

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	05/10/2022
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	11:25 AM
Establishment El Paso Health Care Center	License/Permit # 22 164	Permit Holder Peterson Health Network LLC	Risk Category I		
Street Address 850 E. 2nd Street		Purpose of Inspection Routine Inspection			
City/State El Paso, IL	ZIP Code 61738				

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			
1	Out	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager (CFPM)	X
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 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	Out	Adequate handwashing sinks properly supplied and accessible	X
Approved Source			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
15	In	Food separated and protected	
16	Out	Food-contact surfaces; cleaned and sanitized	X
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	N/O	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	N/O	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	In	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved and properly used	
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			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
Food Identification			
37		Food properly labeled; original container	
Prevention of Food Contamination			
38	X	Insects, rodents, and animals not present	
39		Contamination prevented during food preparation, storage and display	
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	

Compliance Status		COS	R
Proper Use of Utensils			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49	X	Non-food contact surfaces clean	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51		Plumbing installed; proper backflow devices	
52		Sewage and waste water properly disposed	
53		Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55	X	Physical facilities installed, maintained, and clean	
56		Adequate ventilation and lighting; designated areas used	
Employee Training			
57		All food employees have food handler training	
58		Allergen training as required	

Food Establishment Inspection Report

Establishment: El Paso Health Care Center

Establishment #: 22 164

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25/200

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Pasta noodles/steam table	174		Cottage cheese/serving	40	
Chicken Alfredo/steam table	139		Milk/WIC	41	
Carrots/steam table	147		Sliced cheese/WIC	41	
Breakfast casserole/steam table	167		Peeled hard-boiled eggs/WIC	39	
Mixed vegetables/steam table	153		Yogurt/WIC	40	
			Peeled hard-boiled eggs/RIC	40	
			Shredded cheese/RIC	40	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed person-in-charge did not demonstrate knowledge by being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. The person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Please correct this violation within 10 days and provide documentation of corrections to Woodford Co Health Dept by 5/20/2022.
2	2-102.12 (C) Observed no documentation that food employees have current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge must 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.
10	6-301.12 (Pf) Observed in kitchen paper towels not provided by hand sink. Each handwashing sink or group of adjacent hand washing sinks shall be provided with: (A) individual, disposable towels; (B) a continuous towel system that supplies the user with a clean towel; or (C) a heated-air hand drying device; or (D) a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Paper towels provided by person-in-charge during inspection.
16	4-601.11 (Pf) Observed by serving window two (2) Manitowoc ice machines with front edge of interior white plastic ice deflecting flap soiled with accumulated debris and residue. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice deflecting flaps cleaned and sanitized by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Michelle McDonald

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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, sanitizer temperature requirements

Michelle McDonald May 10, 2022
 Person in Charge (Signature) Date

Paul Wilkins EL
 Inspector (Signature)

Follow-up: Yes No (Check one)

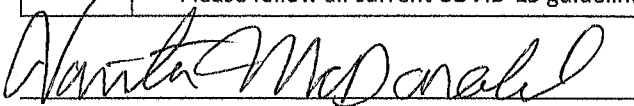
Follow-up Date: _____

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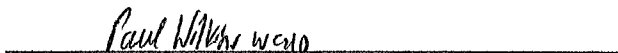
Establishment: El Paso Health Care Center

Establishment #: 22 164

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
38	6-202.15 (C) Observed outer-opening back door (interior left) bottom door sweep damaged, not attached, and allowing air & light to penetrate. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in WIC blue plastic cooling fan grill covers soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen wall material below hand sink coming unattached and large gaps above water lines in wall covering. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen in center of open serving area by steam table ceiling tiles with water stains and not maintained in good repair. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
Please correct any core (C) violations noted above ASAP but 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.	
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 shall have CFPM certification and be on the premises during all hours of operation	
Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.	
WCHD provides free food safety in-services to establishments & their staff	
Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2022	
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 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.	
Observed temperature log sheets for monitoring refrigeration units and internal TCS food temperatures	
If using Time as a Public Health Control (3-501.19): log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request.	
Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.	


 Person In Charge (Signature)

May 10, 2022
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____