

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
 Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
 Eureka, IL 61530
 (309) 467-3064
 www.woodfordhealth.org

Permit No.: 16 195 H
 Telephone: 527-4404
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: El Paso Mexican Restaurant **Owner/Agent:** Vazquez Honorio Carrillo

Address: 197 N. Fayette Street/State Route 251 **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.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
			FOOD				GARBAGE AND REFUSE DISPOSAL				
* 1	X	5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked				
	C			19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			FOOD PROTECTION				INSECT, RODENT ANIMAL CONTROL				
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	21		1	Wiping cloths: clean, use restricted				
				22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean				FLOORS, WALLS AND CEILINGS
5	X	1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25	X	1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				LIGHTING
8	X	2	Food protection during storage, preparation, display, service and transportation				WATER	38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure				VENTILATION
10		1	Food (ice) dispensing utensils properly stored				SEWAGE	39		1	Rooms and equipment - vented as required
			PERSONNEL	*28		4	Sewage and waste water disposal				DRESSING ROOMS
*11		5	Personnel with infections restricted				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained				OTHER OPERATIONS
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
			FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES				
14	X	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					44		1	Clean, soiled linen properly stored
17		1	Accurate thermometers, chemical test kits provided, gauge cock					*45			Management personnel certified YES <u>X</u> NO <u> </u>
											Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/Quat 200 ppm

Hot Foods Spanish rice 155° F

Cold Foods Sour cream 40° F

Manager Certification No. of: 01663859

Taco meat 156° F

Diced tomatoes 41° F

Full-Time Employee: Vazquez Honorio Carrillo Exp. Date 2/20

Shredded chicken 141° F

Shredded cheese 41° F

Refried beans 147° F

RIC, RIF, WIC - OK

Received by/Title: Honorio Carrillo (Signature of Owner or Representative)

Sanitation Score: 89 (100 minus demerits)

Date: 7 December 2016

Time In: 12:35 p.m. Time Out: 1:45 p.m.

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By: Paul Wilton Waus (EL) (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 195 H

The following remarks supplement the inspection report of: El Paso Mexican Restaurant

(Establishment Name)

Date: 7 December 2016

Item	Code	Section	Inspection Remarks	Correct by
1			Observed in WIC box of whole dark green peppers on slotted shelf with white mold on surface of dark green peppers. Box of whole dark green peppers removed and discarded by male owner during inspection.	C
5			Observed temperature measuring devices accurate to $\pm 3^\circ$ F not provided in RIF (Kenmore, chest, storage room) and in RIF (General Electric, upright, storage room).	NRI
8			Observed flour tortillas stored directly in white plastic take-out bags and not stored in approved containers.	NRI
14			Observed unapproved material (white plastic take-out bags) used for food storage.	NRI
25			Observed aluminum foil containers and Styrofoam containers stored directly on slotted shelves in kitchen and not stored in clean, covered containers.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2016 newsletter.	
			Facility is classified as a Category I, High Risk retail food service establishment. Please forward the establishment review and a current diagram noting equipment layout of the establishment & current menu to our office.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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	
			Next IL FSSM 8-hour class offered @ WCHD: Spring 2017	
			IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for class information or to register for the 8-hour class & exam.	
			Food Handler certification is due by January 1, 2017, for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.	
			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 must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood

Honorio Carrillo

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- 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 temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store employee items (cell phones, water bottles, drinks, food) on designated shelves to prevent contamination of equipment & food intended for consumption	
			- Pre-chill containers in freezing or refrigeration units that will store potentially hazardous foods for cold-holding.	
			- Pre-heat warming units in advance of placing food in them to ensure potentially hazardous food maintains required minimum internal temperature	
			- Inspect food product in storage on a routine basis to ensure wholesomeness and no spoilage	

Sanitarian/Environmental Health Inspector Paul Wilby Wong

These remarks have been explained to me and are understood

Honorio Carrillo

(Signature of Owner or Representative)

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