

# 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>1</b>	Date 06/24/2019
Establishment El Paso IGA #379 - Dell		License/Permit # 19 029	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Street Address 45 N. Fayette Street		Permit Holder Kirby Foods Inc	Risk Category I
City/State El Paso, IL		ZIP Code 61738	Purpose of Inspection Routine Inspection
Time In 10:50 AM		Time Out 12:55 PM	

## 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
<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	In		
Adequate handwashing sinks properly supplied and accessible			
<b>Approved Source</b>			
11	In		
Food obtained from approved source			
12	In		
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>Protection from Contamination</b>			
15	In		
Food separated and protected			
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	N/O		
Proper cooling time and temperature			
21	Out		X
Proper hot holding temperatures			
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	N/A		
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

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30	X		
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	X		X
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>Proper Use of Utensils</b>			
43	X		X
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45	X		X
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47	X		X
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			
<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			
Physical facilities installed, maintained, and clean			
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: El Paso IGA #379 - Deli

Establishment #: 19 029

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	170	Macaroni & cheese/cold-holding	39	Ham/cold-holding	40
Fried chicken/fryer	181	Pork egg rolls/cold-holding	38	Turkey/cold-holding	40
Corn/steam table	137	Cole slaw/cold-holding	40	Block cheese/cold-holding	39
Potato wedges/steam table	160	Potato salad/cold-holding	40		
Mashed potatoes/steam table	150	Chicken salad/cold-holding	39		
Gravy/steam table	130	Broccoli salad/cold-holding	40		
Chicken tortellini/steam table	154	Ham salad/cold-holding	38		
Baked chicken/steam table	136	Cowboy caviar/cold-holding	40		
Chicken tenders/fryer	190	Meatloaf/cold-holding	40		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
21	3-501.16 (P) Observed in hot-holding unit internal temperature of gravy was 130° F as indicated by food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of gravy indicated 128° F. Gravy had just been cooked according to female person-in-charge and was placed into microwave for rapid reheating by female person-in-charge during inspection. Recheck = 165° F - OK.
37	3-302.12 (C) Observed on metal food prep counter dry white food substance stored in white plastic container with clear drawer without name identifying contents on container. Food substance was chicken batter and labeled by female person-in-charge during inspection.
43	3-304.12 (C) Observed in dry white food substance (chicken batter) clear plastic measuring cup missing handle and stored in direct contact with food substance. Measuring cup removed and discarded by female person-in-charge during inspection.
45	4-903.11 (C) Observed on shelves in food prep area black plastic containers and clear plastic lids stored directly on shelves. Single-service articles shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. Black plastic containers and clear plastic lids placed onto trays by female food employee during inspection.
47	4-201.11 (C) Observed in dry white food substance (chicken batter) clear plastic measuring cup missing handle and sharp edge of plastic exposed. Measuring cup removed and discarded by female person-in-charge during inspection.

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

DJ Skaggs d9chh-22fdi9 - State Food Safety Exp. 3/2024	Melissa Miller 14875745 - ServSafe Exp. 3/2022	Catherine Simmons 01645215 - IL FSSMC Exp. 7/2019	
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HACCP Topic: TCS food temperature requirements, Hepatitis A

Jun 24, 2019  
 Person in Charge (Signature) Date

①
Paul Wilkerson
Follow-up:  Yes  No (Check one)
Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

