



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 145 H

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

Date: 7 March 2018

Item	Code	Section	Inspection Remarks	Correct by
14			Observed three (3) white bowls on shelf above steam table with chipped edges. White bowls discarded by female food manager during inspection.	C
15			Observed in kitchen white shelf above steam table with peeling and chipping paint on top surface of shelf.	NRI
23			Observed by kitchen pass-thru window two ice machines (Manitowoc) with accumulated debris and hard water deposits around top edges of ice machines.	NRI
25			Observed in kitchen on slotted shelf large, white coffee filters stored on top of clear, plastic bag and not stored in clean, covered containers to protect from contamination.	NRI
41			Observed in kitchen spray bottle of liquid without name identifying contents on container. Liquid was quaternary ammonium sanitizing solution and labeled by male food employee during inspection.	C
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 (June 7, 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
			Observed main dining room and sun dining room.	
			Observed temperature log sheets for RICs, RIFs, WIC, and internal food temperatures.	
			Please correct any violations noted above ASAP, but at least by NRI	
			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 (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 & exam offered @ WCHD: Fall 2018	
			Certified food protection manager class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for information or to register for the 8-hour class & exam (June 2018).	

Sanitarian/Environmental Health Inspector Paul William Wang

These remarks have been explained to me and are understood [Signature]
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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			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 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	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 [if wearing a bandage, make sure to wear gloves after washing hands thoroughly] and after donning hair restraints/hair nets – double hand washing required after using the restroom	
			- 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	
			- Chlorine: 50-100 ppm in sink, immersion for 10 seconds; 75° F 50-100 ppm in mechanical dishwashing machine – final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm in sink, immersion for 30 seconds; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F (keep bottles labeled and properly stored)	
			- Store personal employee food and drink on bottom shelves, below food, equipment, utensils, single-service items, etc., to prevent possible contamination	

Sanitarian/Environmental Health Inspector Paul Williams WCHD

These remarks have been explained to me and are understood M. Lynch F85
(Signature of Owner or Representative)

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