

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations	0	Date	12/3/2024
			Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:25 AM
Establishment	ARC at El Paso	Phone (309) 527-6240	Email			
Address 555 E. Clay Street		City/State El Paso, IL	ZIP Code 61738			
License/Permit # 24 066		Permit Holder Arcadia Care Management LLC	Purpose of Inspection Routine	Risk Category I		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in the appropriate box for COS and/or R

IN: In compliance OUT: not in compliance N/O: not observed N/A: not applicable 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			COS	R
Supervision								
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			Protection from Contamination			
2	IN	Certified Food Protection Manager (CFPM).						
Employee Health								
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			Time/Temperature Control for Safety			
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 product use.			Consumer Advisory			
7	IN	No discharge from eyes, nose, and mouth.						
Preventing Contamination by Hands								
8	IN	Hands clean and properly washed.			Highly Susceptible Populations			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.						
10	IN	Adequate handwashing sinks are properly supplied and accessible.						
Approved Source								
11	IN	Food obtained from an approved source.			Food/Color Additives and Toxic Substances			
12	N/O	Food received at the proper temperature.						
13	IN	Food in good condition, safe, and unadulterated.						
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			Conformance with Approved Procedures			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in the box if the numbered item is not in compliance

Mark "X" in the appropriate box for COS and/or R

COS: Corrected on-site during inspection

R: Repeat violation

#	X	Compliance Status	COS	R			COS	R			
Safe Food and Water											
30		Pasteurized eggs are used where required.			Proper Use of Utensils (continued)						
31		Water and ice from an approved source.									
32		Variance obtained for specialized processing methods.									
Food Temperature Control											
33		Proper cooling methods are used; adequate equipment for temperature control.			Utensils, Equipment, and Vending						
34		Plant food properly cooked for hot holding.									
35		Approved thawing methods used.									
36		Thermometers are provided and accurate.									
Food Identification											
37		Food properly labeled; original container.			Physical Facilities						
Prevention of Food Contamination											
38		Insects, rodents, and animals not present.									
39		Contamination is prevented during food preparation, storage, and display.									
40		Personal cleanliness.									
41		Wiping cloths: properly used and stored.			Food Handler and Allergen Awareness						
42		Washing fruits, vegetables, and other plant food.									
43		In-use utensils: properly stored.									

Person in Charge (Signature)

W. W. Wilkins

Date:

12/3/2024

Inspector (Signature)

Paul Wilkins

EW

Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: ARC at El Paso

Establishment #: 24 066

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 188

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Turkey/oven	175	Pork roast-cooling/WIC	134		
Dressing/oven	165	Milk/WIC	38		
Green beans/oven	180	Sliced cheese/WIC	39		
Dressing/prep	145	Shredded cheese/WIC	39		
		Turkey/WIC	40		
		Cottage cheese/WIC	38		
		Sour cream/WIC	39		
		Milk/RIC	40		

NOTES

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

Facility is still classified as a Category I food establishment

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

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 and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

CFPM Verification (name, expiration date, ID#): Mary Lynch

Mary Lynch 22121254 - NRFS Exp. 10/2024	Tina Carey 23538968 - ServSafe Exp. 3/2028	Ashlee Prina 21135849 - ServSafe Exp. 10/2026	Kaitlynn Johnson 22324486 - ServSafe Exp. 6/2027
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HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Illinois Requirements: Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**
 Appropriate default beverage for children's meal **410 ILCS 620/21.5.**

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection.

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