

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
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**Woodford County**  
 Health Department

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

Permit No.: 17 014 H  
 Telephone: 527-4075  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** El Paso IGA #379 – Deli **Owner/Agent:** Kirby Foods Inc  
**Address:** 45 N. Fayette 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	
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>				
*1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean	
2	<b>X</b> <b>C</b>	1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration	
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>				
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	<b>X</b>	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals	
*4		4	Facilities to maintain product temperature	23	<b>X</b>	1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILING</b>				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
6		2	Potentially hazardous food properly thawed	25	<b>X</b>	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, <b>CROSS CONTAMINATION</b>	26	<b>X</b>	2	No re-use of single-service articles	<b>LIGHTING</b>				
8	<b>X</b> <b>C</b>	2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>	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	<b>VENTILATION</b>				
10		1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required	
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>				
*11		5	Personnel with infections restricted				<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean	
*12	<b>X</b> <b>C</b>	5	Hands washed and clean, good hygienic practices	29	<b>X</b>	1	Installed, Maintained	<b>OTHER OPERATIONS</b>				
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used	
<b>FOOD EQUIPMENT AND UTENSILS</b>							<b>TOILET AND HAND-WASHING FACILITIES</b>	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel	
14		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		Management personnel certified YES <b>X</b> NO ___
17		1	Accurate thermometers, chemical test kits provided, gauge cook								<b>X</b>	Food handler certification – food employees YES ___ NO <b>X</b>

**Temperature:** Temp/PPM Chemical: Quaternary ammonium 200 ppm **Hot Foods** Chicken 168° F **Cold Foods** Ham salad 40° F  
**Manager Certification No. of:** 01417935 **Twice-baked potato** 39° F  
**Full-Time Employee:** DJ Skaggs **Exp. Date** 2/18 **Baked beans** 40° F  
WIC, WIF, RIC – OK

Received by/Title *DJ Skaggs* (Signature of Owner or Representative) **Date:** 8 March 2017  
**Sanitation Score:** 86 (100 minus demerits) **By:** *Paul Wilby* (EL) (Sanitarian/Environmental Health Inspector)  
**Time In:** 10:00 a.m. **Time Out:** 11:15 a.m. **Page 1 of 3**



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 014 H

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

(Establishment Name)

Date: 8 March 2017

Item	Code	Section	Inspection Remarks	Correct by
2			Observed on shelf next to microwave clear plastic container of dry brown crystal food substance without name identifying contents on container. Dry brown crystal food substance was brown sugar, according to female food assistant manager, and labeled by female food assistant manager during inspection.	C
8			Observed in WIF tray of tenderloins stored uncovered on bottom shelf. Tray of tenderloins covered with parchment paper by female food employee during inspection.	C
12			Observed on upper slotted shelf along wall by WIC personal employee items (coat and purse) stored above food items intended for customer consumption and next to single-service items (clear plastic containers). Personal employee items removed to below office desk by female food employee during inspection.	C
22			Observed exhaust hood filters above fryers soiled w/ accumulated debris and food particles.	NRI
23			Observed on slotted shelf along wall by WIC accumulated food particle and baked-on black food debris on outside edge of two stainless steel pans.	NRI
25			Observed on slotted shelf along wall by WIC single-service items (clear plastic containers) stored directly on slotted shelf and not stored in clean, covered containers.	NRI
26			Observed below prep counter cardboard box re-used to store single-service items (clear plastic containers and lids).	NRI
	750	570	Observed no documentation that food employees have food handler certification. This establishment has <b>90 DAYS (June 8, 2017)</b> to provide documentation that all food employees without IL FSSM certification have food handler certification.	90 DAYS
			Please correct any violations noted above ASAP, but at least by NRI.	
			Please go to our website to view/print the Fall/Winter 2016 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.	
			WCHD provides free food safety in-services to establishments & their staff.	
			Next IL FSSM 8-hour class offered @ WCHD: Fall 2017	
			IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for class information or to register for the 8-hour class & exam.	
			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.	

Sanitarian/Environmental Health Inspector Paul Walker WCHD

These remarks have been explained to me and are understood

*(Handwritten Signature)*

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			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 – double hand washing required after using the restroom	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Quaternary ammonium: 200 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 1 minute; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	

Sanitarian/Environmental Health Inspector Paul Wilbur W. Ellis

These remarks have been explained to me and are understood Michael King

(Signature of Owner or Representative)

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