

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 04/23/2024
Establishment El Paso Golf Club			No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:30 PM
Street Address 2860 County Road 600 N			Permit Holder El Paso Golf Club Inc	Time Out 2:35 PM
City/State El Paso, IL			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					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	Out	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	In	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	In	Consumer advisory provided for raw/undercooked food
Approved Source					Highly Susceptible Populations		
11	In	Food obtained from approved source			26	N/A	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

Compliance Status			COS	R	Compliance Status	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	
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				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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Page 2 of 3

Establishment: El Paso Golf Club

Establishment #: 24 059

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/O

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nachos/hot-holding	147	Beef gravy/RIC	40	Blue cheese/RIC	37
Hamburger/grill	185	Chicken Florentine soup/RIC	40	Chicken salad/RIC	37
		Diced tomatoes/RIC	38	Hot dogs/RIC	39
		Sliced cheese/RIC	38	Chicken salad/RIC	33
		Turkey/RIC	39	Chili/RIC	40
		Ham/RIC	38	Hot dogs/RIC	40
		Diced tomatoes/RIC	39	Heavy whipping cream/WIC	41
		Chicken salad/RIC	38		
		Garlic butter/RIC	33		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in upstairs wait staff area Manitowoc ice machine front edge of white plastic ice deflecting flap soiled with accumulated debris and yellow substance & in downstairs storage room Manitowoc ice machine front edge of white plastic ice deflecting flap soiled with accumulated debris and black substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Manitowoc ice machines drained, cleaned, and sanitized by person-in-charge during inspection.
47	4-201.11 (C) Observed in downstairs storage room Manitowoc ice machine missing two (2) white bolts on ice deflecting flap. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.16 (C) Observed in basement exposed pink fiberglass insulation around HVAC ductwork in corner above clean plastic containers and lids. Wall and ceiling covering materials shall be attached so that they are easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in kitchen HVAC return air vents grill covers above refrigeration units 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#): William Bikai

William Bikai 24743567 - ServSafe Exp. 10/2028	Brandi Baker 21678292 - NRFSR Exp. 3/2025	Madelyn Burton 18878433 - ServSafe Exp. 1/2025	Melissa Conley 23818491 - ServSafe Exp. 4/2028
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Person in Charge (Signature)

Apr 23, 2024

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: El Paso Golf Club

Establishment #: 24 059

OBSERVATIONS AND CORRECTIVE ACTIONS

William J. Blaue

Person in Charge (Signature)

Apr 23, 2024

Date

Paul Wilkins w/10

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: