Food Establishment Inspection Report

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

Establishment
El Paso Health Care Center
Street Address
850 E. 2nd Street
City/State
El Paso, IL

License/Permit # 19169
ZIP Code 61738

No. of Risk Factor/Intervention Violations 2
No. of Repeat Risk Factor/Intervention Violations 0

Permit Holder
Peterson Health Network LLC

Risk Category

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  IN  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  IN  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/O  Food received at proper temperature
13 OUT  Food in good condition, safe, and unadulterated X
14 N/A  Required records available: shellstock tags, parasite destruction

Compliance Status
Protection from Contamination
15 IN  Food separated and protected
16 IN  Food-contact surfaces: cleaned and sanitized
17 IN  Proper disposition of returned, previously served, reconditioned and unsafe food

Time/Temperature Control for Safety
18 IN  Proper cooking time and temperatures
19 IN  Proper reheating procedures for hot holding
20 N/O  Proper cooling time and temperature
21 IN  Proper hot holding temperatures
22 IN  Proper cold holding temperatures
23 IN  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 IN  Pasteurized foods used; prohibited foods not offered

Food/Color Additives and Toxic Substances
27 N/A  Food additives: approved and properly used
28 OUT  Toxic substances properly identified, stored, and used X

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

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 cooking 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  In-use utensils: properly stored
39 IN  Utensils, equipment & linens: properly stored, dried, & handled
40 IN  Single-use/single-service articles: properly stored and used X
41 IN  Gloves used properly

Utensils, Equipment and Vending
42 IN  Food and non-food contact surfaces cleanable, properly designed, constructed, and used
43 IN  Warewashing facilities: installed, maintained, & used; test strips
44 IN  Non-food contact surfaces clean

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

Employee Training
52 IN  All food employees have food handler training
53 IN  Allergen training as required

No. of Risk Factor/Intervention Violations 2
Date 09/30/2013
Time In 10:00 AM
Time Out 11:55 AM
Food Establishment Inspection Report

Establishment: El Paso Health Care Center
Establishment #: 19 169

Water Supply: ☑ Public ☐ Private
Waste Water System: ☑ Public ☐ Private
Sanitizer Type: Chlorine/Quaternary ammonium
PPM: 25-49/200
Heat: N/A

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken/oven</td>
<td>168</td>
</tr>
<tr>
<td>Seasoned rice/steam table</td>
<td>135</td>
</tr>
<tr>
<td>Mixed vegetables/stove</td>
<td>181</td>
</tr>
<tr>
<td>Cheeseburger casserole/hot-hold</td>
<td>142</td>
</tr>
<tr>
<td>Green beans/stove</td>
<td>191</td>
</tr>
<tr>
<td>Bologna sandwich/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Sliced cheese/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Precooked peas/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Sausage/WIC</td>
<td>39</td>
</tr>
<tr>
<td>Milk/WIC</td>
<td>40</td>
</tr>
<tr>
<td>Shredded cheese/RIC</td>
<td>40</td>
</tr>
</tbody>
</table>

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TEMPERATURE OBSERVATIONS

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>13</td>
<td>3-202.15 (PF) Observed in storage room dented cans of Sunsourse pork &amp; beans and Harvest of Eden diced peaches on can shelf. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed to dented can area by female person-in-charge during inspection.</td>
</tr>
<tr>
<td>28</td>
<td>7-102.11 (PF) Observed in kitchen working spray bottle of blue liquid not properly labeled. Containers of toxic materials must be clearly and individually identified with the common name of the material. Clear liquid in spray bottle was quaternary ammonium according to female person-in-charge and labeled by female person-in-charge during inspection.</td>
</tr>
<tr>
<td>45</td>
<td>4-903.11 (C) Observed on slotted shelf by double entrance doors into kitchen large coffee filters stored directly on bags of coffee filters. Single-service articles shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. Coffee filters placed into clear plastic bag with other coffee filters by female person-in-charge during inspection.</td>
</tr>
<tr>
<td>55</td>
<td>6-201.11 (C) Observed in main dining room several ceiling tiles with water stains on surface and not maintained in good repair. Ceiling material 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.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Mary Lynch

<table>
<thead>
<tr>
<th>Mary Lynch</th>
<th>Kate Johnson</th>
<th>Kandice Bean</th>
</tr>
</thead>
<tbody>
<tr>
<td>16431956 - ServSafe</td>
<td>14802338 - ServSafe</td>
<td>18240974 - ServSafe</td>
</tr>
<tr>
<td>Exp. 5/2023</td>
<td>Exp. 2/2022</td>
<td>Exp. 8/2024</td>
</tr>
</tbody>
</table>

HACCP Topic: TCS food temperature requirements, proper sanitization concentration requirements

Mary Lynch

Sep 30, 2019

Follow-up: ☑ Yes ☐ No (Check one)

Inspector (Signature): Paul Whalen

Follow-up Date: 

ISS-17-356
### OBSERVATIONS AND CORRECTIVE ACTIONS

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

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Please correct any core (C) violations noted above ASAP but at least by next routine inspection.</td>
</tr>
<tr>
<td></td>
<td>Please go to our website to view/print the WCHD Connection quarterly newsletter.</td>
</tr>
<tr>
<td></td>
<td>Facility is still classified as a Category I food establishment.</td>
</tr>
<tr>
<td></td>
<td>At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd Inspection.</td>
</tr>
<tr>
<td></td>
<td>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/drink permit must be applied for &amp; approved by WCHD.</td>
</tr>
<tr>
<td></td>
<td>WCHD provides free food safety in-services to establishments &amp; their staff.</td>
</tr>
<tr>
<td></td>
<td>Next certified food protection manager 8-hour class &amp; exam offered @ WCHD: October 2019.</td>
</tr>
<tr>
<td></td>
<td>Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. &quot;Food employee&quot; 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 and valid for three (3) years from date of issuance.</td>
</tr>
<tr>
<td></td>
<td>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 &amp; exits; no vaping or e-cigarette use in food &amp; drink prep area, dishwashing area, and storage area; no smoking within building structure.</td>
</tr>
<tr>
<td></td>
<td>Observed main dining room and sun dining room in use for serving residents.</td>
</tr>
<tr>
<td></td>
<td>Observed temperature log sheets for refrigeration units and internal TCS food temperatures.</td>
</tr>
</tbody>
</table>

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**Signature**: [Signature]

**Date**: Sep 30, 2019

**Follow-up**: [ ] Yes [X] No (Check one)