

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 3	Date 08/06/2024
Establishment El Paso Golf Club		No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:25 PM
Street Address 2860 County Road 600 N		Permit Holder El Paso Golf Club Inc	Time Out 3:30 PM
City/State El Paso, IL		Risk Category I	
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				
2	Out	Certified Food Protection Manager (CFPM)				
Employee Health						
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				
Good Hygienic Practices						
6	In	Proper eating, tasting, drinking, or tobacco use				
7	In	No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands						
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				
Approved Source						
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				
Protection from Contamination						
15	In	Food separated and protected				
16	Out	Food-contact surfaces; cleaned and sanitized			X	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food				
Time/Temperature Control for Safety						
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	Out	Proper cold holding temperatures			X	
23	In	Proper date marking and disposition				
24	N/A	Time as a Public Health Control; procedures & records				
Consumer Advisory						
25	In	Consumer advisory provided for raw/undercooked food				
Highly/Susceptible Populations						
26	N/A	Pasteurized foods used; prohibited foods not offered				
Food/Color Additives and Toxic Substances						
27	N/A	Food additives: approved and properly used				
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						
30	Pasteurized eggs used where required					
31	Water and ice from approved source					
32	Variance obtained for specialized processing methods					
Proper Use of Utensils						
33	Proper cooling methods used; adequate equipment for temperature control					
34	Plant food properly cooked for hot holding					
35	Approved thawing methods used					
36	X	Thermometers provided & accurate				
Utensils, Equipment and Vending						
37	X	Food properly labeled; original container				
Physical Facilities						
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					
Employee Training						
43	X	In-use utensils: properly stored			X	
44	Utensils, equipment & linens: properly stored, dried, & handled					
45	Single-use/single-service articles: properly stored and used					
46	Gloves used properly					
Food Identification						
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					
Prevention of Food Contamination						
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	X	Physical facilities installed, maintained, and clean			X	
56	Adequate ventilation and lighting; designated areas used					

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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: 25-49/<200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese sauce/hot-holding	168	Chicken gravy/RIC	38	Diced ham/salad bar	46
BBQ pork & beans stew/hot-hold	163	French toast mix/RIC	43	Sliced tomatoes/salad bar	38
Chili/hot-holding	148	Alfredo sauce/RIC	38	Garlic butter/RIC	41
Chicken strips/fryer	175	Sliced cheese/RIC	36	Blue cheese crumbles/RIC	41
		Cheesecake/RIC	41	Diced ham/RIC	41
		Diced tomatoes/RIC	41		
		Cottage cheese/RIC	41		
		Cut spring greens-cooling/salad	44		
		Potato salad/salad bar	33		

OBSERVATIONS AND CORRECTIVE ACTIONS

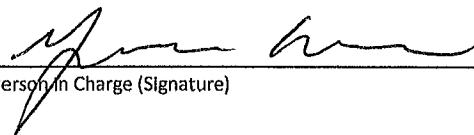
Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current CFPM certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
16	4-501.114 (P) Observed with test kit concentration of quaternary ammonium sanitizer at 3-compartment sink measured less than 200 ppm. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 14-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A quaternary ammonium compound solution shall: (1) have a minimum temperature of 24° C (75° F), (2) have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling. Quaternary ammonium sanitizing solution drained and new quaternary ammonium created by food employee during inspection. Recheck = 200 ppm and 75° F water temperature - OK.
22	3-501.16 (P) Observed at salad bar internal temperature of diced ham measured 46° F and in RIC French toast mix measured 43° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of diced ham measured 45° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with food employee and person-in-

CFPM Verification (name, expiration date, ID#): Yvonne Sehwell

Yvonne Sehwell
22229499 - ServSafe
Exp. 5/2027

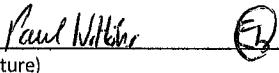
Melissa Conley
23818491 - ServSafe
Exp. 4/2028

HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

Aug 6, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____