

# 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	01/21/2020
				Time In	1:05 PM
Establishment Metamora IGA #084 - Deli		License/Permit #	20 034		No. of Repeat Risk Factor/Intervention Violations
Street Address 610 W. Mt Vernon Street		Permit Holder Kirby Foods Inc		Risk Category I	
City/State Metamora, IL		ZIP Code 61548		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	Supervision	Compliance Status	COS	R	Protection from Contamination
			<b>Supervision</b>				<b>Protection from Contamination</b>
1			Person in charge present, demonstrates knowledge, and performs duties	X			15 In Food separated and protected
2			Certified Food Protection Manager (CFPM)				16 In Food-contact surfaces; cleaned and sanitized
			<b>Employee Health</b>				17 In Proper disposition of returned, previously served, reconditioned and unsafe food
3			Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>
4			Proper use of restriction and exclusion				18 In Proper cooking time and temperatures
5			Procedures for responding to vomiting and diarrheal events				19 In Proper reheating procedures for hot holding
			<b>Good Hygienic Practices</b>				20 N/O Proper cooling time and temperature
6			Proper eating, tasting, drinking, or tobacco use				21 Out Proper hot holding temperatures
7			No discharge from eyes, nose, and mouth				22 In Proper cold holding temperatures
			<b>Preventing Contamination by Hands</b>				23 In Proper date marking and disposition
8			Hands clean and properly washed				24 N/A Time as a Public Health Control; procedures & records
9			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				<b>Consumer Advisory</b>
10			Adequate handwashing sinks properly supplied and accessible				25 N/A Consumer advisory provided for raw/undercooked food
			<b>Approved Source</b>				<b>Highly Susceptible Populations</b>
11			Food obtained from approved source				26 N/A Pasteurized foods used; prohibited foods not offered
12			Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>
13			Food in good condition, safe, and unadulterated				27 N/A Food additives: approved and properly used
14			Required records available: shellstock tags, parasite destruction				28 In 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	Safe Food and Water	Compliance Status	COS	R	Proper Use of Utensils
			<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>
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 Single-use/single-service articles: properly stored and used
			<b>Food Temperature Control</b>				46 Gloves used properly
33			Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>
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			Thermometers provided & accurate				49 Non-food contact surfaces clean
			<b>Food Identification</b>				<b>Physical Facilities</b>
37			Food properly labeled; original container				50 Hot and cold water available; adequate pressure
			<b>Prevention of Food Contamination</b>				51 Plumbing installed; proper backflow devices
38			Insects, rodents, and animals not present				52 Sewage and waste water properly disposed
39			Contamination prevented during food preparation, storage and display				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
42			Washing fruits and vegetables				56 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: Metamora IGA #084 - Deli

Establishment #: 20 034

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/hot-holding	132	Apple pie/hot-holding unit	162	Chicken egg rolls/cold-holding	39
Fried chicken/hot-holding	156	Potato salad/cold-holding unit	33	BBQ pork/cold-holding unit	39
Potato wedges/hot-holding	136	Cowboy caviar/cold-holding unit	37	Meatloaf/cold-holding unit	38
BBQ ribs/hot-holding	167	Cole slaw/cold-holding unit	37	Twice baked potato/cold-holding	39
Baked chicken/hot-holding	130	Macaroni & cheese/cold-holding	35	5-cup salad/cold-holding unit	38
Green beans/hot-holding	156	Seafood pasta/cold-holding unit	38	Ham/cold-holding unit	39
Mashed potatoes/hot-holding	144	Chicken salad/cold-holding unit	38	Ham/WIC	37
Brown gravy/hot-holding unit	156	Egg salad/cold-holding unit	38	Pasta salad/RIC	38
Chicken strips/hot-holding unit	141	Pork eggs rolls/cold-holding unit	39	Milk/RIC	40


### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-103.11 (Pf) Observed male person-in-charge did not ensure that food employees are properly maintaining the temperatures of Time/Temperature Control for Safety foods during hot-holding through daily oversight of the food employees' routine monitoring of food temperatures and priority violation (#21) noted during inspection. Discussed with person-in-charge duties of PIC and the procedures the PIC has put into practice regarding oversight and/or routine monitoring of food employees during inspection. Discussed proper TCS hot-holding temperatures and Time as a Public Health Control with PIC and food employees during inspection.
21	3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of rotisserie chicken indicated 132° F, 128° F, and 115° F in hot-holding unit and baked chicken indicated 130° F. Using metal-stem thermometer provided at establishment, internal temperature of rotisserie chicken indicated 130° F, 126° F, and 116° F, and internal temperature of baked chicken indicated 130° F. 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 two (2) hours according to female food employee and was rapidly reheated to above 165° F by male food employee during 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#): Josh Brown


Josh Brown 21338004 - NRFSP Exp. 4/2022	Crystal Wallick 21279064 - NRFSP Exp. 10/2021	Sean Robinson 21487700 - NRFSP Exp. 7/2023	Timothy Gauwitz 21487690 - NRFSP Exp. 7/2023
---	---	--	--

HACCP Topic: TCS food hot-holding temperature requirements, Time as a Public Health Control, allergy signage

  
Person in Charge (Signature)

Jan 21, 2020

Date

 EL  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

