

# 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	2	Date	7/1/2025
			Number of Repeat Risk Factor/ Intervention Violations	1	Time In	10:25 AM
Establishment El Paso Golf Club		Phone (309) 739-2013	Email	manager@elpasogc.com		
Address 2860 County Road 600 N		City/State	El Paso, IL	ZIP Code 61738		
License/Permit # 25 118		Permit Holder	El Paso Golf Club Inc	Purpose of Inspection	Routine	Risk Category

## 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	
<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 product 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 are properly supplied and accessible.			
<b>Approved Source</b>				
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.			
<b>GOOD RETAIL PRACTICES</b>				
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
<b>Safe Food and Water</b>				
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.		
<b>Food Temperature Control</b>				
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.		
<b>Food Identification</b>				
37	X	Food properly labeled; original container.		
<b>Prevention of Food Contamination</b>				
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.		
<b>Proper Use of Utensils</b>				
43	X	In-use utensils: properly stored.		
<b>Protection from Contamination</b>				
15	X	Food is separated and protected.		
16	X	Food-contact surfaces; cleaned and sanitized.		
17	X	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
<b>Time/Temperature Control for Safety</b>				
18	X	Proper cooking time and temperatures.		
19	X	Proper reheating procedures for hot holding.		
20	X	Proper cooling time and temperature.		
21	X	Proper hot holding temperatures.		
22	X	Proper cold holding temperatures.		
23	X	Proper date marking and disposition.		
24	X	Time as a Public Health Control; procedures and records.		
<b>Consumer Advisory</b>				
25	X	Consumer advisory is provided for raw/undercooked food.		
<b>Highly Susceptible Populations</b>				
26	X	Pasteurized foods are used; prohibited foods are not offered.		
<b>Food/Color Additives and Toxic Substances</b>				
27	X	Food additives: approved and properly used.		
28	X	Toxic substances are properly identified, stored and used.		
<b>Conformance with Approved Procedures</b>				
29	X	Compliance with variance/specialized process/HACCP.		

#	X	Compliance Status	COS	R
<b>Proper Use of Utensils (continued)</b>				
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.		
<b>Utensils, Equipment, and Vending</b>				
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.		
<b>Physical Facilities</b>				
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.		
<b>Food Handler and Allergen Awareness</b>				
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) Paul Wilkins Date: 7/1/2025  
 Inspector (Signature) Paul Wilkins EL Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Page 2 of 3

Establishment: El Paso Golf Club

Establishment #: 25 118

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: <200/200

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dogs/flattop	190	Diced tomatoes-cooling/RIC	43	Corned beef/RIC cook	41
Chicken tenders/flattop	165	Sauerkraut-cooling/RIC	44	Ham/RIC cook	41
Chicken tenders/flattop	190	Milk/RIC	38	Turkey/RIC cook	41
		Sliced cheese/RIC	41	Sliced tomatoes/RIC prep	35
		Pasta salad/RIC prep	35	Shredded cheese/RIC prep	37
		Potato salad/RIC prep	36	Cheese sauce/RIC prep	40
Diced chicken/WIC	37	Large diced tomatoes/RIC prep	39	Hot dogs/RIC prep	39
Sliced cheese/RIC	37	Italian beef/RIC cook	41	Ham/RIC	36

## 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.

This facility is on the NCPWS program and must routinely collect water samples as required

CFPM Verification (name, expiration date, ID#): Michael Phillips

Michael Phillips 1731015039-305-184554 - AAA Food Exp. 11/2029	Jeffery Yager 21756828 - ServSafe Exp. 2/2027		
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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.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current CFPM certification.
	This facility is classified as a Category I 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	4-601.11 (Pf) Observed in ice machine (Manitowoc) interior white plastic ice deflecting flap soiled with accumulated

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Page 3 of 3

Establishment: El Paso Golf Club

Establishment #: 25 118

<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
Item Number	Violations cited in this report must be corrected within the time frames below.
	debris and yellow substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. White plastic water tray cleaned and sanitized by food employee during inspection.
16	4-501.114 (P) Observed with test kit concentration of quaternary ammonium sanitizer at mechanical warewashing machine 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) and (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 hose was not connected to solution. Quaternary ammonium solution obtained and connected to hose by food employee during inspection. Recheck = 200 ppm - OK.
37	3-302.12 (C) Observed in kitchen dry white food substance in clear plastic container with green lid without name identifying contents on container and along cook line squeeze container of liquid yellow 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 food substance was flour and liquid food substance was Whirl butter according to food employee.
	Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in basement storage room (billiards) open boxes of hinged containers and portion cups stored directly on the floor. Single-service and single-use articles shall be stored: (1) in a clean, dry location; (2) where they are not exposed to splash, dust, or other contamination; and (3) at least 15 cm (6 inches) above the floor. Open boxes removed from floor and placed onto billiards table and round table by person-in-charge during inspection.
47	4-101.19 (C) Observed in kitchen white wood shelf below 3-compartment sink with rough surface exposed on front and right edges and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
	Please note 1 repeat violation (item #2) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside
	Observed basement storage area, basement refrigeration units, and outdoor cooking area