

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 10/10/2023
Establishment Beck's Hybrids - El Paso cafeteria		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:40 AM
		Permit Holder Beck's Hybrids Corporation		Time Out 11:55 AM
Street Address 90 N. Fayette Street		Risk Category I		
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				
2	In	Certified Food Protection Manager (CFPM)				
Employee Health						
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting				
4	In	Proper use of restriction and exclusion				
5	In	Procedures for responding to vomiting and diarrheal events				
Good Hygienic Practices						
6	In	Proper eating, tasting, drinking, or tobacco use				
7	In	No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands						
8	In	Hands clean and properly washed				
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				
10	In	Adequate handwashing sinks properly supplied and accessible				
Approved Source						
11	In	Food obtained from approved source				
12	N/O	Food received at proper temperature				
13	In	Food in good condition, safe, and unadulterated				
14	N/A	Required records available: shellstock tags, parasite destruction				

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

Safe Food and Water		COS	R	Proper Use of Utensils	COS	R
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	
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						
38	Insects, rodents, and animals not present			Physical Facilities		
39	Contamination prevented during food preparation, storage and display			50	Hot and cold water available; adequate pressure	
40	Personal cleanliness			51	Plumbing installed; proper backflow devices	
41	Wiping cloths: properly used and stored			52	Sewage and waste water properly disposed	
42	Washing fruits and vegetables			53	Toilet facilities: properly constructed, supplied, & cleaned	
Employee Training						
57	All food employees have food handler training			54	Garbage & refuse properly disposed; facilities maintained	
58	Allergen training as required			55	Physical facilities installed, maintained, and clean	
				56	Adequate ventilation and lighting; designated areas used	

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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: 183

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Lasagna/oven	204	Cut lettuce-cooling/salad bar	45	Sloppy Joe/WIC	35
Broccoli/oven	176	Cut spinach/salad bar	41	Sour cream/WIC	37
		Diced eggs/salad bar	35		
		Diced ham/salad bar	36		
		Diced chicken/salad bar	36		
		Shredded cheese/salad bar	38		
		Homemade ranch dressing/salad	40		
		Flaked ham/WIC	34		
		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

HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

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Person In Charge (Signature)

Oct 10, 2023

Date

Person In Charge (Signature)

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Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment #: 23 061

Person in Charge (Signature)

Oct 10, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: