

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	2	Date	11/27/2023
Establishment El Paso Mexican Restaurant		License/Permit #	23 082	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 197 N. Fayette Street		Permit Holder El Paso Mexican Restaurant 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
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	Out	Food in good condition, safe, and unadulterated
14	N/A	Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R
Protection from Contamination		
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
Time/Temperature Control for Safety		
18	In	Proper cooking time and temperatures
19	In	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	Out	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
Consumer Advisory		
25	In	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	N/A	Food additives: approved and properly used
28	In	Toxic substances properly identified, stored, and used
Conformance with Approved Procedures		
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
Safe Food and Water		
30	X	Pasteurized eggs used where required
31		Water and ice from approved source
32		Variance obtained for specialized processing methods
Food Temperature Control		
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
Food Identification		
37	X	Food properly labeled; original container
Prevention of Food Contamination		
38	X	Insects, rodents, and animals not present
39	X	Contamination prevented during food preparation, storage and display
40		Personal cleanliness
41		Wiping cloths: properly used and stored
42		Washing fruits and vegetables

Compliance Status	COS	R
Proper Use of Utensils		
43	X	In-use utensils: properly stored
44		Utensils, equipment & linens: properly stored, dried, & handled
45		Single-use/single-service articles: properly stored and used
46		Gloves used properly
Utensils, Equipment and Vending		
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
Physical Facilities		
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
Employee Training		
57		All food employees have food handler training
58		Allergen training as required

Food Establishment Inspection Report

Page 2 of 3

Establishment: El Paso Mexican Restaurant

Establishment #: 23 082

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Spanish rice/steam table	169	Sour cream/RIC food prep	38	Cut lettuce/WIC	40
Refried beans/steam table	162	Shredded cheese/RIC food prep	35	Milk/WIC	40
Taco meat/steam table	161	Diced tomatoes/RIC food prep	37	Shredded cheese/WIC	40
Shredded chicken/steam table	165	Cut lettuce/RIC food prep	35	Queso/WIC	41
Queso/steam table	130	Guacamole/RIC food prep	37	Salsa verde/WIC	39
Queso/stove	145	Pico de Gallo/RIC food prep	33	Chorizo/WIC	39
Queso/stove	150	Chorizo/RIC food prep	40	Carnitas/WIC	39
		Raw shrimp/WIC	40	Salsa/RIC bar	40
		Diced tomatoes/WIC	40	Horchata/RIC bar	40

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in storage area by WIC one (1) dented can of Kitchen Essentials whole peeled tomatoes on can rack shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from can rack shelf by person-in-charge during inspection.
21	3-501.16 (P) Observed in kitchen internal temperature of queso in steam table measured 130° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of queso measured 131° F. Time/Temperature Control for Safety food shall be maintained at 135° F or above. Reviewed TCS food hot-holding temperature requirements and discussed HACCP concept with employees and person-in-charge. Queso in steam table for less than 1 hour, according to employees, and rapidly reheated on stove to above 165° F by food employee during inspection.
37	3-302.12 (C) Observed in kitchen squeeze container of yellow 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. Yellow liquid food substance was butter and labeled by food employee during inspection.
38	6-202.15 (C) Observed exterior back door (north) to establishment by WIC allowing air/light to penetrate along bottom of door threshold and bottom of door not maintained in good repair. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine

CFPM Verification (name, expiration date, ID#): Conrado Xolo Toto

Honorio Carrillo 2154630 - Prometric Exp. 1/2027	Luis Xolo 17594864 - ServSafe Exp. 3/2024	Conrado Xolo Toto 17594865 - ServSafe Exp. 3/2024	Juan Arenas 2154622 - Prometric Exp. 1/2027
--	---	---	---

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

Conrado Xolo
Person in Charge (Signature)

Nov 27, 2023

Date

Paul Willems
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: El Paso Mexican Restaurant

Establishment #: 23 082

[illegible]

Conrado Xolo.
Person in Charge (Signature)

Nov 27, 2023

Date _____

Paul Wilken, WFO
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: