

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	5/22/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:30 AM
Establishment El Paso Health Care Center		Phone (309) 527-2700	Email		
Address 850 E. 2nd Street		City/State El Paso, IL	ZIP Code 61738		
License/Permit # 25 112	Permit Holder Peterson Health Network 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

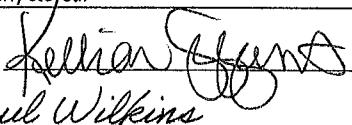
COS: corrected on-site during inspection

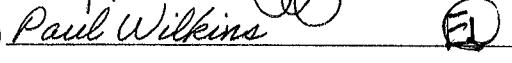
R: repeat violation

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

Person in Charge (Signature)  Date: 5/22/2025

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

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Establishment: El Paso Health Care Center

Establishment #: 25 112

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken parmesan/steam table	168	Deli sandwiches-cooling/prep	50		
Chicken breast-TPHC/steam table	132	Milk/RIC	36		
Spinach/steam table	201	Sliced cheese/RIC	35		
Mashed potatoes/steam table	149	Sausage gravy/RIC	35		
Brown gravy/steam table	153	Milk/WIC	39		
Berry cobbler/steam table	168	Shredded cheese/WIC	38		
		Sliced 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

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.

CFPM Verification (name, expiration date, ID#): Kelli Goggans

Kelli Goggans 23813689 - ServSafe Exp. 4/2028	Eileen Anderson 23556092 - ServSafe Exp. 3/2028	Shelby Hittle 22879128 - ServSafe Exp. 11/2027	Desiree Hakes 1955764 - Always Food Safe Exp. 1/2028
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health

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.
37	3-302.12 (C) Observed on slotted shelf above steam table shake-style container of dry white food substance without name identifying contents on container. 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 powdered sugar according to food employee and labeled by person-in-charge during inspection.
38	6-202.15 (C) Observed back door to kitchen with gap/hole around door knob allowing air and light to penetrate. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing

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