

# 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 <b>3</b>	Date 10/30/2018
Establishment Metamora IGA #084 - Deli		License/Permit # 18 104	Time In 10:35 AM
Street Address 610 W. Mt Vernon		Permit Holder Kirby Foods Inc	Time Out 12:25 PM
City/State Metamora, IL		ZIP Code 61548	Risk Category I
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.	
<b>Compliance Status</b>		<b>COS</b>	<b>R</b>
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
<b>Employee Health</b>			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygienic Practices</b>			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	In	Hands clean and properly washed	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	Out	Adequate handwashing sinks properly supplied and accessible	X
<b>Approved Source</b>			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

<b>Compliance Status</b>		<b>COS</b>	<b>R</b>
<b>Protection from Contamination</b>			
15	Out	Food separated and protected	X
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
<b>Time/Temperature Control for Safety</b>			
18	In	Proper cooking time and temperatures	
19	In	Proper reheating procedures for hot holding	
20	In	Proper cooling time and temperature	
21	Out	Proper hot holding temperatures	X
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	N/A	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	In	Food additives: approved and properly used	
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			
		<b>COS</b>	<b>R</b>
<b>Safe Food and Water</b>			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
<b>Food Identification</b>			
37		Food properly labeled; original container	
<b>Prevention of Food Contamination</b>			
38		Insects, rodents, and animals not present	
39		Contamination prevented during food preparation, storage and display	
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	

		<b>COS</b>	<b>R</b>
<b>Proper Use of Utensils</b>			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45	X	Single-use/single-service articles: properly stored and used	X
46		Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49	X	Non-food contact surfaces clean	
<b>Physical Facilities</b>			
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	X	Physical facilities installed, maintained, and clean	X
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 #: 18 104

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	137	Egg rolls/cold-holding unit	38	Broccoli/cauliflower salad/WIC	39
Rotisserie chicken/hot-holding	173	Bread pudding/cold-holding unit	39	Loaded baked potatoes/WIC	38
Goulash/hot-holding unit	136	Twice-baked potatoes/cold-hold	40	Cheesy hash browns/WIC	60
Salisbury steak/hot-holding unit	120	Ham salad/cold-holding unit	40	Chicken & noodles/cold-holding	41
Cheesy hash browns/hot-holding	155	Banana pudding/cold-holding unit	40		
Boneless chicken wings/hot-hold	140	Italian pasta salad/cold-holding	39		
Mashed potatoes/hot-holding	141	Ham/cold-holding unit	40		
Brown gravy/hot-holding unit	149	Turkey/cold-holding unit	40		
Green beans/hot-holding unit	144	Potato salad/RIC	39		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed in men's restroom and women's restrooms a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees. Hand washing signs provided during inspection.
15	3-304.11 (P) Observed in bakery prep room purple fondant flowers stored in unapproved and re-used Styrofoam 18-egg container. Purple fondant flowers discarded by female food employee during inspection.
21	3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of Salisbury steak at 120°F. Using metal-stem thermometer provided at food establishment, internal temperature of Salisbury steak also indicated 120° F. Salisbury steak placed into hot-holding unit around 9:30 am, according to female person-in-charge, and Salisbury steak removed from hot-holding unit and reheated by female food employee during inspection. Recheck = 165° F - OK.
45	4-502.13 (C) Observed in bakery prep room Styrofoam 18-egg container re-used to store purple fondant flowers. Styrofoam container discarded by female food employee during inspection.
45	4-903.11 (C) Observed in bakery prep room clear plastic trays stored in "up" position on slotted shelf. Clear plastic trays removed from slotted shelf and placed inverted onto slotted shelf by female food employee during inspection.
47	4-201.11 (C) Observed in hot-holding unit clear plastic lid covering mashed potatoes with cracked and chipped surface. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed on hot-holding unit exhaust grill vents by electronic controls soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Crystal Wallick

Crystal Wallick 21279064 - NRFSP Exp. 10/2021	Gloria Dougherty 21055760 - NRFSP Exp. 1/2020	Tim Gauwitz 21487690 - NRFSP Exp. 7/2023	Rob Bryant 21487688 - NRFSP Exp. 7/2023
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HACCP Topic: TCS food hot-holding temperature requirements, food storage requirements

Oct 30, 2018  
 Person in Charge (Signature) Date

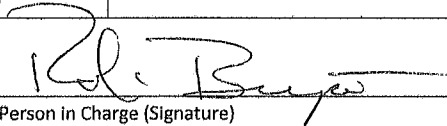
Follow-up:  Yes  No (Check one)
Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

# Food Establishment Inspection Report

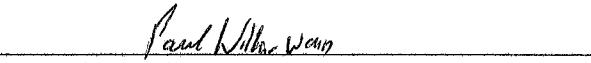
Establishment: Metamora IGA #084 - Deli

Establishment #: 18 104

Item Number	<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>
	Violations cited in this report must be corrected within the time frames below.
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.
	Please correct any violations noted above ASAP, but at least by next routine inspection.
	Please note 1 repeat violation (item #55) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Facility is still classified as a Category I food establishment
	Please go to our website to view/print the Fall/Winter 2017 newsletter
	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 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 2019
	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)

Oct 30, 2018  
 Date

  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_