

# Food Establishment Inspection Report

|  |                  |   |               |         |            |
|--|------------------|---|---------------|---------|------------|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |                  | No. of Risk Factor/Intervention Violations        | 2             | Date    | 02/06/2019 |
|  |                  | No. of Repeat Risk Factor/Intervention Violations | 0             | Time In | 1:30 PM    |
| Establishment  | License/Permit # | Permit Holder                                     | Risk Category |         |            |
| Eureka IGA #588 - Dell   | 19 032           | Kirby Foods Inc                                   | 1             |         |            |
| Street Address   |                  | Purpose of Inspection                             |               |         |            |
| 514 W. Center Street   |                  | Routine Inspection                                |               |         |            |
| City/State   | ZIP Code         |   |               |         |            |
| Eureka, IL   | 61530            |   |               |         |            |

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

**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.

| Compliance Status                        | COS | R   |
|--|-----|---|
| <b>Supervision</b>                       |     |   |
| 1  | In  | Person in charge present, demonstrates knowledge, and performs duties                         |
| 2  | In  | Certified Food Protection Manager (CFPM)  |
| <b>Employee Health</b>                   |     |   |
| 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                                    |
| <b>Good Hygienic Practices</b>           |     |   |
| 6  | In  | Proper eating, tasting, drinking, or tobacco use  |
| 7  | In  | No discharge from eyes, nose, and mouth   |
| <b>Preventing Contamination by Hands</b> |     |   |
| 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                                   |
| <b>Approved Source</b>                   |     |   |
| 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  |
|--|-----|--|
| <b>Protection from Contamination</b>             |     |  |
| 15   | In  | Food separated and protected   |
| 16   | In  | Food-contact surfaces; cleaned and sanitized                                     |
| 17   | In  | Proper disposition of returned, previously served, reconditioned and unsafe food |
| <b>Time/Temperature Control for Safety</b>       |     |  |
| 18   | In  | Proper cooking time and temperatures   |
| 19   | In  | Proper reheating procedures for hot holding                                      |
| 20   | N/O | Proper cooling time and temperature  |
| 21   | Out | Proper hot holding temperatures  |
| 22   | In  | Proper cold holding temperatures   |
| 23   | In  | Proper date marking and disposition  |
| 24   | N/A | Time as a Public Health Control; procedures & records                            |
| <b>Consumer Advisory</b>                         |     |  |
| 25   | N/A | Consumer advisory provided for raw/undercooked food                              |
| <b>Highly Susceptible Populations</b>            |     |  |
| 26   | N/A | Pasteurized foods used; prohibited foods not offered                             |
| <b>Food/Color Additives and Toxic Substances</b> |     |  |
| 27   | N/A | Food additives: approved and properly used                                       |
| 28   | Out | Toxic substances properly identified, stored, and used                           |
| <b>Conformance with Approved Procedures</b>      |     |  |
| 29   | N/A | Compliance with variance/specialized process/HACCP                               |

## GOOD RETAIL PRACTICES

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

| Compliance Status                       | COS | R   |
|---|-----|---|
| <b>Safe Food and Water</b>              |     |   |
| 30                                      |     | Pasteurized eggs used where required                                    |
| 31                                      |     | Water and ice from approved source                                      |
| 32                                      |     | Variance obtained for specialized processing methods                    |
| <b>Food Temperature Control</b>         |     |   |
| 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  |
| <b>Food Identification</b>              |     |   |
| 37                                      |     | Food properly labeled; original container                               |
| <b>Prevention of Food Contamination</b> |     |   |
| 38                                      |     | Insects, rodents, and animals not present                               |
| 39                                      |     | Contamination prevented during food preparation, storage and display    |
| 40                                      |     | Personal cleanliness  |
| 41                                      |     | Wiping cloths: properly used and stored                                 |
| 42                                      |     | Washing fruits and vegetables   |

