# Food Establishment Inspection Report

**Local Health Department Name and Address**
Woodford County Health Department
1851 S. Main Street, Eureka, IL 61530

**Establishment**
El Paso Mexican Restaurant

**License/Permit #**
191010

**City/State**
El Paso, IL

**ZIP Code**
61738

**Date**
11/07/2019

**Time In**
10:55 AM

**Time Out**
12:40 PM

**Permit Holder**
El Paso Mexican Restaurant Inc

**Purpose of Inspection**
Routine Inspection

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## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
</table>

1. **Supervision**
   
   Person in charge present, demonstrates knowledge, and performs duties

2. **Employee Health**
   
   Management, food employee and conditional employee; knowledge, responsibilities and reporting

3. **Proper use of restriction and exclusion**

4. **Procedures for responding to vomiting and diarrhea events**

5. **Good Hygienic Practices**
   
   Proper eating, tasting, drinking, or tobacco use

6. **No discharge from eyes, nose, and mouth**

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### Risk Factors

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

### Compliance Status

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Protection from Contamination</th>
</tr>
</thead>
</table>

15. Food separated and protected

16. Food-contact surfaces cleaned and sanitized

17. Proper disposition of returned, previously served, reconditioned and unsafe food

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### Foodborne Illness Risk Factors and Public Health Interventions

- **Compliance Status**
  - COS
  - R

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### 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 number 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

1. Pasteurized eggs used where required
2. Water and ice from approved source
3. Variance obtained for specialized processing methods

#### Food Temperature Control

1. Proper cooling methods used; adequate equipment for temperature control
2. Plant food properly cooked for hot holding
3. Approved thawing methods used
4. Thermometers provided & accurate

#### Food Identification

1. Food properly labeled; original container

#### Prevention of Food Contamination

1. Insects, rodents, and animals not present
2. Contamination prevented during food preparation, storage and display
3. Personal cleanliness
4. Wiping cloths: properly used and stored
5. Washing fruits and vegetables

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### Proper Use of Utensils

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

### Utensils, Equipment and Vending

1. Food and non-food contact surfaces clean, properly designed, constructed, and used
2. Warewashing facilities: installed, maintained, & used; test strips
3. Non-food contact surfaces clean

### Physical Facilities

1. Hot and cold water available: adequate pressure
2. Plumbing installed: proper backflow devices
3. Sewage and waste water properly disposed
4. Toilet facilities: properly constructed, supplied, & cleaned
5. Garbage & refuse properly disposed; facilities maintained
6. Physical facilities installed, maintained, and clean
7. Adequate ventilation and lighting; designated areas used

### Employee Training

1. All food employees have food handler training
2. Allergen training as required
# Food Establishment Inspection Report

**Establishment:** El Paso Mexican Restaurant  
**Water Supply:** Public  
**Sanitizer Type:** Chlorine  
**PPM:** 50-99/100  
**Heat:** N/A

## TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Refried beans/steam</td>
<td>162</td>
</tr>
<tr>
<td>chicken/steam table</td>
<td>190</td>
</tr>
<tr>
<td>Taco meat/steam table</td>
<td>153</td>
</tr>
<tr>
<td>Queso/steam table</td>
<td>130</td>
</tr>
<tr>
<td>Sour cream/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Diced tomatoes/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Guacamole/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Shredded lettuce/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Shredded cheese/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Pico de Gallo/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Milk/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Carnitas/WIC</td>
<td>37</td>
</tr>
<tr>
<td>Flan/WIC</td>
<td>38</td>
</tr>
<tr>
<td>Queso/WIC</td>
<td>38</td>
</tr>
<tr>
<td>Shredded cheese/WIC</td>
<td>39</td>
</tr>
<tr>
<td>Sour cream/WIC</td>
<td>39</td>
</tr>
<tr>
<td>Cut lettuce/WIC</td>
<td>40</td>
</tr>
<tr>
<td>Pico de Gallo/WIC</td>
<td>39</td>
</tr>
<tr>
<td>Salsa/WIC</td>
<td>38</td>
</tr>
<tr>
<td>Salsa/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Chicken/delivery</td>
<td>36</td>
</tr>
</tbody>
</table>

## OBSERVATIONS AND CORRECTIVE ACTIONS

1. **2-103.11 (P)** Observed in kitchen male person-in-charge did not demonstrate knowledge that food employees are properly maintaining the temperatures of TCS foods during hot-holding and priority violation (#21) noted during inspection. The person-in-charge shall ensure that food employees are properly maintaining the temperatures of TCS foods during hot-holding through daily oversight of the food employees routine monitoring of food temperatures. Discussed HACCP concept with male person-in-charge and male food employees during inspection.

21. **3-501.16 (P)** Observed in kitchen in steam table internal temperature of queso was 130°F as indicated by a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of queso indicated 129°F. Queso had been in hot-holding unit less than one (1) hour, according to male person-in-charge, and was placed back onto stove for rapid reheating by male food employee during inspection. Recheck = 165°F - OK.

39. **3-305.14 (C)** Observed in storage area by WIC tortilla chips stored uncovered in plastic tub. During preparation, unpackaged food shall be protected from contamination. Tortilla chips removed from plastic tub and placed into white plastic container with lid by male food employee during inspection.

45. **4-903.11 (C)** Observed in storage rooms by restrooms box of 32 oz cups stored directly on floor. Single-use articles shall be stored at least six inches above the floor. Cups removed from box and placed onto shelf by male food employee during inspection.

## CFPM Verification (name, expiration date, ID#): Conrado Xolo Toto

<table>
<thead>
<tr>
<th>Name</th>
<th>ID#</th>
<th>Exp. 3/2024</th>
</tr>
</thead>
<tbody>
<tr>
<td>Conrado Xolo Toto</td>
<td>17594865 - ServSafe</td>
<td></td>
</tr>
<tr>
<td>Luis Xolo</td>
<td>17594864 - ServSafe</td>
<td></td>
</tr>
<tr>
<td>Emmanuel Rosales</td>
<td>17594860 - ServSafe</td>
<td></td>
</tr>
<tr>
<td>Veronica Perez</td>
<td>17594859 - ServSafe</td>
<td></td>
</tr>
</tbody>
</table>

**HACCP Topic:** TCS food hot-holding temperature requirements, Hepatitis A

**Person in Charge (Signature):** Conrado Xolo  
**Date:** Nov 7, 2019  
**Inspector (Signature):** Paul Miller  
**Follow-up:** ☒ Yes  
**Follow-up Date:**
## 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>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>56</td>
<td>G-303.11 (C) Observed in storage room by restrooms fluorescent light fixture not working properly and lighting found to be insufficient for that area. Light intensity shall be at least 10 foot candles (108 lux) in storage areas. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

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 must be on the premises during all hours of operation.

Allergy awareness training certification is required as of July 1, 2018, for all certified food protection managers.

Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, mobile food truck, etc.), a temporary food/drink permit must be applied for & approved by WCHD.

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.

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

Next certified food protection manager 8-hour class & exam at WCHD: Spring 2020

Effective January 1, 2015, 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 and valid for three (3) years from date of issuance.

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.

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**Corinada Xolo.**

Person in Charge (Signature)

Nov 7, 2019

Date

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date: