

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	0	Date	10/28/2021
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Metamora IGA #084 - Deli	License/Permit # 21 094	Permit Holder Kirby Foods Inc	Risk Category I		
Street Address 610 W. Mt Vernon Street		Purpose of Inspection Routine Inspection			
City/State Metamora, IL	ZIP Code 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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				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		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
				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	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	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		

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Establishment #: 21 094

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	179	Broccoli/cauliflower/WIC	38	Pasta salad/cold-holding	40
Fried chicken/hot-holding	161	Cheese/WIC	38	Macaroni & cheese/cold-holding	41
Grilled chicken/hot-holding	178	Ham/WIC	37	Mushroom salad/cold-holding	41
Chicken tenders/hot-holding	159	Cole slaw/cold-holding	40	Ham salad/cold-holding	41
Green beans/hot-holding	164	BBQ meatballs/cold-holding	40	Chicken salad/cold-holding	41
Meatloaf/hot-holding	178	Chicken bites/cold-holding	41	Seafood salad/cold-holding	41
Cheesy bites/hot-holding	150	Loaded baked potato/cold-hold	41	Banana pudding/cold-holding	40
Mashed potatoes/hot-holding	141	Pulled pork/cold-holding	41	Ham salad/RIC	40
Brown gravy/hot-holding	163	Chicken egg rolls/cold-holding	41	Twice baked potato/RIC	40

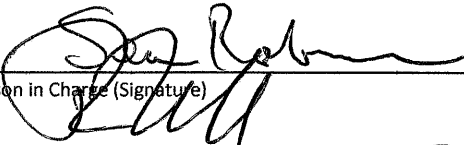
OBSERVATIONS AND CORRECTIVE ACTIONS

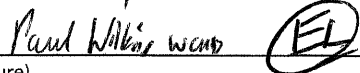
Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-602.11 (C) Observed in deli/produce cooler pre-packaged in advance of retail sale deli-prepared potato salad, chicken salad, and pasta salad in plastic containers not properly labeled and missing list of ingredients; bag of tortilla chips on top of deli/produce cooler not properly labeled and missing list of ingredients. Pre-packaged in advance of retail sale food must be properly labeled with: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, 5) food allergens. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in deli 3-compartment sink faucet (left side) leaking when water in operation. Plumbing shall be maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in WIF flooring by door bottom threshold cracked, damaged, and not maintained in good repair. Floors shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Sean Robinson

Sean Robinson 21487700 - NRFSP Exp. 7/2023	Josh Brown 21338004 - NRFSP Exp. 4/2022	Caleb Graber 21394997 - NRFSP Exp. 10/2022	
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks


Oct 28, 2021
 Person in Charge (Signature) Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	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 and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM 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/drink 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 offered @ WCHD: Spring 2022
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSM 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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	All food employees wearing masks at time of inspection

Person in Charge (Signature)

 Inspector (Signature)

Oct 28, 2021
Date

Follow-up: Yes No (Check one)

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