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## OBSERVATIONS AND CORRECTIVE ACTIONS

Kimberly Ryan DM

Person in Charge (Signature)

Aug 3, 2023

Date

Paul W.  
Inspector (Signature)

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**