| Compliance Status                      | COS | R  |
|--|-----|--|
| <b>Proper Use of Utensils</b>          |     |  |
| 43                                     |     | In-use utensils: properly stored   |
| 44                                     |     | Utensils, equipment & linens: properly stored, dried, & handled                        |
| 45                                     |     | Single-use/single-service articles: properly stored and used                           |
| 46                                     |     | Gloves used properly   |
| <b>Utensils, Equipment and Vending</b> |     |  |
| 47                                     |     | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |
| 48                                     |     | Warewashing facilities: installed, maintained, & used; test strips                     |
| 49                                     |     | Non-food contact surfaces clean  |
| <b>Physical Facilities</b>             |     |  |
| 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                                     | X   | Adequate ventilation and lighting; designated areas used                               |
| <b>Employee Training</b>               |     |  |
| 57                                     |     | All food employees have food handler training  |
| 58                                     |     | Allergen training as required  |

# Food Establishment Inspection Report

Establishment: Eureka IGA #588 - Deli

Establishment #: 19 032

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

| TEMPERATURE OBSERVATIONS        |      |  |                        |      |                          |
|---------------------------------|------|--|------------------------|------|--------------------------|
| Item/Location                   | Temp |  | Item/Location          | Temp |                          |
| Fried chicken/hot-holding unit  | 126  |  | Fried chicken/fryer    | 180  | Broccoli pasta salad/RIC |
| Rotisserie chicken/hot-holding  | 154  |  | Meatloaf/RIC           | 38   | Grilled chicken/RIC      |
| Mashed potatoes/hot-holding     | 138  |  | Crab cakes/RIC         | 38   | Ham/RIC                  |
| White gravy/hot-holding         | 120  |  | Twice baked potato/RIC | 36   | Cheese/RIC               |
| Loaded baked potato/hot-holding | 134  |  | Chicken wings/RIC      | 38   | Cowboy caviar/RIC        |
| Macaroni & cheese/hot-holding   | 119  |  | Macaroni & cheese/RIC  | 40   | Cowboy caviar/WIC        |
| Potato wedges/hot-holding       | 123  |  | Potato salad/RIC       | 38   | Potato salad/WIC         |
| Jumbo tenderloin/hot-holding    | 140  |  | Macaroni salad/RIC     | 38   | Ham/WIC                  |
| Baked chicken/hot-holding       | 127  |  | Oriental cole slaw/RIC | 36   |                          |

### OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.   |
|-------------|---|
| 21          | 3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of fried chicken at 126° F, white gravy at 120° F, loaded baked potato at 134° F, macaroni & cheese at 119° F, potato wedges at 123° F, and baked chicken at 127° F in hot-holding unit. Using metal-stem thermometer provided at establishment, internal temperatures of TCS foods were within 2° F of initial temperatures listed. TCS food must be maintained at 135°F or above when hot-holding, unless using Time as a Public Health Control. Reviewed TCS food hot-holding temperature requirements with person-in-charge and discussed HACCP concept with food employees and person-in-charge. Inadequately held TCS food in hot-holding unit less than four (4) hours was rapidly reheated to 165°F. Other TCS food items were discarded by male food employee during inspection. |
| 28          | 7-208.11 (P) Observed in WIC first aid supplies (burn gel) stored on upper slotted shelf above food items intended for customer consumption. First aid supplies must be stored in a container that is located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. First aid supplies removed to bottom shelf by male food employee during inspection.  |
| 56          | 6-305.11 (C) Observed by WIF on upper slotted shelf employee clothing (coats) and personal items (purses) stored improperly above single-use items (plastic trays) and packages of food. Areas designated for employee clothing and personal items shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.<br><br>Please correct this violation within 90 days or at least by next routine inspection.   |

CFPM Verification (name, expiration date, ID#): Shawn Kennel

|   |   |   |
|---|---|---|
| Shawn Kennel<br>21487692 - NRFSP<br>Exp. 7/2023 | Kim Mulvaney<br>21441098 - NRFSP<br>Exp. 3/2023 | Deb Younger<br>01712197 - IL FSSMC<br>Exp. 5/2021 |
|---|---|---|

HACCP Topic: TCS food hot-holding temperature requirements, employee health policy requirements

Shawn Kennel Feb 6, 2019  
 Person in Charge (Signature) Date

Paul Miller (FL)  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

