

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 01/31/2024
Establishment El Paso Health Care Center		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:30 AM
		Permit Holder Peterson Health Network LLC	Time Out 12:40 PM
Street Address 850 E. 2nd 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					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					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety						
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	N/O	Proper reheating procedures for hot holding				
Good Hygienic Practices					20	N/O	Proper cooling time and temperature				
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures				
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures				
Preventing Contamination by Hands					23	In	Proper date marking and disposition				
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records				
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory						
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food				
Approved Source					Highly Susceptible Populations						
11	In	Food obtained from approved source			26	In	Pasteurized foods used; prohibited foods not offered				
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances						
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					
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	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used				X	
Food Temperature Control					46	Gloves used properly					
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending						
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				50	Hot and cold water available; adequate pressure					
Prevention of Food Contamination					51	Plumbing installed; proper backflow devices					
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed					
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned					
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained					
41	Wiping cloths: properly used and stored			X	55	Physical facilities installed, maintained, and clean					
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used					
Employee Training					Employee Training						
57	All food employees have food handler training				58	Allergen training as required					

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Establishment: El Paso Health Care Center

Establishment #: 24 167

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/<200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken patty/oven	205	Sliced cheese/RIC	34		
French fries/steam table	163	Shredded cheese/RIC	34		
Macaroni & cheese/steam table	149	Cheese sandwich/RIC	40		
Mixed vegetables/stove	210	Milk/WIC	39		
Pulled pork/prep	183	Cut lettuce/WIC	37		
		Shredded cheese/WIC	38		

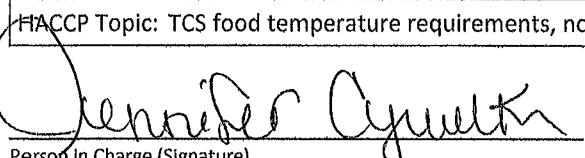
OBSERVATIONS AND CORRECTIVE ACTIONS

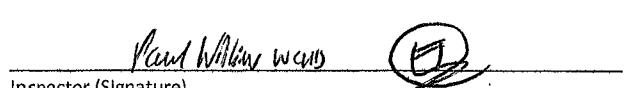
Item Number	Violations cited in this report must be corrected within the time frames below.
41	3-304.14 (C) Observed in kitchen red-sani pail buckets with quaternary ammonium sanitizing solution measured less than 200 ppm using a test kit. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and (2) laundered daily as specified under ¶ 4-802.11(D). Quaternary ammonium sanitizing solution discarded and new quaternary ammonium sanitizing solution created during inspection by food employee. Recheck = 200 ppm - OK.
45	4-903.11 (C) Observed in storage room open boxes of bowls and cups stored directly on floor. 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. Open boxes moved to shelf by person-in-charge during inspection.
56	6-202.12 (C) Observed in kitchen above steam table ceiling HVAC return air supply vent grill cover soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Jennifer Cyrulik

Jennifer Cyrulik 21592822 - NRFSP Exp. 6/2024	Desiree Hakes 1955764 - Always Food Safe Exp. 1/2028	Shelby Hittle 22879128 - ServSafe Exp. 11/2027	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health

 Person in Charge (Signature)	Jan 31, 2024 Date
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Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS

Person In Charge (Signature)

Jan 31, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Paul M. M.
Inspector (Signature)