

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
 Prevent. Promote. Protect.  
 Woodford County  
 Health Department

1831 S. Main Street  
 Eureka, IL 61530  
 (309) 467-3064  
 www.woodfordhealth.org

Permit No.: 17 016 H  
 Telephone: 527-4404  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: El Paso Mexican Restaurant Owner/Agent: Vazquez Honorio Carrillo  
 Address: 197 N. Fayette Street/State Route 251 City: El Paso ZIP Code: 61738

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
*1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34	X	1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>			
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
*4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>			
5	X	1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25	X	1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7		4	Unwrapped and potentially hazardous food not reserved, <b>CROSS CONTAMINATION</b>	26	X	2	No re-use of single-service articles	<b>LIGHTING</b>			
8	X	2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>	38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	<b>VENTILATION</b>			
10	X	1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
*11		5	Personnel with infections restricted				<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean
*12	X	5	Hands washed and clean, good hygienic practices	29	X	1	Installed, Maintained	<b>OTHER OPERATIONS</b>			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41	X	5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>							<b>TOILET AND HAND-WASHING FACILITIES</b>	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14	X	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <u>X</u> NO <u>    </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock						X		Food handler certification - food employees YES <u>    </u> NO <u>X</u>

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/Quat 200 ppm  
 Manager Certification No. of: 01663859  
 Full-Time Employee: Vazquez Honorio Carrillo Exp. Date 2/20

Hot Foods Spanish rice 158° F  
Taco meat 164° F  
Shredded chicken 137° F  
Refried beans 149° F  
 Cold Foods Sour cream 40° F  
Diced tomatoes 41° F  
Shredded cheese 41° F  
RIC, RIF, WIC - OK

Received by/Title [Signature]  
 (Signature of Owner or Representative)

Sanitation Score: 77 (100 minus demerits)

Date: 30 August 2017

Time In: 10:35 a.m. Time Out: 11:55 a.m.

By Paul Wilkin WENO (EL)  
 (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 016 H

The following remarks supplement the inspection report of: El Paso Mexican Restaurant

(Establishment Name)

Date: 30 August 2017

Item	Code	Section	Inspection Remarks	Correct by
5			Observed temperature measuring device accurate to $\pm 3^{\circ}$ F not provided in RIF (top-sliding 2-door, storage room).	NRI <b>REPEAT</b>
8			Observed in RIF (upright, storage room off kitchen) round bread stored uncovered on top of plastic package of round bread. Uncovered round bread discarded by male food employee during inspection.	C
10			Observed in Delfield RIC (2 slide-out drawers) below griddle handle of spoons in direct contact with raw meat (chicken, beef). Spoons removed from raw meat and placed back into raw meat with handle extended above food during inspection.	C
12			Observed in storage room by restrooms personal employee items (blue open Pepsi cup 1/2 full with straw & toothbrush) stored on shelf above bottles of drinks. Personal employee items removed to by male food employee during inspection.	C
14			Observed in kitchen soft tortillas stored in unapproved small white plastic take-out bags.	NRI
15			Observed seating booth by storage room by restrooms and seating booth in customer dining area by south wall (corner) cracked, damaged, and not maintained in good repair.	NRI
23			Observed RIC (Leader, food prep, kitchen) with accumulated condensation water on bottom shelf of unit.	NRI
25			Observed in kitchen by hand sink aluminum foil sheets in box stored next to hand sink. Box of aluminum foil sheets removed to counter by male food employee during inspection.	C
26			Observed in kitchen soft tortillas stored in re-used small white plastic take-out bags.	NRI
29			Observed 3-compartment sink faucet leaking when water turned off and not in operation.	NRI
34			Observed external grease dumpster lid and external garbage dumpster lid propped open at time of inspection.	NRI
41			Observed in storage room by restrooms air freshener cans stored on shelf above bottles of drinks. Air freshener cans removed to bottom shelf by male food employee during inspection.	C
	750	570	Observed no documentation that food employees have food handler certification. All food employees without IL FSSM certification must have food handler certification.	NRI <b>REPEAT</b>
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 2 repeat violations 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 Spring/Summer 2017 newsletter.	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHS

These remarks have been explained to me and are understood Jose

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			Facility is classified as a Category I, High Risk retail food service establishment. Please forward the establishment review and a current diagram noting equipment layout of the establishment & current menu to our office.	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 <sup>rd</sup> inspection.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: October 3 & 5, 2017	
			IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for class information or to register for the 8-hour class & exam.	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM 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.	
			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 must be posted at entrances & exits.	
		FYI	<b>HAZARD ANALYSIS CRITICAL CONTROL POINT</b>	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store employee items (cell phones, water bottles, drinks, food) on designated shelves to prevent contamination of equipment & food intended for consumption	
			- Store raw food below ready-to-eat food to prevent cross-contamination.	
			- Inspect food product in storage on a routine basis to ensure wholesomeness and no spoilage	

Sanitarian/Environmental Health Inspector

*Paul Wilkins WCHD*

These remarks have been explained to me and are understood

*[Signature]*

(Signature of Owner or Representative)

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