

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	4	Date	06/07/2021
Establishment El Paso Mexican Restaurant		License/Permit #	0	Time In	11:00 AM
Street Address 197 N. Fayette Street		Permit Holder	Risk Category		
City/State El Paso, IL		ZIP Code	Purpose of Inspection		
		61738	Routine Inspection		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
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	Compliance Status	COS	R	Protection from Contamination				
1	Out		Person in charge present, demonstrates knowledge, and performs duties	X			15	In			Food 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				Time/Temperature Control for Safety				
4	In		Proper use of restriction and exclusion				18	In			Proper cooking time and temperatures
5	In		Procedures for responding to vomiting and diarrheal events				19	In			Proper reheating procedures for hot holding
			Good Hygienic Practices				20	N/O			Proper cooling time and temperature
6	In		Proper eating, tasting, drinking, or tobacco use				21	Out			Proper hot holding temperatures
7	In		No discharge from eyes, nose, and mouth				22	In			Proper cold holding temperatures
			Preventing Contamination by Hands				23	In			Proper date marking and disposition
8	In		Hands clean and properly washed				24	N/A			Time as a Public Health Control; procedures & records
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Consumer Advisory				
10	Out		Adequate handwashing sinks properly supplied and accessible	X			25	In			Consumer advisory provided for raw/undercooked food
			Approved Source				Highly Susceptible Populations				
11	In		Food obtained from approved source				26	N/A			Pasteurized foods used; prohibited foods not offered
12	N/O		Food received at proper temperature				Food/Color Additives and Toxic Substances				
13	Out		Food in good condition, safe, and unadulterated	X			27	N/A			Food additives: approved and properly used
14	N/A		Required records available: shellstock tags, parasite destruction				28	In			Toxic substances properly identified, stored, and used
									Conformance with Approved Procedures		
						29	N/A				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 box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status	COS	R	Safe Food and Water	Compliance Status	COS	R	Proper Use of Utensils				
30			Pasteurized eggs used where required				43	In-use utensils: properly stored			
31			Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled			
32			Variance obtained for specialized processing methods				45	X Single-use/single-service articles: properly stored and used	X		
			Food Temperature Control				46	Gloves used properly			
33			Proper cooling methods 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, & used; test strips			
36			Thermometers provided & accurate				49	Non-food contact surfaces clean			
			Food Identification				Physical Facilities				
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 waste water properly disposed			
39	X		Contamination prevented during food preparation, storage and display	X			53	Toilet facilities: properly constructed, supplied, & cleaned			
40			Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained			
41			Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean			
42			Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used			
									Employee Training		
						57	All food employees have food handler training				
						58	X Allergen training as required				

Food Establishment Inspection Report

Establishment: El Paso Mexican Restaurant

Establishment #: 21 010

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	135	Sour cream/RIC food prep	41	Queso/WIC	38
Shredded chicken/steam table	168	Cut lettuce/RIC food prep	41	Shredded cheese/WIC	38
Taco meat/steam table	168	Diced tomatoes/RIC food prep	41	Sour cream/WIC	38
Queso/steam table	115	Shredded cheese/RIC food prep	41	Cut lettuce/WIC	39
Queso/stove	129	Pico de Gallo/RIC	41	Pico de Gallo/WIC	39
Spanish rice/stove	131	Guacamole/RIC	41	Chorizo/WIC	38
		Hot dogs/RIC	41	Carnitas/WIC	39
		Chorizo/RIC	41	Salsa/RIC	41
		Sour cream/RIC	41	Milk/RIC	41

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-103.11 (Pf) Observed in kitchen person-in-charge did not demonstrate knowledge that food employees are properly maintaining the temperatures of TCS foods during hot-holding and priority violation (#21) noted during inspection. The person-in-charge shall ensure that food employees are properly maintaining the temperatures of TCS foods during hot-holding through daily oversight of the food employees routine monitoring of food temperatures. Discussed HACCP concept with person-in-charge and food employees during inspection.
10	5-205.11 (Pf) Observed in kitchen hand washing sink blocked by single-use round plastic lids. Hand washing sinks must be accessible at all times. Round plastic lids removed from hand sink by food employee during inspection.
13	3-202.15 (Pf) Observed in kitchen storage room open can of La Lechera Original leche stored in RIF (upright). Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Open can of La Lechera Original leche discarded by person-in-charge during inspection.
21	3-501.16 (P) Observed in kitchen in steam table internal temperature of queso was 115° F as indicated by a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of queso indicated 120° F after stirring. Queso had been in hot-holding unit less than one (1) hour, according to male person-in-charge, and was placed onto stove in double-boiler for rapid reheating by male food employee during inspection. Recheck = 165° F - OK.
39	3-305.14 (C) Observed in kitchen peeled onion and sliced green pepper stored incorrectly on slotted shelving in RIC (food prep). During preparation, unpackaged food shall be protected from contamination. Peeled onion and sliced green pepper removed

CFPM Verification (name, expiration date, ID#): Jose Rosales

Jose Rosales 17768559 - ServSafe Exp. 4/2024	Luis Xolo 17594864 - ServSafe Exp. 3/2024	Conrado Xolo Toto 17594865 - ServSafe Exp. 3/2024	Emmanuel Rosales 17594860 - ServSafe Exp. 3/2024
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HACCP Topic: TCS food hot-holding temperature requirements, employee health policy requirements, wearing masks

_____ Jun 7, 2021
 Person in Charge (Signature) Date

_____ Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

Food Establishment Inspection Report

Establishment: El Paso Mexican Restaurant

Establishment #: 21 010

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	from RIC by food employee during inspection.
45	4-903.11 (C) Observed in kitchen single-use round foil food containers stored incorrectly on hand sink. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Round foil containers inverted by food employee during inspection.
58	410 ILCS 625 (C) Observed documentation that only one (1) certified food protection manager has current food allergy awareness training as required. All certified food protection managers employed by a restaurant must receive or obtain training in basic allergy awareness principles within 30 days after employment and every 3 years thereafter. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed allergy notice to consumers not displayed. A restaurant shall display a notice indicating to consumers that any information regarding food allergies must be communicated to an employee of the restaurant. Allergy notice provided and posted by person-in-charge during inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM or IL FSSM certification and must be on the premises during all hours of operation
	Allergy awareness training certification is required for all certified food protection managers
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, mobile food truck/trailer, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Fall 2021
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 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 and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection

Jose
Person in Charge (Signature)

Jun 7, 2021
Date

Paul William Wynn
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____