

# 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	07/22/2024
Establishment El Paso Liquors		License/Permit #	24 187	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 530 E. Main Street		Permit Holder Jai Shree Ramji1 Inc		Risk Category III	
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.	
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Compliance Status		COS	R
<b>Supervision</b>			
1	In		
2	N/A		
<b>Employee Health</b>			
3	In		
4	In		
5	In		
<b>Good Hygienic Practices</b>			
6	In		
7	In		
<b>Preventing Contamination by Hands</b>			
8	In		
9	N/A		
10	In		
<b>Approved Source</b>			
11	In		
12	N/O		
13	In		
14	N/A		

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	N/A		
16	N/A		
17	In		
<b>Time/Temperature Control for Safety</b>			
18	N/A		
19	N/A		
20	N/A		
21	N/A		
22	In		
23	In		
24	N/A		
<b>Consumer Advisory</b>			
25	N/A		
<b>Highly Susceptible Populations</b>			
26	N/A		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	In		
<b>Conformance with Approved Procedures</b>			
29	N/A		

## 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			
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Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36			
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
44			
45			
46			
<b>Utensils, Equipment and Vending</b>			
47			
48			
49	X		
<b>Physical Facilities</b>			
50			
51	X		
52			
53			
54			
55			
56	X		
<b>Employee Training</b>			
57			
58			

# 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

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Milk/RIC	37		
		Deli Express sandwich/RIC	38		
		Ham croissant/RIC	37		
		Frozen pizza/RIF	0		

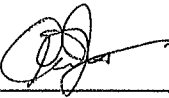
## OBSERVATIONS AND CORRECTIVE ACTIONS

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

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HACCP Topic: TCS food temperature storage requirements, employee health policy requirements, proper chemical storage

  
Person in Charge (Signature)

Jul 22, 2024

Date

  
Inspector (Signature)



Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: El Paso Liquors

Establishment #: 24 187

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number

Violations cited in this report must be corrected within the time frames below.

Please correct any core (C) violations ASAP but at least by next routine inspection

Please go to our social media/website to view/print food safety information

Facility is still classified as a Category III food establishment

If any events occur that cause damage to the establishment (flood, water, fire, smoke, power outage, etc.), please contact the WCHD to ensure compliance so that required inspections occur prior to re-opening.

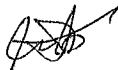
Please note that if any changes (menu, equipment, remodeling, plumbing, renovation, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.

WCHD provides free food safety in-services to establishments & their staff

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.

Ensure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food safety



Person in Charge (Signature)

Jul 22, 2024

Date

  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_