

# 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	07/27/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	12:10 PM
Establishment	License/Permit #	Permit Holder	Risk Category		
Eureka IGA #588 - Dell	22 023	Kirby Foods Inc	1		
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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	Out	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</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		18	N/O	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>				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	
<b>Preventing Contamination by Hands</b>				23	In	Proper date marking and disposition	
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		<b>Consumer Advisory</b>			
10	In	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	In	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature		<b>Food/Color Additives and Toxic Substances</b>			
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	
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
				29	N/A	Compliance with variance/specialized process/HACCP	

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

		COS	R			COS	R
<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	X	Single-use/single-service articles: properly stored and used	X
<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	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	X
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	X	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>				<b>Employee Training</b>			
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: Eureka IGA #588 - Deli

Establishment #: 22 023

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
Fried chicken/hot-holding unit	139	Potato salad/RIC	36	Pulled pork/RIC	38
Grilled chicken/hot-holding unit	122	Pasta salad/RIC	36	Chicken salad/RIC	39
Macaroni & cheese/hot-holding	155	Cole slaw/RIC	37	Egg salad/RIC	39
Mashed potatoes/hot-holding	135	7-layer salad/RIC	38	Ham salad/RIC	38
Brown gravy/hot-holding unit	135	Mexican street corn/RIC	37	Pistachio delight/RIC	39
Country fried steak/hot-holding	125	Meatloaf/RIC	39	Turkey/RIC	40
Pepper gravy/hot-holding unit	135	Baked beans/RIC	39	Ham/RIC	40
Chicken tenders/hot-holding unit	150	Chicken egg roll/RIC	40	Cheese/WIC	39
Rotisserie chicken/hot-holding	155	Twice-baked potato/RIC	39	Twice-baked potato/WIC	39

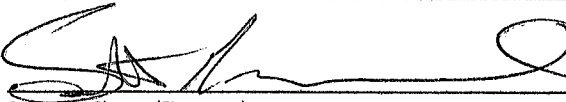
### OBSERVATIONS AND CORRECTIVE ACTIONS

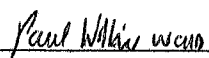
Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed no documentation that the person-in-charge has current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
21	3-501.16 (P) Observed in deli hot-holding unit internal temperature of country fried steak indicated 125° F and baked chicken indicated 122° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment internal temperature of country fried steak indicated 123° F and baked chicken indicated 120° F. Time/Temperature Control for Safety Food shall be maintained at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with food employees and person-in-charge during inspection. Temperature log sheet indicated country fried steak cooked to 204° F at 11:10 am and baked chicken cooked to 191° F at 10:25 am. Food employee discarded food items during inspection.
45	4-903.11 (C) Observed by WIF clear plastic containers stored incorrectly in "up" position on slotted shelves. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Clear plastic containers removed and placed inverted onto shelves during inspection.

CFPM Verification (name, expiration date, ID#): Scott Maricle

Darryl Wilson dhc27-i281ddj - State Food Safety Exp. 3/2024	Jason Petra fh9b3-i8ajda9 - State Food Safety Exp. 1/2025	Marcecia Bryant d65hh-i1eaf0g - State Food Safety Exp. 2/2024	Caleb Graber 21394997 - NRFSP Exp. 10/2022
---	---	---	--

HACCP Topic: TCS food date-marking and food temperature requirements, no bare hand contact with ready-to-eat food, employee health

 \_\_\_\_\_  
 Person in Charge (Signature) Jul 27, 2022  
 Date

 \_\_\_\_\_  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

