

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	1	Date	1/28/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:45 AM

Establishment El Paso Mexican Restaurant	Phone (309) 527-4404	Email
---	----------------------	-------

Address 197 N. Fayette Street		City/State El Paso, IL	ZIP Code 61738
--------------------------------------	--	-------------------------------	-----------------------

License/Permit # 25 058	Permit Holder El Paso Mexican Restaurant Inc	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	#	Compliance Status	COS	R				
Supervision											
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											
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.					
4	IN	Proper use of restriction and exclusion.		Time/Temperature Control for Safety							
5	IN	Procedures for responding to vomiting and diarrheal events.		18	IN	Proper cooking time and temperatures.					
Good Hygienic Practices											
6	IN	Proper eating, tasting, drinking, or tobacco product use.		19	N/O	Proper reheating procedures for hot holding.					
7	IN	No discharge from eyes, nose, and mouth.		20	N/O	Proper cooling time and temperature.					
Preventing Contamination by Hands											
8	IN	Hands clean and properly washed.		21	IN	Proper hot holding temperatures.					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		22	IN	Proper cold holding temperatures.					
10	IN	Adequate handwashing sinks are properly supplied and accessible.		23	OUT	Proper date marking and disposition.	✓				
Approved Source											
11	IN	Food obtained from an approved source.		24	N/A	Time as a Public Health Control; procedures and records.					
12	N/O	Food received at the proper temperature.		Consumer Advisory							
13	IN	Food in good condition, safe, and unadulterated.		25	N/A	Consumer advisory is provided for raw/undercooked food.					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Highly Susceptible Populations							
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				COS: Corrected on-site during inspection		R: Repeat violation	
#	X	Compliance Status	COS	R	#	X	Compliance Status	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.		44		Utensils, equipment, and linens: properly stored, dried, and handled.					
32		Variance obtained for specialized processing methods.		45		Single use/single service articles are properly stored and used.					
Food Temperature Control				46		Gloves used properly.					
33		Proper cooling methods are used; adequate equipment for temperature control.		Utensils, Equipment, and Vending							
34		Plant food properly cooked for hot holding.		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.					
35		Approved thawing methods used.		48		Warewashing facilities: installed, maintained, and used; test strips.					
36		Thermometers are provided and accurate.		49		Non-food contact surfaces are clean.					
Food Identification											
37		Food properly labeled; original container.		50		Hot and cold water available; adequate pressure.					
Prevention of Food Contamination				51		Plumbing installed; proper backflow devices.					
38		Insects, rodents, and animals not present.		52		Sewage and wastewater properly disposed.					
39	✓	Contamination is prevented during food preparation, storage, and display.	✓	53		Toilet facilities: properly constructed, supplied, and cleaned.					
40		Personal cleanliness.		54		Garbage and refuse are properly disposed; facilities are maintained.					
41		Wiping cloths: properly used and stored.		55		Physical facilities installed, maintained, and cleaned.					
42		Washing fruits, vegetables, and other plant food.		56		Adequate ventilation and lighting; designated areas used.					
Proper Use of Utensils											
43		In-use utensils: properly stored.		57		Food handler training 410 ILCS 625/3.06.					
Food Handler and Allergen Awareness				58	✓	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).					
Food Handler and Allergen Awareness				59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).					

Person In Charge (Signature) Joe Date: 1/28/2025

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: El Paso Mexican Restaurant

Establishment #: 25 058

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Refried beans/steam table	144	Cut lettuce/RIC food prep	38	Cut broccoli/RIC	38
Taco meat/steam table	173	Diced tomatoes/RIC food prep	35	Queso/WIC	40
Shredded chicken/steam table	158	Shredded cheese/RIC food prep	39	Diced tomatoes/WIC	39
Spanish rice/steam table	149	Sour cream/RIC food prep	34	Shredded cheese/WIC	40
Queso/steam table	138	Guacamole/RIC food prep	37	Salsa/WIC	40
Horchata/RIC bar	38	Pico de gallo/RIC food prep	37	Milk/WIC	40
Salsa/RIC bar	37	Tamales/RIC food prep	39	Shredded chicken/WIC	39
al Pastor/WIC	40	Diced tomatoes/RIC	35	Tamales/WIC	29

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

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

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#): Jose Rosales

Jose Rosales 3721681 - Always Food Safe Exp. 6/2029	Pedro Castillo 3721509 - Always Food Safe Exp. 6/2029	Adolfo Morachel Lima 3721545 - Always Food Safe Exp. 6/2029	Victor Rosales 3721528 - Always Food Safe Exp. 6/2029
---	---	---	---

HACCP Topic: TCS food temperature & date marking 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.
23	3-501.17 (Pf) Observed no date marking on plastic bags of tamales in RIC (food prep kitchen) and in WIC.
	Ready-to-eat, TCS food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or
	day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41° F or below for a maximum
	of 7 days. The day of preparation shall be counted as Day 1. Reviewed HACCP concept with person-in-charge and food employee
	during inspection. Tamales were removed from freezer and thawed yesterday, according to the person-in-charge,
	and labeled by person-in-charge during inspection.

Food Establishment Inspection Report

Page 3 of 3

Establishment: El Paso Mexican Restaurant Establishment #: 25 058