

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	05/14/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Eureka IGA #588 - Retail	19 033	Kirby Foods Inc		II	
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	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	N/O	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	N/O	Proper hot holding temperatures		
Preventing Contamination by Hands					Highly Susceptible Populations				
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition		
10	Out	Adequate handwashing sinks properly supplied and accessible		X	24	N/A	Time as a Public Health Control; procedures & records		
Approved Source					Food/Color Additives and Toxic Substances				
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			Conformance with Approved Procedures				
13	In	Food in good condition, safe, and unadulterated			26	N/A	Pasteurized foods used; prohibited foods not offered		
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
					28	Out	Toxic substances properly identified, stored, and used		X
					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	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		
Food Temperature Control					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
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			49	X	Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37		Food properly labeled; original container			50		Hot and cold water available; adequate pressure		
Prevention of Food Contamination					Employee Training				
38		Insects, rodents, and animals not present			51		Plumbing installed; proper backflow devices		
39		Contamination prevented during food preparation, storage and display			52		Sewage and waste water properly disposed		
40		Personal cleanliness			53		Toilet facilities: properly constructed, supplied, & cleaned		
41		Wiping cloths: properly used and stored			54		Garbage & refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55	X	Physical facilities installed, maintained, and clean		
					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: Eureka IGA #588 - Retail

Establishment #: 19 033

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 300

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Fried chicken/open RIC	40		
		Turkey/open RIC	39		
		Deli sandwich/open RIC	41		
		Chef salad/open RIC	41		
		Sliced cheese/RIC	40		
		Ham/RIC	40		
		Hot dogs/RIC	41		
		Bacon/RIC	39		

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 sinks used by food employees in employee restrooms, public restrooms, and meat room. Hand washing signs provided and posted during inspection.
28	7-102.11 (Pf) Observed in meat room working spray bottle of clear liquid not properly labeled. Containers of toxic materials must be clearly and individually identified with the common name of the material. Clear liquid in spray bottle was quaternary ammonium according to male food employee and labeled by male food employee during inspection.
36	4-204.112 (C) Observed temperature measuring device not provided in open RIC by deli, in RIF (Uncle Bob's ice cream) in Aisle 10, and in RIC (shredded cheese) in Aisle 10. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at east one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in Aisle 7 Essential Everyday paper towels stored directly on floor. Single-service articles shall be stored in a clean and dry location, away or protected from contamination, and at least six inches above the floor. Please correct this violation within 90 days or at least by next routine inspection.
49	4-601.11 (C) Observed in open RIC (island, sandwiches, by deli) accumulated dust and debris on grill cover around edge of RIC. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Darryl Wilson

Darryl Wilson dhc27-i281ddj - State Food Safety Exp. 3/2024	Markecia Bryant d65hh-i1eaf0g - State Food Safety Exp. 2/2024	Kim Mulvaney 21441098 - NRFSP Exp. 3/2023	Deb Younger 01712197 - IL FSSMC Exp. 5/2021
---	---	---	---

HACCP Topic: TCS food temperature requirements, employee health policy requirements, Hepatitis A

May 14, 2019
 Person in Charge (Signature) Date

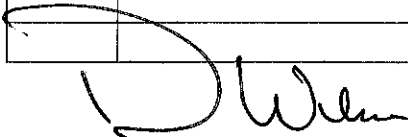
(E)
Follow-up: Yes No (Check one)
Follow-up Date: _____
 Inspector (Signature)

Food Establishment Inspection Report

Establishment: Eureka IGA #588 - Retail

Establishment #: 19 033

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-201.11 (C) Observed in Aisle 4 floor tile by sugar cracked and damaged and in Aisle 10 by water vending machine floor tile damaged and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
	Observed on store display shelf in Aisle 6: two (2) cans of Enfamil infant baby formula with a use by date of 1 APR 19 – outdated baby formula removed from store display shelf by male person-in-charge during inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category II food establishment
	The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation
	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 at WCHD: June 2019
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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;
	no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	This establishment has a Glacier Water water vending machine, which is a Non-Community Public Water Supply, and water samples must routinely collected as required.


Person In Charge (Signature)

May 14, 2019
Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____