

- 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.: 18 149 H
Telephone: 527-6240
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Heritage Health of El Paso Owner/Agent: Heritage Enterprises Inc
Address: 555 E. Clay Street 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				18		1	Pre-flushed, scraped, soaked				
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	GARBAGE AND REFUSE DISPOSAL
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted				
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	INSECT, RODENT ANIMAL CONTROL
* 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	FLOORS, WALLS AND CEILINGS
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				
8		2	Food protection during storage, preparation, display, service and transportation					WATER			
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	38		1	VENTILATION
10		1	Food (ice) dispensing utensils properly stored					SEWAGE			
PERSONNEL				*28		4	Sewage and waste water disposal				
*11		5	Personnel with infections restricted					PLUMBING			
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	DRESSING ROOMS
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	
FOOD EQUIPMENT AND UTENSILS								TOILET AND HAND-WASHING FACILITIES			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	42		1	OTHER OPERATIONS
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	
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated								
17		1	Accurate thermometers, chemical test kits provided, gauge cock								

Temperature: Temp/PPM Chemical: Quat 200 ppm/Heat 184° F/Chlorine Hot Foods Yellow gravy 159° F Cold Foods Sliced turkey 40° F
 Manager Certification No. of: 15768505 - ServSafe Fire braised chicken 149° F Sliced turkey 39° F
 Full-Time Employee: Patricia Witte Exp. Date 11/22 Lima beans 188° F Peeled hard boiled eggs 38° F
 Mashed potatoes 185° F WIC, WIF, RIC, RIF - OK

Received by/Title: Patricia Witte, CDM, CFPP
 (Signature of Owner or Representative)

Sanitation Score: 100 (100 minus demerits) Date: 5 February 2018

Time In: 11:30 a.m. Time Out: 1:00 p.m. Page 1 of 2 By: Paul Wilkins (EL)
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 149 H

The following remarks supplement the inspection report of: Heritage Health of El Paso
(Establishment Name)

Date: 5 February 2018

Item	Code	Section	Inspection Remarks	Correct by
			No violations observed at time of inspection.	
			Keep up the good work!	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment. Please note facility operates Meals-on-Wheels program for City of El Paso residents only.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (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 certified food protection manager 8-hour class 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).	
			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. 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 must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits.	
			Observed temperature log sheets and sanitizer log sheets by office door on wall for monitoring food temperatures, refrigeration/freezing temperatures, and sanitizer concentrations; TCS cooling labels on wall in food prep area.	
		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 food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves and after donning hair restraints/hair nets – double hand washing after using the restroom.	
			- Food employees shall not wear jewelry on their arms and hands while preparing food, except for a plain ring such as a wedding band or medical information jewelry	

Sanitarian/Environmental Health Inspector Pam Willey Ward

These remarks have been explained to me and are understood Patty Witte, CDM, CFPP
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection