

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	2	Date	09/19/2022
		No. of Repeat Risk Factor/Intervention Violations		1	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
El Paso Health Care Center	22 164	Peterson Health Network LLC		I	
Street Address		Purpose of Inspection			
850 E. 2nd Street		Routine Inspection			
City/State	ZIP Code				
El Paso, IL	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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	Out			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	Out		X	16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	In		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Compliance with variance/specialized process/HACCP			
29	N/A			Conformance with Approved Procedures			

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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35				48	X		
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36				49	X		X
Thermometers provided & accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51			
38	X			Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39				Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55	X		X
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56	X		
				Adequate ventilation and lighting; designated areas used			
Employee Training				57			
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: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Green beans/stove	204		Cottage cheese/RIC	40	
Pork fritter/steam table	167		Cut watermelon/RIC	40	
Scalloped potatoes/steam table	195		Sausage/RIC	41	
Green beans/steam table	189		Ham/RIC	41	
Gravy/steam table	161		Cheese sandwich/RIC	41	
French toast casserole/steam	183		Milk/WIC	41	
			Shredded cheese/RIC	40	

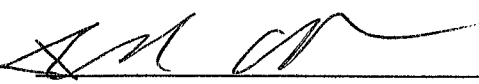
OBSERVATIONS AND CORRECTIVE ACTIONS

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 9/29/2022.
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 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.
38	6-501.111 (Pf) Observed multiple flies (more than 25) observed, live, flying around in the kitchen. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: (A) routinely inspecting incoming shipments of food and supplies; (B) routinely inspecting the premises for evidence of pests; (C) using methods, if pests are found, such as trapping devices or other means of pest control; and (D) eliminating harborage conditions. Please correct this violation within 10 days and provide documentation of corrections to Woodford Co Health Dept by 9/29/2022.

CFPM Verification (name, expiration date, ID#): Tiffany Bruer

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


 Person in Charge (Signature)

Sep 19, 2022
 Date

Paul Williams 
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: Sep 29, 2022

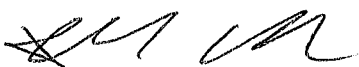
Food Establishment Inspection Report

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.
48	4-501.14 (C) Observed in warewashing area right-side cold water faucet soiled with accumulated black substance and right-side water faucet swing spout soiled with accumulated debris and hard water deposit. The 3-compartment sink shall be cleaned before use, as needed throughout the day, or at least once every 24 hours to ensure proper sanitizing of equipment and utensils. 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. (REPEAT)
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. (REPEAT)
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. (REPEAT)
56	6-202.12 (C) Observed in kitchen above steam table HVAC exhaust vent missing and not attached. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment or utensils. 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 4 repeat violations (item #2, #49, #55, & #55) were 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, barbecue, 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	
Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.	



Person in Charge (Signature)

Sep 19, 2022

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: Sep 29, 2022