

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		License/Permit #	24 059	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 2860 County Road 600 N		Permit Holder El Paso Golf Club Inc		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	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	X	
Employee Health					Time/Temperature Control for Safety				
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			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		
					Conformance with Approved Procedures				
					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	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	X	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	X	Physical facilities installed, maintained, and clean		
42		Washing fruits and vegetables			56	X	Adequate ventilation and lighting; designated areas used		
					Employee Training				
					57		All food employees have food handler training		
					58		Allergen training as required		

Food Establishment Inspection Report

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		

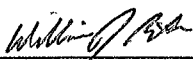
OBSERVATIONS AND CORRECTIVE ACTIONS

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 - NRFSP Exp. 3/2025	Madelyn Burton 18878433 - ServSafe Exp. 1/2025	Melissa Conley 23818491 - ServSafe Exp. 4/2028
--	---	--	--

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: _____

Food Establishment Inspection Report

Establishment: El Paso Golf Club

Establishment #: 24 059

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

William J. Blair
Person in Charge (Signature)

Apr 23, 2024

Date _____

Inspector (Signature) Paul Wilkins wq10

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: