Local Health Department Name and Address  
Woodford County Health Department  
1821 S. Main Street, Eureka, IL 61530  

Establishment License/Permit #:  
WPV Ice LLC  
18172  

Street Address:  
609 W. Main Street  

City/State:  
El Paso, IL  
ZIP Code:  
61738  

Food Establishment Inspection Report  

No. of Risk Factor/Intervention Violations: 1  
No. of Repeat Risk Factor/Intervention Violations: 0  
Date: 08/20/2018  
Time In: 11:25 AM  
Time Out: 12:45 PM  
Permit Holder: WPV Ice LLC  
Risk Category: III  
Purpose of Inspection: 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  

Compliance Status  

Supervision  
1 IN Person in charge present, demonstrates knowledge, and performs duties  
2 N/A Certified Food Protection Manager (CFPM)  

Employee Health  
3 IN Management, food employee and conditional employee; knowledge, responsibilities and reporting  
4 IN Proper use of restriction and exclusion  
5 OUT 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 IN Adequate handwashing sinks properly supplied and accessible  

Approved Source  
11 IN Food obtained from approved source  
12 N/A Food received at proper temperature  
13 IN Food in good condition, safe, and unsullcherated  
14 N/A Required records available: shelfstock tags, parasite destruction  

Protection from Contamination  
15 N/A Food separated and protected  
16 IN Food-contact surfaces; cleaned and sanitized  
17 IN Proper disposal of returned, previously served, reconditioned and unsafe food  

Time/Temperature Control for Safety  
18 N/A Proper cooking time and temperatures  
19 N/A Proper reheating procedures for hot holding  
20 N/A Proper cooling time and temperature  
21 N/A Proper hot holding temperatures  
22 IN Proper cold holding temperatures  
23 N/A 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 N/A 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  

Safe Food and Water  
30 IN Pasteurized eggs used where required  
31 IN Water and ice from approved source  
32 IN Variance obtained for specialized processing methods  

Food Temperature Control  
33 IN Proper cooling methods used; adequate equipment for temperature control  
34 IN Plant food properly cooked for hot holding  
35 IN Approved thawing methods used  
36 IN Thermometers provided & accurate  

Food Identification  
37 IN Food properly labeled; original container  

Prevention of Food Contamination  
38 IN Insects, rodents, and animals not present  
39 IN Contamination prevented during food preparation, storage and display  
40 IN Personal cleanliness  
41 IN Wiping cloths: properly used and stored  
42 IN Washing fruits and vegetables  

Proper Use of Utensils  
43 IN In-use utensils: properly stored  
44 IN Utensils, equipment & linens: properly stored, dried, & handled  
45 IN Single-use/single-service articles: properly stored and used  
46 IN Gloves used properly  

Utensils, Equipment and Vending  
47 IN Food and non-food contact surfaces clean, properly designed, constructed, and used  
48 IN Warewashing facilities: installed, maintained, & used; test strips  
49 IN Non-food contact surfaces clean  

Physical Facilities  
50 IN Hot and cold water available; adequate pressure  
51 IN Plumbing installed; proper backflow devices  
52 IN Sewage and waste water properly disposed  
53 IN Toilet facilities: properly constructed, supplied, & cleaned  
54 IN Garbage & refuse properly disposed; facilities maintained  
55 IN Physical facilities installed, maintained, and clean  
56 IN Adequate ventilation and lighting; designated areas used  

Employee Training  
57 IN All food employees have food handler training  
58 IN Allergen training as required  

IOCI 17-356
Food Establishment Inspection Report

Establishment: WPV Ice LLC

Sanitizer Type: Chlorine  PPM: 200  Heat: N/A

TEMPERATURE OBSERVATIONS

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OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.
5 2-501.11 (PF) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.

CFPM Verification (name, expiration date, ID#): Brandon Whatley

HACCP Topic: Proper hand washing procedures

Aug 20, 2018

Follow-up: ☐ Yes ☒ No (Check one)  Follow-up Date: 

Person in Charge (Signature)  Inspector (Signature)
### OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

Please correct any violations noted above ASAP, but at least by next routine inspection

Restroom facilities are located within 300 feet of ice/water vending unit

Please go to our website to view/print the Fall/Winter 2017 newsletter

Facility is still classified as a Category III food establishment

WCHD provides free food safety in-services to establishments & their staff

Please note that if establishment is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, concessions, 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: October 2 & 4, 2018

Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM 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 ice/water vending unit.

This facility is on the NCPWS program and must routinely collect water samples as required.

**Person in Charge (Signature)**

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**Date**: Aug 20, 2018

**Follow-up**: ☑ Yes ☐ No (Check one) **Follow-up Date:**