

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	2	Date	02/07/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Metamora IGA #084 - Dell	19 027	Kirby Foods Inc		1	
Street Address		Purpose of Inspection			
610 W. Mt Vernon		Routine Inspection			
City/State	ZIP Code				
Metamora, IL	61548				

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

		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
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		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
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		

		COS	R
Proper Use of Utensils			
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		
Utensils, Equipment and Vending			
47	X 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		
Physical Facilities			
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	X Physical facilities installed, maintained, and clean		X
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Metamora IGA #084 - Deli

Establishment #: 19 027

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	Item/Location	Temp
Fried chicken/hot-holding unit	147	Scalloped potatoes/hot-holding	144	Chicken & noodles/cold-holding	40
Rotisserie chicken/hot-holding	147	Meatballs/cold-holding unit	39	Cherry cheesecake/cold-holding	40
Goulash/hot-holding unit	135	Macaroni & cheese/cold-holding	39	Cheesy hash browns/WIC	60
10-piece fried chicken/holding	116	Ham salad/cold-holding unit	40	Chicken & noodles/WIC	38
Baked chicken/hot-holding	122	Bread pudding/cold-holding unit	40	Rotisserie chicken/WIC	37
Potato wedges/hot-holding	125	Italian pasta salad/cold-holding	38	Pasta salad/WIC	38
Mashed potatoes/hot-holding	145	Ham/cold-holding unit	40		
Brown gravy/hot-holding unit	145	Turkey/cold-holding unit	40		
Green beans/hot-holding unit	144	7-layer salad/cold-holding unit	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
15	3-302.11 (P) Observed in kitchen two (2) packages of IGA raw bacon stored on upper slotted shelf in RIC (2-door, M3TurboAir) above ready-to-eat food items intended for customer consumption. Raw bacon removed to bottom shelf during inspection.
21	3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of 10-piece fried chicken at 116° F, baked chicken at 122° F, and potato wedges at 125° 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 female food employee during inspection.
47	4-201.11 (C) Observed in hot-holding unit clear plastic lid covering brown gravy with cracked and chipped surface. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed floor under 6-burner stove (Imperial) cracked, damaged, and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Rob Bryant

Rob Bryant 21487688 - NRFSP Exp. 7/2023	Crystal Wallick 21279064 - NRFSP Exp. 10/2021	Gloria Dougherty 21055760 - NRFSP Exp. 1/2020	Tim Gauwitz 21487690 - NRFSP Exp. 7/2023
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HACCP Topic: TCS food hot-holding temperature requirements, food storage requirements

Feb 7, 2019
 Person in Charge (Signature) Date

Follow-up: Yes No (Check one)
 Inspector (Signature) Follow-up Date: _____

