

# 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	04/24/2024
Establishment ARC at El Paso		License/Permit #	24 066	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 555 E. Clay Street		Permit Holder Arcadia Care Management LLC		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	N/O	Proper reheating procedures for hot holding
20	In	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	N/A	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	In	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
<b>Prevention of Food Contamination</b>		
38		Insects, rodents, and animals not present
39		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
<b>Proper Use of Utensils</b>		
43		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
<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		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 #: 24 066

Heat: 188

### OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Ashlee Prina

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

Date \_\_\_\_\_

Follow-up Date:

# Food Establishment Inspection Report

Establishment: ARC at El Paso

Establishment #: 24 066

[illegible]

Ashlee Perina  
Person in Charge (Signature)

Apr 24, 2024

Date \_\_\_\_\_

Inspector (Signature) Paul Wilber Wong

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: