

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 0	Date 07/22/2024
Establishment El Paso Liquors		No. of Repeat Risk Factor/Intervention Violations 0	Time In 1:55 PM
Street Address 530 E. Main Street		Permit Holder Jai Shree Ramji1 Inc	Time Out 2:50 PM
City/State El Paso, IL		Risk Category III	
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																																																																																																																																																																																																																																																																																																																																																																													
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	N/A	Food separated and protected																																																																																																																																																																																																																																																																																																																																																																						
2	N/A	Certified Food Protection Manager (CFPM)			16	N/A	Food-contact surfaces; cleaned and sanitized																																																																																																																																																																																																																																																																																																																																																																						
Employee Health																																																																																																																																																																																																																																																																																																																																																																													
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			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																																																																																								
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/A	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	Preventing Contamination by Hands								8	In	Hands clean and properly washed			20	N/A	Proper cooling time and temperature	9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	N/A	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations			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				Safe Food and Water			COS	R	Proper Use of Utensils			COS	R	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	Varlance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used				Food Temperature Control								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				36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Food Identification								37	Food properly labeled; original container				48	Warewashing facilities: installed, maintained, & used; test strips				Prevention of Food Contamination								38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean				39	Contamination prevented during food preparation, storage and display				Physical Facilities					40	Personal cleanliness				50	Hot and cold water available; adequate pressure				50	Hot and cold water available; adequate pressure				41	Wiping cloths: properly used and stored				51	Washing fruits and vegetables				51	Plumbing installed; proper backflow devices				42					52					52	Sewage and waste water properly disposed				53					53					53	Toilet facilities: properly constructed, supplied, & cleaned				54					54					54	Garbage & refuse properly disposed; facilities maintained				55					55					55	Physical facilities installed, maintained, and clean				56					56					56	Adequate ventilation and lighting; designated areas used				Employee Training								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 Liquors

Establishment #: 24 187

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
49	4-602.13 (C) Observed in WIC gray plastic cooling fan grill covers soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in restroom hot water temperature measured 111.9° F using a food temperature measuring device with metal-stem. All lavatory faucets for public use shall be provided with an automatic safety water mixing device to prevent sudden unanticipated changes in water temperature or excessive water temperatures. The automatic safety water mixing device shall comply with ASSE 1070 or 1017 in accordance with Section 890.210, and shall be adjusted to a maximum setting of 110 degrees Fahrenheit, at the time of installation. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in restroom elongated toilet seat not provided. Water closet bowls for public use shall be the elongated type, and the seat shall be an antimicrobial plastic open-front seat. Please correct this violation within 90 days or at least by next routine inspection.
56	6-501.14 (C) Observed in restroom exhaust vent grill cover soiled with accumulated debris & dust and HVAC supply vent grill cover soiled with accumulated debris & dust. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Amit Patel

Jul 22 2024

Person in Charge (Signature)

Date

Paul H.
Inspector (Signature)

Eh

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Establishment: El Paso Liquors

Establishment #: 24 187



Person in Charge (Signature)

Jul 22, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: