

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
 Eureka, IL 61530
 (309) 467-3064
 www.woodfordhealth.org

Permit No.: 16 029 H
 Telephone: 527-4075
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: El Paso IGA #379 - Deli Owner/Agent: Kirby Foods Inc

Address: 45 N. Fayette Street City: El Paso ZIP Code: 61738

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
FOOD											
				18		1	Pre-flushed, scraped, soaked				GARBAGE AND REFUSE DISPOSAL
• 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2	X	1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION											
				21		1	Wiping cloths: clean, use restricted				INSECT, RODENT ANIMAL CONTROL
• 3	X C	5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	•35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
• 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean				FLOORS, WALLS AND CEILING
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25	X	1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
• 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				LIGHTING
8		2	Food protection during storage, preparation, display, service and transportation					38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	•27		5	Water source, safe: hot and cold under pressure				VENTILATION
10		1	Food (ice) dispensing utensils properly stored					39		1	Rooms and equipment - vented as required
PERSONNEL											
•11		5	Personnel with infections restricted	•28		4	Sewage and waste water disposal				DRESSING ROOMS
PLUMBING											
•12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
OTHER OPERATIONS											
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS											
TOILET AND HAND-WASHING FACILITIES											
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•31		4	Number, convenient, accessible, designed, installed	43		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					•45			Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm Hot Foods Corn 145° F Cold Foods Potato salad 41° F
 Manager Certification No. of: 01427781 Mashed potatoes 151° F Twice-baked potato 41° F
 Full-Time Employee: Meaghanne Mellin Exp. Date 5/18 Brown gravy 143° F Baked beans 41° F
 WIC, WIF, RIC - OK

Received by/Title *Paul Kirby* (Signature of Owner or Representative)
 Sanitation Score: 92 (100 minus demerits) Date: 10 November 2016

Time In: 1:00 p.m. Time Out: 2:00 p.m. Page 1 of 3 By Paul Kirby (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 029 H

The following remarks supplement the inspection report of: El Paso IGA #379 – Deli

(Establishment Name)

Date: 10 November 2016

Item	Code	Section	Inspection Remarks	Correct by
2			Observed clear plastic container of dry white powder food substance without name identifying contents on container. Dry white powder food substance was sugar, according to female food manager, and labeled by female food manager during inspection.	NRI
2			Observed in open display RIC (end of Aisle 7/8 next to deli/bakery) pre-packaged in advance of retail sale ready-to-eat PHF/TTCS food (turkey & noodles, BBQ ribs, and pumpkin fluff) without ingredient list on package.	NRI
3			Observed in deli-display RIC several full containers of ready-to-eat potentially hazardous food/time & temperature controls for safety (potato salad, baked beans, twice-baked potato, etc.) without date of preparation or discard date on containers. Full containers of PHF/TTCS food had been prepared today and properly labeled by female food manager during inspection.	C
25			Observed single-service items (clear plastic clamshell) stored in cardboard box with accumulated debris and food particles.	NRI
36			Observed accumulated condensation ice on floor in WIF.	NRI
			Please correct any violations noted above ASAP, but at least by NRI.	
			Please go to our website to view/print the Spring/Summer 2016 newsletter.	
			Facility is still classified as a Category I, High Risk establishment.	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 rd inspection.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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 IL FSSM 8-hour class offered @ WCHD: Spring 2017	
			IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for class information or to register for the 8-hour class & exam.	
			Food Handler certification is due by January 1, 2017, for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.	
			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.	

Sanitarian/Environmental Health Inspector Paul Walker WCHD

These remarks have been explained to me and are understood

[Handwritten Signature]
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized metal-stem thermometer to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Ensure the establishment is free of flies: Use fly strips during hours when the establishment is closed to the public and food operations have ceased; Make sure insecticides/bug sprays are used according to the label instructions & by properly trained personnel	
			- Quaternary ammonium: 200 ppm in 3 rd compartment of sink, immersion for 1 minute 200 ppm in moist-wipe cloth bucket, spray bottle, swabbing	

Sanitarian/Environmental Health Inspector Paul Wilkins

These remarks have been explained to me and are understood [Signature]

(Signature of Owner or Representative)

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