

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 | 3 | Date | 09/17/2018 |
| | | No. of Repeat Risk Factor/Intervention Violations | | 2 | Time In |
| Establishment | License/Permit # | Permit Holder | | Risk Category | |
| El Paso IGA #379 - Deli | 18 046 | Kirby Foods Inc | | 1 | |
| Street Address | | Purpose of Inspection | | | |
| 45 N. Fayette Street | | Routine Inspection | | | |
| City/State | ZIP Code | | | | |
| El Paso, IL | 61738 | | | | |

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 | | | | | | | |
| 1 | In | | | 15 | In | | |
| Person in charge present, demonstrates knowledge, and performs duties | | | | Food separated and protected | | | |
| 2 | Out | | X | 16 | Out | | X |
| Certified Food Protection Manager (CFPM) | | | | Food-contact surfaces; cleaned and sanitized | | | |
| Employee Health | | | | | | | |
| 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 | | | Time/Temperature Control for Safety | | | |
| Proper use of restriction and exclusion | | | | 18 | In | | |
| 5 | In | | | Proper cooking time and temperatures | | | |
| Procedures for responding to vomiting and diarrheal events | | | | 19 | N/O | | |
| Good Hygienic Practices | | | | | | | |
| 6 | In | | | Proper reheating procedures for hot holding | | | |
| Proper eating, tasting, drinking, or tobacco use | | | | 20 | In | | |
| 7 | In | | | Proper cooling time and temperature | | | |
| No discharge from eyes, nose, and mouth | | | | 21 | In | | |
| Preventing Contamination by Hands | | | | | | | |
| 8 | In | | | Proper hot holding temperatures | | | |
| Hands clean and properly washed | | | | 22 | In | | |
| 9 | In | | | Proper cold holding temperatures | | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | | 23 | In | | |
| 10 | Out | | X | Proper date marking and disposition | | | |
| Adequate handwashing sinks properly supplied and accessible | | | | 24 | N/A | | |
| Approved Source | | | | | | | |
| 11 | In | | | Time as a Public Health Control; procedures & records | | | |
| Food obtained from approved source | | | | Consumer Advisory | | | |
| 12 | N/O | | | 25 | N/A | | |
| Food received at proper temperature | | | | Consumer advisory provided for raw/undercooked food | | | |
| 13 | In | | | Highly Susceptible Populations | | | |
| Food in good condition, safe, and unadulterated | | | | 26 | N/A | | |
| 14 | N/A | | | Pasteurized foods used; prohibited foods not offered | | | |
| Required records available: shellstock tags, parasite destruction | | | | Food/Color Additives and Toxic Substances | | | |
| 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 | Compliance Status | | COS | R |
|---|---|-----|---|--|---|-----|---|
| Safe Food and Water | | | | | | | |
| 30 | | | | Proper Use of Utensils | | | |
| Pasteurized eggs used where required | | | | 43 | | | |
| 31 | | | | In-use utensils: properly stored | | | |
| Water and ice from approved source | | | | 44 | | | |
| 32 | | | | Utensils, equipment & linens: properly stored, dried, & handled | | | |
| Variance obtained for specialized processing methods | | | | 45 | X | | X |
| Food Temperature Control | | | | | | | |
| 33 | | | | Single-use/single-service articles: properly stored and used | | | |
| Proper cooling methods used; adequate equipment for temperature control | | | | 46 | | | |
| 34 | | | | Gloves used properly | | | |
| Plant food properly cooked for hot holding | | | | Utensils, Equipment and Vending | | | |
| 35 | | | | 47 | | | |
| Approved thawing methods used | | | | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | |
| 36 | | | | 48 | | | |
| Thermometers provided & accurate | | | | Warewashing facilities: installed, maintained, & used; test strips | | | |
| Food Identification | | | | | | | |
| 37 | X | | | 49 | | | |
| Food properly labeled; original container | | | | Non-food contact surfaces clean | | | |
| Prevention of Food Contamination | | | | | | | |
| 38 | | | | Physical Facilities | | | |
| Insects, rodents, and animals not present | | | | 50 | | | |
| 39 | | | | Hot and cold water available; adequate pressure | | | |
| Contamination prevented during food preparation, storage and display | | | | 51 | | | |
| 40 | | | | Plumbing installed; proper backflow devices | | | |
| Personal cleanliness | | | | 52 | | | |
| 41 | | | | Sewage and waste water properly disposed | | | |
| Wiping cloths: properly used and stored | | | | 53 | | | |
| 42 | | | | Toilet facilities: properly constructed, supplied, & cleaned | | | |
| Washing fruits and vegetables | | | | 54 | | | |
| | | | | Garbage & refuse properly disposed; facilities maintained | | | |
| Employee Training | | | | | | | |
| 57 | | | | Physical facilities installed, maintained, and clean | | | |
| All food employees have food handler training | | | | 56 | | | |
| 58 | | | | Adequate ventilation and lighting; designated areas used | | | |
| Allergen training as required | | | | | | | |

