☐ Food Service Establishment
☑ Retail Food Store
☐ Temporary
□ Mobile



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

Permit No.: 18 046 H
Telephone: <u>527-4075</u>
☑ Original Inspection
☐ Follow-up Inspection
☐ Other

RETAIL FOOD SANITARY INSPECTION REPORT

ddr	ess:	45 N	I. Fayette Street	··			City: El Paso				ZIP Code: <u>61738</u>
Based Failure	on an to co	inspect	tion this day, the items marked below identify verse violations within the time specified may re	iolatior sult in p	s of th	e Illine tion u	ois Food, Drug and Cosmetic Act and/or the S der the enforcement provisions of these acts.	anitary •= Cri	Inspec tical I	tion La tems F	nw and Rules promulgated under these acts. Requiring Immediate Correction.
Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
		İ	FOOD	18		1	Pre-flushed, soraped, soaked			ĺ	GARBAGE AND REFUSE DISPOSAL
1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequa number, insect/rodent proof, frequency, clean
2	X	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	21		1	Wiping cloths: clean, use restricted				INSECT, RODENT ANIMAL CONTROL
• 3	C	5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	•35		4	Presence of insects/rodents - outer opening 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		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment- utensils	36	X	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		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	C	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	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
4		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
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	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					•45	X		Management personnel certified YES NO _X
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification – food employee YES X NO
mpei	atur	e: Ter	mp/PPM Chemical: Quaternary amn	noniu	<u>m 20</u>)0 pp	m Hot Foods Sausage grav	y 154	<u>° F</u>	C	old Foods Baked potato 40° F
nage	er Ce	rtifica	ation No. of:		<u>,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,</u>		*Baked chicken 124° I	~		<u>C</u>	hicken egg rolls 39° F
l-Ti	ne E	mploy	vee: DJ Skaggs Exp	. Date			<u>Fried chicken 148° F</u> Chicken tenders 136° I				oneless chicken wings 38° F VIC, WIF, RIC – OK

Received by/Title >

Time In: 1:15 p.m.

Sanitation Score: 85 (100 minus demerits)

Time Out: 2:50 p.m.

V ()

Page 1 of 3

(Signature of Owner or Representative)

Date: 26 February 2018

By Jaw William Well (Sanitarian/Environmental Health Inspector)



Woodford County Health Department

1831 S. Main Street Eureka, Illinois 61530

Phone: 309/467-3064 Fax: 309/467-5104 www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 046 H

The following remarks supplement the inspection report of: El Paso IGA #379 – Deli

(Establishment Name)

Date: 26 February 2018

tem	Code	Section	Inspection Remarks	Correct by
2			Observed in open display RIC across from Aisle 7/8 pre-packaged in advance of retail sale various food items (salmon patty, stuffed green peppers, lasagna) labeled "misc cold deli" on container and without either name identifying contents on containers (stuffed green peppers and lasagna) and/or ingredient list on containers.	NRI
3			Observed with food temperature measuring device with metal-stem internal temperature of baked chicken at 124° F in hot-holding unit. Using metal-stem thermometer provided at establishment, internal temperature of baked chicken at 122° F in hot-holding unit. Baked chicken in hot-holding unit less than 4 hours, according to female food assistant manager, and removed from hot-holding unit and reheated by female food assistant manager during inspection. Recheck = 165° F – OK.	C
12			Observed in WIC employee personal item (half-full Pepsi bottle) stored on top shelf of rolling rack cart above food intended for customer consumption. Employee personal item removed to bottom shelf during inspection.	С
22			Observed exhaust hood filters above fryers and stove soiled w/ accumulated debris and grease.	NRI
25			Observed on top of deli display cooler single-service items (taster spoons) stored in clear, plastic container with food-contact surface of spoons in contact with handle of spoons.	NRI
36			Observed in WIF accumulated condensation ice on floor.	NRI REPEAT
45			Observed no documentation that at least one full-time food employee with current certified food protection manager certification was on the premises during this inspection. This facility is classified as a Category I, High Risk food service establishment, and at least one full-time food employee with current CFPM certification must be on the premises whenever food is being prepared or served. This establishment has 90 DAYS (May 26, 2018) to provide documentation that at least one full-time employee with current CFPM certification is on premises whenever food is being prepared and served.	90 DAYS
		andy.	Diagon convent any violations noted shave ACAD but at least by NDI	,
			Please correct any violations noted above ASAP, but at least by NRI. Please note 1 repeat violation was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment. 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.	

Sanitarian/Environmental Health Inspector

law Wilker Went

These remarks have been explained to me and are understood

(Signature of Owner or Representative)



Woodford County Health Department

1831 S. Main Street Eureka, Illinois 61530

Phone: 309/467-3064 Fax: 309/467-5104

www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 046 H

The following remarks supplement the inspection report of: El Paso IGA #379 – Deli

(Establishment Name)

Date: 26 February 2018

Item	Code	Section	Inspection Remarks	Correct by
			WCHD provides free food safety in-services to establishments & their staff.	
			Next certified food protection manager 8-hour class & exam offered @ WCHD: March	
			6 & 8, 2018	
			Certified food protection manager class at U of I Extension – Woodford: Call 309-467-	
			3789 for class information or to register for the 8-hour class & exam (June 2018).	
			Effective January 1, 2017, Food Handler certification is required 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.	
			Food handler certification is required 30 days from the hire date of food employees.	
			Ensure compliance with Smoke-Free IL Act - public places and places of employment	
1			must be completely smoke-free inside and within 15 feet from entrances, exits, windows	
			that open and ventilation intakes; signage posted at entrances & exits.	
		FYI	TIAZARD ANALYGIG CREEKGAL CONTROL BODYE	·
		F I I	HAZARD ANALYSIS CRITICAL CONTROL POINT	
	į		- Keep potentially hazardous food requiring time/temperature controls for safety out of	
ļ			the temperature danger zone of 41° F – 135° F [use a clean and sanitized food	
			temperature measuring device with metal-stem to monitor internal food temperatures	·
ļ			- Wash hands frequently at hand sink, especially before using gloves – double hand	
			washing required after using the restroom	
İ			- Make sure all containers of food are properly labeled w/ name and date & time of	
1			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	
ŀ	j		- Quaternary ammonium: 200 ppm at 3 rd compartment of sink, immersion 30 seconds; 75° F	
			200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Cool PHF/TTCS food from 135° F to 70° F within 2 hours; then from 70° F to 41° F	
			within 4 more hours, for a total of six hours	

Sanitarian/Environmental Health Inspector

J'and Willow ways

These remarks have been explained to me and are understood

NRI = Next Routine Inspection C = Corrected During Inspection (Signature of Owner or Representative)

Page 3 of 3