

Food Establishment Inspection Report

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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		License/Permit # 23 167	Time In 12:25 PM
Street Address 2860 County Road 600 N		No. of Repeat Risk Factor/Intervention Violations 0	Time Out 2:25 PM
City/State El Paso, IL		Permit Holder El Paso Golf Club Inc	Risk Category I
ZIP Code 61738		Purpose of Inspection Routine Inspection	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance Status		COS	R
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	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
15	In	Food separated and protected	
16	Out	Food-contact surfaces; cleaned and sanitized	X
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	Out	Proper date marking and disposition	X
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	In	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
Conformance with Approved Procedures			
29	N/A	Compliance with variance/specialized process/HACCP	

GOOD RETAIL PRACTICES

<p>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</p>			
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Compliance Status		COS	R
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
Food Identification			
37	X	Food properly labeled; original container	X
Prevention of Food Contamination			
38	X	Insects, rodents, and animals not present	X
39	X	Contamination prevented during food preparation, storage and display	X
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	

Compliance Status		COS	R
Proper Use of Utensils			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45	X	Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49	X	Non-food contact surfaces clean	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51		Plumbing installed; proper backflow devices	
52		Sewage and waste water properly disposed	
53		Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55		Physical facilities installed, maintained, and clean	
56		Adequate ventilation and lighting; designated areas used	
Employee Training			
57		All food employees have food handler training	
58		Allergen training as required	

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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	Housemade 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

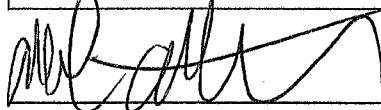
OBSERVATIONS AND CORRECTIVE ACTIONS

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: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	7-206.12, and 7-206.13; Pf and (D) eliminating harborage conditions. Flies killed and surfaces cleaned & sanitized by person-in-charge during inspection.
39	3-306.11 (P) Observed at salad bar container of croutons and raisins stored uncovered in clear plastic containers. Food on display shall be protected from contamination. Croutons and raisins were covered with clear plastic wrap by person-in-charge during inspection.
45	4-903.11 (C) Observed in basement storage room box of hand towels stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in kitchen left side of white wood shelf above warewashing rinse sink by dishwasher with rough surface edge and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in basement WIC (beer, ribs) cooling fan grill cover soiled with accumulate debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
	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 and other food safety information
	Facility is still classified as a Category I food establishment. Facility is cooling down and/or reheating TCS food.
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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.
	This facility is on the NCPWS program and must routinely collect water samples as required
	Observed basement storage area and refrigeration units

Person in Charge (Signature)

Jun 22, 2023

Date _____

Inspector (Signature) Paul Walker

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: