

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 3	Date 03/20/2019
Establishment El Paso IGA #379 - Deli		License/Permit # 19 029	Time In 9:10 AM
Street Address 45 N. Fayette Street		Permit Holder Kirby Foods Inc	Time Out 11:40 AM
City/State El Paso, IL		ZIP Code 61738	Risk Category I
Purpose of Inspection Routine Inspection			

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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				20	N/O	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use		21	Out	Proper hot holding temperatures	X
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures	
Preventing Contamination by Hands				23	Out	Proper date marking and disposition	X
8	In	Hands clean and properly washed		24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Consumer Advisory			
10	Out	Adequate handwashing sinks properly supplied and accessible	X	25	N/A	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered	
12	In	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	In	Food in good condition, safe, and unadulterated		27	N/A	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction		28	In	Toxic substances properly identified, stored, and used	
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A	Compliance with variance/specialized process/HACCP	
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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30		Pasteurized eggs used where required		43		In-use utensils: properly stored	
31		Water and ice from approved source		44		Utensils, equipment & linens: properly stored, dried, & handled	
32		Variance obtained for specialized processing methods		45	X	Single-use/single-service articles: properly stored and used	X
Food Temperature Control				46		Gloves used properly	
33		Proper cooling methods used; adequate equipment for temperature control		Utensils, Equipment and Vending			
34		Plant food properly cooked for hot holding		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35		Approved thawing methods used		48		Warewashing facilities: installed, maintained, & used; test strips	
36	X	Thermometers provided & accurate	X	49		Non-food contact surfaces clean	
Food Identification				Physical Facilities			
37	X	Food properly labeled; original container	X	50		Hot and cold water available; adequate pressure	
Prevention of Food Contamination				51		Plumbing installed; proper backflow devices	
38		Insects, rodents, and animals not present		52		Sewage and waste water properly disposed	
39	X	Contamination prevented during food preparation, storage and display	X	53		Toilet facilities: properly constructed, supplied, & cleaned	
40		Personal cleanliness		54		Garbage & refuse properly disposed; facilities maintained	
41		Wiping cloths: properly used and stored		55	X	Physical facilities installed, maintained, and clean	X
42		Washing fruits and vegetables		56		Adequate ventilation and lighting; designated areas used	
Employee Training				Employee Training			
57		All food employees have food handler training		57		All food employees have food handler training	
58		Allergen training as required		58		Allergen training as required	

Food Establishment Inspection Report

Establishment: El Paso IGA #379 - Deli

Establishment #: 19 029

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
Rotisserie chicken/oven	186	Cheddar macaroni/cold-holding	38	Ham/cold-holding	39
Fried chicken/fryer	185	Pork egg rolls/RIC	38	Turkey/cold-holding	38
Mashed potatoes/stove	147	Amish macaroni salad/cold-hold	37	Cheese/cold-holding	38
Brown gravy/steam table	124	Potato salad/cold-holding	37	Meatloaf/cold-holding	36
Baked chicken thigh/oven	175	Dixon seafood pasta/cold-holding	36		
Baked chicken breast/oven	174	Chicken salad/cold-holding	38		
Baked beans/stove	198	Ham salad/cold-holding	37		
		Cowboy caviar/cold-holding	35		
		Cole slaw/cold-holding	36		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink in food prep area by 3-compartment sink. Hand washing sign provided during inspection.
21	3-501.16 (P) Observed in hot-holding unit internal temperature of gravy was 124° F as indicated by food temperature measuring device. Using metal-stem thermometer provided at establishment, internal temperature of gravy was 122° F. Gravy had just been cooked and was placed back onto stove for rapid reheating by male food employee. Recheck = 190° F - OK.
23	3-501.17 (Pf) Observed in cold-holding unit chicken egg rolls with preparation date of 3-13 and in WIC loaded baked potatoes with preparation date of 3-13, which exceeds the 7-day time limit for TCS foods. Food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. Reviewed HACCP concepts with person-in-charge and food employees. Food items discarded by male food employee during inspection.
36	4-203.12 (Pf) Observed in cold-holding unit two (2) ambient air temperature measuring devices not working properly and not accurate to ± 3° F in the intended range of use. New thermometers provided by male food employee during inspection.
37	3-302.12 (C) Observed on metal shelf dry red food substance stored in clear plastic container with blue lid without name identifying contents on container. Food substance was chicken seasoning and labeled by male food employee during inspection.
39	3-305.11 (C) Observed in food prep area below shelving unit box of saltine crackers stored directly on floor. Box of saltine crackers removed to top of plastic bucket by male food employee during inspection.

CFPM Verification (name, expiration date, ID#): Melissa Miller

Melissa Miller 14875745 - ServSafe Exp. 3/2022	DJ Skaggs d9chh-22fdi9 - State Food Safety Exp. 3/2024	Catherine Simmons 01645215 - IL FSSMC Exp. 7/2019
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HACCP Topic: TCS food hot-holding temperatures, TCS food date-marking requirements

Person in Charge (Signature) _____ Date: Mar 20, 2019

 Inspector (Signature) _____

Follow-up: Yes No (Check one)

Follow-up Date: _____

