

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations	0	Date	12/16/2024
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:40 AM
Establishment	Beck's Hybrids - El Paso cafeteria	Phone (309) 533-7170	Email		
Address 90 N. Fayette Street		City/State El Paso, IL	ZIP Code 61738		
License/Permit # 24 026		Permit Holder Beck's Hybrids Corporation	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
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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				Protection from Contamination			
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	IN	Food is separated and protected.	
2	IN	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.	
Employee Health				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	IN	Proper cooking time and temperatures.	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper reheating procedures for hot holding.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	IN	Proper cooling time and temperature.	
Good Hygienic Practices				21	IN	Proper hot holding temperatures.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper cold holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper date marking and disposition.	
Preventing Contamination by Hands				24	N/A	Time as a Public Health Control; procedures and records.	
8	IN	Hands clean and properly washed.		Consumer Advisory			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
10	IN	Adequate handwashing sinks are properly supplied and accessible.		Highly Susceptible Populations			
Approved Source				26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
11	IN	Food obtained from an approved source.		27	N/A	Food additives: approved and properly used.	
12	N/O	Food received at the proper temperature.		28	IN	Toxic substances are properly identified, stored and used.	
13	IN	Food in good condition, safe, and unadulterated.		29	N/A	Conformance with Approved Procedures	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		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.

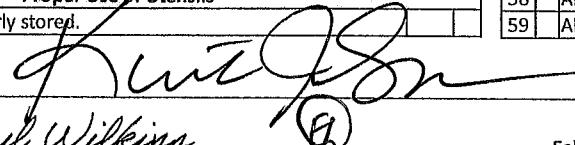
Mark "X" in the box if the numbered item is not in compliance

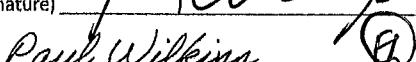
Mark "X" in the appropriate box for COS and/or R

COS: Corrected on-site during inspection

R: Repeat violation

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R				
Safe Food and Water										Proper Use of Utensils (continued)			
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.						
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.						
32		Variance obtained for specialized processing methods.			46		Gloves used properly.						
Food Temperature Control										Utensils, Equipment, and Vending			
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.						
34		Plant food properly cooked for hot holding.			48		Warewashing facilities: installed, maintained, and used; test strips.						
35		Approved thawing methods used.			49		Non-food contact surfaces are clean.						
36		Thermometers are provided and accurate.			Physical Facilities								
Food Identification										50		Hot and cold water available; adequate pressure.	
37	<input checked="" type="checkbox"/>	Food properly labeled; original container.		<input checked="" type="checkbox"/>	51		Plumbing installed; proper backflow devices.						
Prevention of Food Contamination										52		Sewage and wastewater properly disposed.	
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.						
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.						
40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.						
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.						
42		Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness								
Proper Use of Utensils										57		Food handler training 410 ILCS 625/ 3.06.	
43		In-use utensils: properly stored.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).						
<i>Paul Wilkins</i>										59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).	

Person in Charge (Signature)  Date: 12/16/2024

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Beck's Hybrids - El Paso cafeteria

Establishment #: 24 026

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 182

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Lasagna/oven	177	Cottage cheese/salad bar	39
Lasagna/oven	182	Shredded cheese/salad bar	39
Lasagna/oven	165	Diced eggs/salad bar	40
		Diced tomatoes/salad bar	40
		Cut lettuce-cooling/salad bar	46
		Peeled hard-boiled eggs/WIC	39
		Shredded cheese/WIC	38

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.

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation. According to the person-

in-charge, TCS food is only prepared/served when the person-in-charge is on the premises.

Food handler certification is required for all food employees without CFPM certification

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#): Kimberly Stevens

Kimberly Stevens
1682084722-106-66788 - AAA
Exp. 4/2028

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

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in dry storage area clear plastic containers of dry white food substance and dry brown food substance without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Dry white food substance was flour and dry brown food substance was brown sugar, according to person-in-charge, and labeled by person-in-charge during inspection.

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Page 3 of 3

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