Food Establishment Inspection Report

Establishment: El Paso IGA #379 - Deli

Establishment #: 18 046

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/oven | 183 | Potato salad/RIC | 41 | | |
| Fried chicken/steam table | 181 | Egg rolls/RIC | 40 | | |
| Mashed potatoes/steam table | 185 | Twice baked potato/RIC | 38 | | |
| Brown gravy/steam table | 174 | Pasta salad/RIC | 40 | | |
| Green beans/steam table | 190 | Broccoli salad/RIC | 40 | | |
| | | Chicken salad/RIC | 41 | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |

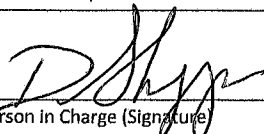
OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 2 | 750.540 (C) Observed no documentation that at least one full-time food employee with current CFPM or IL FSSMC certification was on the premises during this inspection. This facility is classified as a Category I food establishment, and at least one full-time food employee with current CFPM or IL FSSMC certification must be on the premises during all hours of operation. This establishment had 90 DAYS (May 26, 2018) and an additional 90 DAYS (September 13, 2018) from previous inspections to provide documentation that at least one full-time employee with current CFPM or IL FSSMC certification is on premises during all hours of operation. This establishment will be granted an additional 90 DAYS (December 17, 2018) to provide documentation that at least one full-time employee with current CFPM or IL FSSMC certification is on premises during all hours of operation. Please note male person-in-charge has enrolled in October 2018 CFPM class. |
| 10 | 6-301.14 (C) Observed hand washing sign or poster not provided that notifies food employees to wash their hands at hand sink. Hand washing signs provided during inspection. |
| 16 | 4-602.12 (C) Observed exhaust hood filters above fryers and stove soiled with accumulated debris and grease. Please correct this violation within 90 days or at least by next routine inspection. |
| 16 | 4-601.11 (Pf) Observed deli slicer unit soiled with food residue and debris. Deli slicer unit cleaned and sanitized by female food employee during inspection. |
| 37 | 3-602.11 (C) Observed in open display RIC by deli pre-packaged potato salad containers without ingredient list on containers. Please correct this violation within 90 days or at least by next routine inspection. |


CFPM Verification (name, expiration date, ID#): DJ Skaggs

| | | | |
|--|--|--|--|
| | | | |
|--|--|--|--|

HACCP Topic: TCS food hot-holding temperatures


 Person in Charge (Signature)

Sep 17, 2018
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

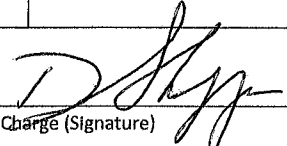
Follow-up Date: _____

Food Establishment Inspection Report

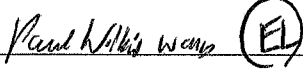
Establishment: El Paso IGA #379 - Deli

Establishment #: 18 046

| OBSERVATIONS AND CORRECTIVE ACTIONS | |
|-------------------------------------|--|
| Item Number | Violations cited in this report must be corrected within the time frames below. |
| 45 | 4-903.11 (C) Observed on shelf by hand sink plastic cupcake containers and large clear plastic lids stored in "up" position. Cupcake containers and clear plastic lids removed and stored inverted on shelf by male food employee during inspection. |
| 55 | 6-501.12 (C) Observed in WIF (deli) floor soiled with accumulated condensation ice. Please correct this violation within 90 days or at least by next routine inspection. |
| | Please correct any violations noted above ASAP, but at least by next routine inspection |
| | Please note 1 repeat violation (item #16) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice. |
| | Please go to our website to view/print the Fall/Winter 2017 newsletter |
| | Facility is still classified as a Category I food establishment |
| | 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/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: October 2 & 4, 2018 |
| | Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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. |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |


Person in Charge (Signature)

Sep 17, 2018
Date


Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____