

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 2		Date 11/27/2023
Establishment El Paso Mexican Restaurant		License/Permit # 23 082		Time In 11:00 AM
Street Address 197 N. Fayette Street		No. of Repeat Risk Factor/Intervention Violations 0		Time Out 12:40 PM
City/State El Paso, IL		Permit Holder El Paso Mexican Restaurant Inc		Risk Category I
		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			15	In	Food separated and protected											
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized											
Employee Health																		
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			Time/Temperature Control for Safety													
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures											
Good Hygienic Practices																		
6	In	Proper eating, tasting, drinking, or tobacco use			19	In	Proper reheating procedures for hot holding											
7	In	No discharge from eyes, nose, and mouth			20	N/O	Proper cooling time and temperature											
Preventing Contamination by Hands																		
8	In	Hands clean and properly washed			21	Out	Proper hot holding temperatures		X									
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures											
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition											
Approved Source																		
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records											
12	N/O	Food received at proper temperature			Consumer Advisory													
13	Out	Food in good condition, safe, and unadulterated		X	25	In	Consumer advisory provided for raw/undercooked food											
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations													
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					
Safe Food and Water										Proper Use of Utensils								
30	Pasteurized eggs used where required				43	X	In-use utensils: properly stored			Utensils, Equipment and Vending								
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled												
32	Varience obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used												
Food Temperature Control										46	Gloves used properly							
33	Proper cooling methods used; adequate equipment for temperature control				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used												
34	Plant food properly cooked for hot holding				48	Warewashing facilities: installed, maintained, & used; test strips												
35	Approved thawing methods used				49	Non-food contact surfaces clean												
36	Thermometers provided & accurate				Physical Facilities													
Food Identification										50	Hot and cold water available; adequate pressure							
37	X	Food properly labeled; original container		X	51	Plumbing installed; proper backflow devices												
Prevention of Food Contamination										52	Sewage and waste water properly disposed							
38	X	Insects, rodents, and animals not present			53	Toilet facilities: properly constructed, supplied, & cleaned												
39	X	Contamination prevented during food preparation, storage and display		X	54	Garbage & refuse properly disposed; facilities maintained												
40	Personal cleanliness				55	X	Physical facilities installed, maintained, and clean											
41	Wiping cloths: properly used and stored				56	Adequate ventilation and lighting; designated areas used												
42	Washing fruits and vegetables				Employee Training													
										57	All food employees have food handler training							
										58	Allergen training as required							

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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
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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 Wiles, WIC

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: El Paso Mexican Restaurant

Establishment #: 23 082

Conrado Xolo

Person In Charge (Signature)

Nov 27, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

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