

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 1		Date 03/07/2024
Establishment El Paso Mexican Restaurant		License/Permit # 24 036		Time In 12:00 PM
Street Address 197 N. Fayette Street		No. of Repeat Risk Factor/Intervention Violations 0		Time Out 1:25 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				Protection from Contamination																																																																																																																																																																																													
2	In	Certified Food Protection Manager (CFPM)				15	In	Food separated and protected				16	Out	Food-contact surfaces; cleaned and sanitized			X	17	In	Proper disposition of returned, previously served, reconditioned and unsafe food				Employee Health								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								21	In	Proper hot holding temperatures				6	In	Proper eating, tasting, drinking, or tobacco use				22	In	Proper cold holding temperatures				7	In	No discharge from eyes, nose, and mouth				23	In	Proper date marking and disposition				Preventing Contamination by Hands								24	N/A	Time as a Public Health Control; procedures & records				8	In	Hands clean and properly washed				25	In	Consumer advisory provided for raw/undercooked food				9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				26	N/A	Pasteurized foods used; prohibited foods not offered				10	In	Adequate handwashing sinks properly supplied and accessible				Approved Source								27	N/A	Food additives: approved and properly used				11	In	Food obtained from approved source				28	In	Toxic substances properly identified, stored, and used				12	N/O	Food received at proper temperature				29	N/A	Compliance with variance/specialized process/HACCP				13	In	Food in good condition, safe, and unadulterated				14	N/A	Required records available: shellstock tags, parasite destruction			
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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	Compliance Status		COS	R																																																																																																																																																								
Safe Food and Water																																																																																																																																																															
30	Pasteurized eggs used where required			Proper Use of Utensils																																																																																																																																																											
31	Water and ice from approved source			43	In-use utensils: properly stored			32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled			Food Temperature Control								45	Single-use/single-service articles: properly stored and used			33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly			34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending								35	Approved thawing methods used			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	Non-food contact surfaces clean			37	Food properly labeled; original container			Physical Facilities								Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present			51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display			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			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required		
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Food Establishment Inspection Report

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Establishment: El Paso Mexican Restaurant

Establishment #: 24 036

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	172	Sour cream/RIC food prep	37	Cut lettuce/WIC	40
Refried beans/steam table	179	Shredded cheese/RIC food prep	33	Milk/WIC	40
Taco meat/steam table	198	Diced tomatoes/RIC food prep	38	Shredded cheese/WIC	39
Shredded chicken/steam table	193	Cut lettuce/RIC food prep	39	Queso/WIC	37
Queso/steam table	160	Guacamole/RIC food prep	35	Salsa verde/WIC	37
Spanish rice/stove	147	Pico de Gallo/RIC food prep	33	Chorizo/WIC	39
Queso/stove	156	Chorizo/RIC food prep	40	Carnitas/WIC	39
		Raw shrimp/RIC food prep	40	Salsa/RIC bar	40
		Spanish rice/WIC	40	Horchata/RIC bar	40

OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM Verification (name, expiration date, ID#): Honorio Carrillo

S.P.W. Verification (Name, expiration date, ID#): Honorio Carrillo			
Honorio Carrillo 2154630 - Prometric Exp. 1/2027	Luis Xolo 17594864 - ServSafe Exp. 3/12/2024	Conrado Xolo Toto 17594865 - ServSafe Exp. 3/12/2024	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

Honorio
Person in Charge (Signature)

Mar 7, 2024

Date

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Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

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Establishment: El Paso Mexican Restaurant

Establishment #: 24 036

Honorio
Person in Charge (Signature)

Mar 7, 2024

Date

Paul Walker, warden

Follow-up: Yes No (Check one)

Follow-up Date: