

Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 2		Date 06/22/2023
Establishment El Paso Golf Club		No. of Repeat Risk Factor/Intervention Violations 0		Time In 12:25 PM
		Permit Holder El Paso Golf Club Inc		Time Out 2:25 PM
Street Address 2860 County Road 600 N		Purpose of Inspection Routine Inspection		
City/State El Paso, IL		ZIP Code 61738		

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

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			COS	R	Compliance Status	COS	R		
Supervision									
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	Out	Food-contact surfaces; cleaned and sanitized	X	
Employee Health									
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety				
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures		
Good Hygienic Practices									
6	In	Proper eating, tasting, drinking, or tobacco use			19	In	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/O	Proper cooling time and temperature		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	Out	Proper date marking and disposition	X	
Approved Source									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			Consumer Advisory				
13	In	Food in good condition, safe, and unadulterated			25	In	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations				
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			COS	R	Proper Use of Utensils			COS	R
30	Pasteurized eggs used where required				43	In-use utensils: properly stored			
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled			
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used			
Food Temperature Control									
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly			
34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending				
35	Approved thawing methods used				47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips			
Food Identification									
37	X Food properly labeled; original container	X			49	X Non-food contact surfaces clean			
Prevention of Food Contamination									
38	X Insects, rodents, and animals not present	X			Physical Facilities				
39	X Contamination prevented during food preparation, storage and display	X			50	Hot and cold water available; adequate pressure			
40	Personal cleanliness				51	Plumbing installed; proper backflow devices			
41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed			
42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned			
Employee Training									
57	All food employees have food handler training				54	Garbage & refuse properly disposed; facilities maintained			
58	Allergen training as required				55	Physical facilities installed, maintained, and clean			
					56	Adequate ventilation and lighting; designated areas used			

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Page 2 of 3

Establishment: El Paso Golf Club

Establishment #: 23 167

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 100/200

Heat: 180

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese/hot-holding unit	158	Pasta/RIC	41	Sliced tomatoes/RIC	40
Queso/hot-holding unit	150	Tuna salad/RIC	41	Cole slaw/RIC	39
Beer cheese/hot-holding unit	152	Potato soup/RIC	40	Chicken salad/RIC	39
Bratwurst/grill	186	Taco meat/RIC	40	Homemade ranch dressing/RIC	40
Vegetable beef soup/salad bar	188	Chicken salad/RIC	40	Cole slaw/RIC	40
Diced ham/salad bar	41	Sliced cheese/RIC	41	Peeled hard-boiled eggs/RIC	40
Diced eggs/salad bar	40	Roast beef/RIC	41	Diced tomatoes/RIC	40
Peas/salad bar	40	Pulled pork/RIC	41	Bratwurst/RIC	40
Cottage cheese/salad bar	39	Diced chicken/RIC	41	Chicken salad/salad bar	41

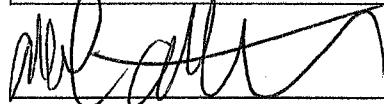
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in wait staff drink prep area interior front edge of white plastic ice deflecting flap in ice machine (Manitowoc) soiled with accumulated debris and black substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice deflecting flap cleaned & sanitized by food employee during inspection.
23	3-501.18 (P) Observed in kitchen in RIC container of tuna salad with preparation date of 6/2, which exceeds the 7-day requirement for ready-to-eat TCS food. Ready-to-eat, Time/Temperature Control for Safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold or discarded when held at a temperature of 41° F or below for a maximum of 7 days (not exceeding manufacturer's use-by date). The day of preparation shall be counted as Day 1. Discussed HACCP concept with person-in-charge during inspection. Tuna salad discarded by food employee during inspection.
37	3-602.11 (C) Observed at salad bar multiple food items not properly labeled with names of food visible to customers. Food that is available for consumer self-dispensing shall be labeled with the name of the food in plain view of the consumer. Use a card or sign to label with common name of food. Food items labeled by person-in-charge during inspection.
38	6-501.111 (Pf) Observed in kitchen 12 live flies on surfaces. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: (A) routinely inspecting incoming shipments of food and supplies; (B) routinely inspecting the premises for evidence of pests; (C) using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§ 7-202.12,

CFPM Verification (name, expiration date, ID#): Mike Christensen

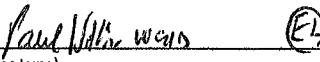
Mike Christiansen 21557950 - NRFSP Exp. 3/2024	Brandi Baker 21678292 - NRFSP Exp. 3/2025	Vicki Outinen 21557939 - NRFSP Exp. 3/2024	Kimberly Kiefer 21914132 - NRFSP Exp. 2/2028
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

Jun 22, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

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Person in Charge (Signature)

Jun 22, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: