

# 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	10/04/2023
Establishment El Paso Golf Club		License/Permit #	23 167	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 2860 County Road 600 N		Permit Holder El Paso Golf Club Inc		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	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>				
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		
<b>Good Hygienic Practices</b>				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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		
<b>Approved Source</b>				
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		

Compliance Status			COS	R
<b>Protection from Contamination</b>				
15	In	Food separated and protected		
16	In	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18	In	Proper cooking time and temperatures		
19	In	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25	In	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29	N/A	Compliance with variance/specialized process/HACCP		

## 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		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
<b>Food Identification</b>				
37	X	Food properly labeled; original container	X	
<b>Prevention of Food Contamination</b>				
38		Insects, rodents, and animals not present		
39	X	Contamination prevented during food preparation, storage and display	X	
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		

Compliance Status			COS	R
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored		
44	X	Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>				
57		All food employees have food handler training		
58		Allergen training as required		

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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

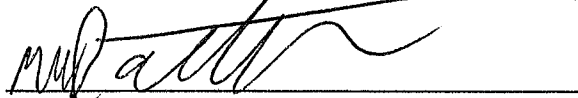
## OBSERVATIONS AND CORRECTIVE ACTIONS

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

  
Person in Charge (Signature)

Oct 4, 2023

Date

  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

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

# Food Establishment Inspection Report

Establishment: El Paso Golf Club

Establishment #: 23 167

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*[Handwritten signature]*

Person in Charge (Signature)

Oct 4, 2023

Date \_\_\_\_\_

Paul Hilken wend

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: