

# 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	3	Date	08/06/2024
Establishment El Paso Golf Club		License/Permit #	24 059	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		ZIP Code	61738	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
<b>Supervision</b>			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	Out		
Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>			
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			
<b>Good Hygienic Practices</b>			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
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			
<b>Approved Source</b>			
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			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
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			
<b>Time/Temperature Control for Safety</b>			
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			
<b>Consumer Advisory</b>			
25	In		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
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			
<b>Food Identification</b>			
37	X		
Food properly labeled; original container		X	
<b>Prevention of Food Contamination</b>			
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			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
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			
<b>Utensils, Equipment and Vending</b>			
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			
<b>Physical Facilities</b>			
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			
<b>Employee Training</b>			
57			
All food employees have food handler training			
58			
Allergen training as required			

# Food Establishment Inspection Report

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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/&lt;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		

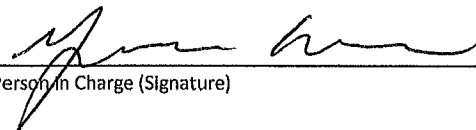
## OBSERVATIONS AND CORRECTIVE ACTIONS

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 Sehwel

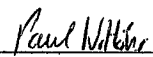

Yvonne Sehwel 22229499 - ServSafe Exp. 5/2027	Melissa Conley 23818491 - ServSafe Exp. 4/2028		
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HACCP Topic: TCS food temperature &amp; date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

  
Person in Charge (Signature)

Aug 6, 2024

Date

   
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

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