

Food Establishment Inspection Report

Page 1 of 3

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 10/04/2023
Establishment El Paso Golf Club		No. of Repeat Risk Factor/Intervention Violations 0		Time In 12:35 PM
		Permit Holder El Paso Golf Club Inc		Time Out 2:20 PM
Street Address 2860 County Road 600 N		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					Protection from Contamination		
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					Time/Temperature Control for Safety		
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			18	In	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events			19	In	Proper reheating procedures for hot holding
Good Hygienic Practices					Consumer Advisory		
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
Preventing Contamination by Hands					Highly Susceptible Populations		
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records
Approved Source					Food/Color Additives and Toxic Substances		
11	In	Food obtained from approved source			25	In	Consumer advisory provided for raw/undercooked food
12	N/O	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered
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
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							
COS R			COS R			COS R	
Safe Food and Water					Proper Use of Utensils		
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	Single-use/single-service articles: properly stored and used	
Food Temperature Control					Utensils, Equipment and Vending		
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly	
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	
Food Identification					Physical Facilities		
37	Food properly labeled; original container		X		50	Hot and cold water available; adequate pressure	
Prevention of Food Contamination					Employee Training		
38	Insects, rodents, and animals not present				51	Plumbing installed; proper backflow devices	
39	Contamination prevented during food preparation, storage and display		X		52	Sewage and waste water properly disposed	
40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned	
41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained	
42	Washing fruits and vegetables				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	

Food Establishment Inspection Report

Page 2 of 3

Establishment: El Paso Golf Club

Establishment #: 23 167

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 100/200

Heat: 182

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Corn/stove	206	Diced eggs/salad bar	40	Pasta/RIC	37
Fried chicken/buffet	156	Diced ham/salad bar	40	Buttermilk/RIC	39
Mashed potatoes/buffet	156	Blue cheese crumbles/salad bar	41	Chicken salad/RIC cook line	37
Brown gravy/buffet	181	Cottage cheese/salad bar	40	Roast beef/RIC cook line	40
Queso/hot-holding	158	Cut lettuce/salad bar	41	Ham/RIC cook line	40
Beer cheese/hot-holding	154	Peeled hard-boiled eggs/RIC prep	33	Shredded cheese/RIC cook line	41
Bratwurst/grill	203	Shredded cheese/RIC	40	Diced tomatoes/RIC cook line	41
Fried chicken/hot-holding oven	168	Housemade ranch dressing/RIC	40	Bratwurst/RIC	39
Potato soup/soup urn	166	Tuna salad/RIC	41	Catfish/RIC	39

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen on wall shelf above RIC (salad prep) pink spray bottle of clear liquid without name identifying contents on container and in kitchen on wall shelf by fryers clear plastic containers of dry food substances and liquid food substance without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Clear liquid in pink spray bottle was water, dry food substances were bread crumbs & flour, and liquid food substance was egg wash according to person-in-charge and labeled by person-in-charge during inspection.
37	3-602.11 (C) Observed at salad bar multiple food items not properly labeled with names of food visible to customers. Food that is available for consumer self-dispensing shall be labeled with the name of the food in plain view of the consumer. Use a card or sign to label with common name of food. Food items labeled by person-in-charge during inspection.
39	3-306.11 (P) Observed along buffet line brownies stored uncovered on tray. Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. Brownies covered with clear plastic wrap by person-in-charge during inspection.
44	4-903.11 (C) Observed in basement storage room clean clear plastic buffet lids stored directly on floor. Equipment, utensils, linens, and 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.

CFPM Verification (name, expiration date, ID#): Mike Christensen

Mike Christiansen
21557950 - NRFSP
Exp. 3/2024

Brandi Baker
21678292 - NRFSP
Exp. 3/2025

Vicki Outinen
21557939 - NRFSP
Exp. 3/2024

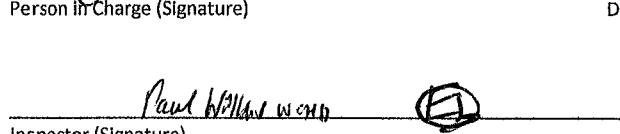
Kimberly Kiefer
21914132 - NRFSP
Exp. 2/2028

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


Person in Charge (Signature)

Oct 4, 2023

Date


Follow-up: Yes No (Check one) Follow-up Date: _____
Inspector (Signature)

Food Establishment Inspection Report

Page 3 of 3

Establishment: El Paso Golf Club

Establishment #: 23 167

Person in Charge (Signature)

Oct 4, 2023

Date

Paul Nitkin's words

Follow-up: Yes No (Check one)

Follow-up Date: