## Food Establishment Inspection Report

**Local Health Department Name and Address**
Woodford County Health Department  
1831 S. Main Street, Eureka, IL 61530

**Establishment**
Beck's Hybrids - El Paso Cafeteria  
License/Permit #  
19 057

**Street Address**
90 N. Fayette Street

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

**No. of Risk Factor/Intervention Violations** 0  
**Date** 05/20/2019

**No. of Repeat Risk Factor/Intervention Violations** 0  
**Time In** 10:25 AM

**Permit Holder**  
Beck's Hybrids Corporation

**Purpose of Inspection**  
Routine Inspection

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### 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

<table>
<thead>
<tr>
<th>No.</th>
<th>Supervision</th>
<th>Protection from Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>In</td>
<td>Food separated and protected</td>
</tr>
<tr>
<td>2</td>
<td>In</td>
<td>Food-contact surfaces; cleaned and sanitized</td>
</tr>
<tr>
<td>3</td>
<td>In</td>
<td>Proper disposition of returned, previously served, reconditioned and unsafe food</td>
</tr>
<tr>
<td>4</td>
<td>In</td>
<td>Proper cooking time and temperatures</td>
</tr>
<tr>
<td>5</td>
<td>In</td>
<td>Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td>6</td>
<td>In</td>
<td>Proper cooling times and temperature</td>
</tr>
<tr>
<td>7</td>
<td>In</td>
<td>Proper hot holding temperatures</td>
</tr>
<tr>
<td>8</td>
<td>In</td>
<td>Proper cold holding temperatures</td>
</tr>
<tr>
<td>9</td>
<td>In</td>
<td>Proper date marking and disposition</td>
</tr>
<tr>
<td>10</td>
<td>In</td>
<td>Time as a Public Health Control; procedures &amp; records</td>
</tr>
</tbody>
</table>

#### Employee Health

**Compliance Status**

- Person in charge present, demonstrates knowledge, and performs duties
- Certified Food Protection Manager (CFPM)
- Management, food employee and conditional employee; knowledge, responsibilities and reporting
- Proper use of restriction and exclusion
- Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices

- Proper eating, tasting, drinking, or tobacco use
- No discharge from eyes, nose, and mouth

**Compliance Status**

- Hands clean and properly washed
- No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
- Adequate handwashing sinks properly supplied and accessible

#### Approved Source

- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe, and unadulterated

#### Consumer Advisory

- Consumer advisory provided for raw/undercooked food
- Pasteurized foods used; prohibited foods not offered

#### Food/Color Additives and Toxic Substances

- Food additives: approved and properly used
- Toxic substances properly identified, stored, and used

#### Conformance with Approved Procedures

- Compliance with variance/specialized process/HACCP

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogenic, 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

#### Safe Food and Water

<table>
<thead>
<tr>
<th>No.</th>
<th>Prevention of Food Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>31</td>
<td>Water and ice from approved source</td>
</tr>
<tr>
<td>32</td>
<td>Variance obtained for specialized processing methods</td>
</tr>
<tr>
<td>33</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>34</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>35</td>
<td>Approved chafing methods used</td>
</tr>
</tbody>
</table>

#### Food Temperature Control

- Thermometers provided & accurate

#### Food Identification

- Food properly labeled; original container

#### Food Temperature Control

- In-use utensils: properly stored
- Utensils, equipment & linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored and used
- Gloves used properly

### Other

- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Adequate ventilation and lighting; designated areas used

#### Physical Facilities

- Adequate washing and cleaning; designated areas used
- Adequate ventilation and lighting; designated areas used
- Toilet facilities: properly constructed, supplied, & cleaned
- Grit and debris properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean

#### Employee Training

- All food employees have food handler training
- Allergen training as required
## TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot dogs/oven</td>
<td>206</td>
<td>Tapioca pudding/RIC</td>
<td>40</td>
<td>Ham/WIC</td>
<td>38</td>
</tr>
<tr>
<td>Hot dogs/oven</td>
<td>215</td>
<td>Vanilla yogurt/RIC</td>
<td>40</td>
<td>Housemade ranch dressing/WIC</td>
<td>36</td>
</tr>
<tr>
<td>Macaroni &amp; cheese/oven</td>
<td>180</td>
<td>Diced tomatoes/salad bar</td>
<td>37</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Macaroni &amp; cheese/oven</td>
<td>191</td>
<td>Peeled hard-boiled eggs/salad bar</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot dogs/steam table</td>
<td>180</td>
<td>Diced ham/salad bar</td>
<td>36</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bleu cheese crumbles/salad bar</td>
<td>37</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Shredded cheese/salad bar</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sliced cheese/salad bar</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Housemade ranch dressing/salad</td>
<td>40</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td>4-903.11 (C) Observed in kitchen clean white bowls stored in “up” position on slotted shelf across from 3-compartment sink. White bowls removed from slotted shelf and placed inverted on slotted shelf by female person-in-charge during inspection.</td>
</tr>
<tr>
<td>45</td>
<td>4-903.11 (C) Observed in kitchen Styrofoam containers stored directly on counter shelf in food prep area. Single-service articles shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. Styrofoam containers placed into clear plastic bag by female person-in-charge during inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Kimberly Stevens

Kimberly Stevens 21441100 - NRFSP Exp. 3/2023

HACCP Topic: TCS temperature requirements, Hepatitis A

May 20, 2019

Person In Charge (Signature)

Inspector (Signature)

Follow-up: Yes ☑ No (Check one) Follow-up Date:
Food Establishment Inspection Report

Establishment: Beck's Hybrids - El Paso cafeteria

Establishment #: 19057

**OBSERVATIONS AND CORRECTIVE ACTIONS**

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

Please correct any core (C) violations noted above ASAP but at least by next routine inspection.

Please go to our website to view/print the WCHD Connection quarterly newsletter.

Facility is still classified as a Category I food establishment.

The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation.

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.

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 permit must be applied for & approved by WCHD.

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

Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.

Next certified food protection manager 8-hour class & exam at WCHD: June 2019

Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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.

Person in Charge (Signature): [Signature]

Date: May 20, 2019

Reviewer: [Signature]

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

Inspector (Signature): [Signature]