# RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** El Paso Golf Club  
**Owner/Agent:** El Paso Golf Club Inc/Lane Vance  
**Address:** 2860 County Road 600 N  
**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:**
  - 1. **Pre-flushed, scraped, soaked**
  - 2. **Wash, rinse water: clean, proper temperature**
  - 3. **Sanitation rinse: clean, temperature, concentration**
  - 4. **Outside storage area, enclosures properly constructed, clean, controlled incineration**
  - 5. **Presence of insects/rodents - outer openings protected, no birds, turtles, other animals**
  - 6. **Floors, walls and ceilings**
  - 7. **Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods**
  - 8. **Furniture provided as required - Fixtures shielded**
  - 9. **Lighting provided as required - Fixtures shielded**
  - 10. **Vents, fans, fume cupboards**
  - 11. **Vents, fans, exhaust systems**
  - 12. **Fume cupboards, exhaust systems**
  - 13. **Fume cupboards, exhaust systems**
  - 14. **Fume cupboards, exhaust systems**
  - 15. **Fume cupboards, exhaust systems**
  - 16. **Fume cupboards, exhaust systems**
  - 17. **Fume cupboards, exhaust systems**

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**Temperature:** Temp/PPM Chemical: Chlorine/Quat 200 ppm/Heat 182° F  
**Hot Foods:** Bratwurst 187° F  
**Cold Foods:** Cut lettuce 40° F

**Manager Certification No.:** 21441084 – NRFSP  
**Full-Time Employee:** Chelsie Buster  
**Exp. Date:** 3/23

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**Sanitation Score:** 91  
**Date:** 19 June 2018

**Time In:** 11:00 a.m.  
**Time Out:** 12:50 p.m.  
**Page 1 of 3**
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: El Paso Golf Club

Date: 19 June 2018

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<tr>
<td>5</td>
<td></td>
<td></td>
<td>Observed temperature measuring devices accurate to ± 3°F not provided and conspicuous in RIFs (chest, basement).</td>
<td>NRI</td>
</tr>
<tr>
<td>14</td>
<td></td>
<td></td>
<td>Observed in kitchen on flour container clear plastic lid with chipped edge and small crack in middle.</td>
<td>NRI</td>
</tr>
<tr>
<td>15</td>
<td></td>
<td></td>
<td>Observed in kitchen white shelves below 3-compartment sink with rough surface exposed on front edge.</td>
<td>NRI</td>
</tr>
<tr>
<td>22</td>
<td></td>
<td></td>
<td>Observed in basement ice machine (Manitowoc) accumulated pink substance/slime on white plastic ice deflector flap.</td>
<td>NRI</td>
</tr>
<tr>
<td>23</td>
<td></td>
<td></td>
<td>Observed in basement WIC cooling fan grill cover soiled w/ accumulated dust and debris.</td>
<td>NRI</td>
</tr>
<tr>
<td>32</td>
<td></td>
<td></td>
<td>Observed paper towels not provided at hand sink at bar. Paper towels provided by female food manager during inspection.</td>
<td>C</td>
</tr>
</tbody>
</table>

Observed basement storage rooms, basement WIC, and basement restrooms.

Please correct any violations noted above ASAP, but at least by NRI
Please go to our website to view/print the Fall/Winter 2017 newsletter.
Facility is still classified as a Category II, Medium Risk establishment.
Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.
Next certified food protection manager 8-hour class & exam offered @ WCHD: July 16 & 18, 2018
Certified food protection manager 8-hour class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for class & exam.
Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have certified food protection manager 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 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.

Sanitarian/Environmental Health Inspector

These remarks have been explained to me and are understood

(N)RI = Next Routine Inspection
(C) = Corrected During Inspection
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: El Paso Golf Club

(Establishment Name)

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<tr>
<td></td>
<td></td>
<td>FYI</td>
<td>This facility is on the NCPWS program and must routinely collect water samples as required.</td>
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<td>HAZARD ANALYSIS CRITICAL CONTROL POINT</td>
<td>- 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]</td>
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<td>- Wash hands frequently at hand sink, especially before using gloves -- double hand washing required after using the restroom</td>
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<td>- Chlorine: 50-100 ppm at 3rd compartment of sink, immersion for 10 seconds; 75°F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75°F</td>
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<td>- Quat: 200 ppm at 3rd compartment of sink, immersion for 30 seconds; 75°F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75°F</td>
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<td>(keep bottles labeled &amp; properly stored)</td>
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<td>- Heat: dishwasher – final rinse = 180°F or above</td>
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<td></td>
<td>- Make sure all containers of food are properly labeled w/ name and date &amp; time of opening of package, in addition to the date &amp; time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days</td>
<td></td>
</tr>
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Sanitarian/Environmental Health Inspector

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(Signature of Owner or Representative)

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