

# 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
Establishment Eureka IGA #588 - Deil		License/Permit #	19 032	Time In	10:10 AM
Street Address 514 W. Center Street		Permit Holder	Kirby Foods Inc	Time Out	1:30 PM
City/State Eureka, IL		ZIP Code	61530	Risk Category	1
		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
<b>Supervision</b>									
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		
<b>Employee Health</b>									
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			<b>Time/Temperature Control for Safety</b>				
5	In	Procedures for responding to vomiting and diarrheal events			18	N/O	Proper cooking time and temperatures		
<b>Good Hygienic Practices</b>									
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/O	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/O	Proper cooling time and temperature		
<b>Preventing Contamination by Hands</b>									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	Out	Proper date marking and disposition		X
<b>Approved Source</b>									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			<b>Consumer Advisory</b>				
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available; shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>				
<b>GOOD RETAIL PRACTICES</b>									
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 <b>COS</b> =corrected on-site during inspection <b>R</b> =repeat violation									
			COS	R				COS	R
<b>Safe Food and Water</b>									
30		Pasteurized eggs used where required			<b>Proper Use of Utensils</b>				
31		Water and ice from approved source			43		In-use utensils: properly stored		
32		Variance obtained for specialized processing methods			44		Utensils, equipment & linens: properly stored, dried, & handled		
<b>Food Temperature Control</b>									
33		Proper cooling methods used; adequate equipment for temperature control			45	X	Single-use/single-service articles: properly stored and used		
34		Plant food properly cooked for hot holding			46		Gloves used properly		
35		Approved thawing methods used			<b>Utensils, Equipment and Vending</b>				
36		Thermometers provided & accurate			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>									
37	X	Food properly labeled; original container			48		Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>									
38		Insects, rodents, and animals not present			49		Non-food contact surfaces clean		
39		Contamination prevented during food preparation, storage and display			<b>Physical Facilities</b>				
40		Personal cleanliness			50		Hot and cold water available; adequate pressure		
41		Wiping cloths: properly used and stored			51		Plumbing installed; proper backflow devices		
42		Washing fruits and vegetables			52		Sewage and waste water properly disposed		
<b>Employee Training</b>									
53		Toilet facilities: properly constructed, supplied, & cleaned			54		Garbage & refuse properly disposed; facilities maintained		
54		Physical facilities installed, maintained, and clean			55		Adequate ventilation and lighting; designated areas used		
55		All food employees have food handler training			<b>Employee Training</b>				
56		Allergen training as required			57		All food employees have food handler training		
57					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: 200/300

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fried chicken/hot-holding unit	150	Baked beans/hot-holding	150	Potato salad/cold-holding	36
Rotisserie chicken/hot-holding	180	Meatloaf/cold-holding	37	Cole slaw/cold-holding	39
Mashed potatoes/hot-holding	152	Chicken egg rolls/cold-holding	38	Egg-potato salad/cold-holding	39
White gravy/hot-holding	136	Twice baked potato/cold-holding	40	Pasta salad/cold-holding	37
Baked chicken/hot-holding	138	Boneless chicken wings/cold-hold	38	Rice pudding/cold-holding	38
Macaroni & cheese/hot-holding	139	Chicken breast/cold-holding	39	Tapioca pudding/cold-holding	38
Enchilada/hot-holding	140	Macaroni salad/cold-holding	38	Ham salad/cold-holding	38
Chicken tenders/hot-holding	136	Bow-tie pasta/cold-holding	39	Chicken salad/cold-holding	38
Boneless wings/hot-holding	139	Parmesan pasta salad/cold-hold	38	Fried chicken/WIC	36

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.17 (Pf) Observed in prepared TCS food cold-holding case macaroni salad with preparation date of 5-7, bow-tie pasta salad with preparation date of 5-7-19, and Parmesan pasta salad with preparation date of 5-7-19, which exceeds the 7-day time limit for TCS ready-to-eat food. 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 on the premises, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. Reviewed HACCP concepts with male person-in-charge and male food employee during inspection. Food items were discarded by male food employee during inspection.
28	7-201.11 (P) Observed in bakery area plastic container of mineral oil and plastic container of isopropyl alcohol stored incorrectly on upper shelf above clean equipment and single-service plastic trays on desk table. Mineral oil and isopropyl alcohol removed to top of black filing cabinet by female food employee during inspection.
37	3-302.12 (C) Observed in bakery area multiple containers of multi-colored dry food products stored in clear plastic containers without name identifying contents on containers. Food products were various candy toppings, according to female food employee. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in bakery area by WIF multiple single-service plastic trays and lids stored directly on slotted shelves. Single-service articles shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. 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	Deb Younger 01712197 - IL FSSMC Exp. 5/2021	Kim Mulvaney 21441098 - NRFSP Exp. 3/2023
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HACCP Topic: TCS food date-marking requirements, employee health policy requirements, Hepatitis A

May 14, 2019

Person in Charge (Signature)

Date

Inspector (Signature)

Follow-up:  Yes  No (Check one)

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