

Food Establishment Inspection Report

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|--|--|---|---------------|---------|------------|
| Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530 | | No. of Risk Factor/Intervention Violations | 5 | Date | 01/09/2020 |
| Establishment El Paso IGA #379 - Deli | | License/Permit # | 0 | Time In | 12:20 PM |
| Street Address 45 N. Fayette Street | | Permit Holder | Risk Category | | |
| City/State El Paso, IL | | Kirby Foods Inc | I | | |
| ZIP Code 61738 | | 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.

| Compliance Status | Description | COS | R | Compliance Status | Description | COS | R |
|---|---|-----|---|--|--|-----|---|
| Supervision | | | | | | | |
| 1 | Person in charge present, demonstrates knowledge, and performs duties | | X | 15 | Food separated and protected | | |
| 2 | Certified Food Protection Manager (CFPM) | | | 16 | Food-contact surfaces; cleaned and sanitized | X | |
| Employee Health | | | | | | | |
| 3 | Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | 17 | Proper disposition of returned, previously served, reconditioned and unsafe food | | |
| 4 | Proper use of restriction and exclusion | | | Time/Temperature Control for Safety | | | |
| 5 | Procedures for responding to vomiting and diarrheal events | | | 18 | Proper cooking time and temperatures | | |
| Good Hygienic Practices | | | | | | | |
| 6 | Proper eating, tasting, drinking, or tobacco use | | | 19 | Proper reheating procedures for hot holding | | |
| 7 | No discharge from eyes, nose, and mouth | | | 20 | Proper cooling time and temperature | X | |
| Preventing Contamination by Hands | | | | | | | |
| 8 | Hands clean and properly washed | | | 21 | Proper hot holding temperatures | | |
| 9 | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | 22 | Proper cold holding temperatures | | |
| 10 | Adequate handwashing sinks properly supplied and accessible | | | 23 | Proper date marking and disposition | X | |
| Approved Source | | | | | | | |
| 11 | Food obtained from approved source | | | 24 | Time as a Public Health Control; procedures & records | | |
| 12 | Food received at proper temperature | | | Consumer Advisory | | | |
| 13 | Food in good condition, safe, and unadulterated | | | 25 | Consumer advisory provided for raw/undercooked food | | |
| 14 | Required records available: shellstock tags, parasite destruction | | | Highly Susceptible Populations | | | |
| 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 "R" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation | | | | | | | |
| Safe Food and Water | | | | | | | |
| 30 | Pasteurized eggs used where required | | | Proper Use of Utensils | | | |
| 31 | Water and ice from approved source | | | 43 | In-use utensils: properly stored | | |
| 32 | Variance obtained for specialized processing methods | | | 44 | Utensils, equipment & linens: properly stored, dried, & handled | | |
| Food Temperature Control | | | | | | | |
| 33 | Proper cooling methods used; adequate equipment for temperature control | | | 45 | Single-use/single-service articles: properly stored and used | | |
| 34 | Plant food properly cooked for hot holding | | | 46 | Gloves used properly | | |
| 35 | Approved thawing methods used | | | Utensils, Equipment and Vending | | | |
| 36 | Thermometers provided & accurate | | | 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | |
| Food Identification | | | | | | | |
| 37 | Food properly labeled; original container | | | 48 | Warewashing facilities: installed, maintained, & used; test strips | | |
| Prevention of Food Contamination | | | | | | | |
| 38 | Insects, rodents, and animals not present | | | 49 | Non-food contact surfaces clean | | |
| 39 | Contamination prevented during food preparation, storage and display | | | Physical Facilities | | | |
| 40 | Personal cleanliness | | | 50 | Hot and cold water available; adequate pressure | | |
| 41 | Wiping cloths: properly used and stored | | | 51 | Plumbing installed; proper backflow devices | | |
| 42 | Washing fruits and vegetables | | | 52 | Sewage and waste water properly disposed | | |
| Employee Training | | | | | | | |
| Conformance with Approved Procedures | | | | | | | |
| Physical Facilities | | | | | | | |
| Employee Training | | | | | | | |
| Conformance with Approved Procedures | | | | | | | |
| 57 | All food employees have food handler training | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | |
| 58 | Allergen training as required | | | 54 | Garbage & refuse properly disposed; facilities maintained | | |
| | | | | 55 | Physical facilities installed, maintained, and clean | X | |
| | | | | 56 | Adequate ventilation and lighting; designated areas used | | |

Food Establishment Inspection Report

Establishment: El Paso IGA #379 - Deli

Establishment #: 20 036

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/hot-holding | 171 | Potato salad/cold-holding | 38 | Ham/cold-holding | 39 |
| Fried chicken/steam table | 141 | Pork egg rolls/cold-holding | 59 | Turkey/cold-holding | 39 |
| Ravioli-lasagna/steam table | 163 | Chicken egg rolls/cold-holding | 60 | Block cheese/cold-holding | 40 |
| Mashed potatoes/steam table | 146 | Cole slaw/cold-holding | 39 | Macaroni & cheese/cold-holding | 40 |
| Brown gravy/steam table | 146 | Chicken salad/cold-holding | 39 | Twice baked potato/cold-holding | 38 |
| Green beans/steam table | 149 | Broccoli salad/cold-holding | 38 | Cherry cheesecake/cold-holding | 39 |
| Potato wedges/steam table | 141 | Ham salad/cold-holding | 39 | 7-layer salad/cold-holding | 39 |
| Baked chicken/steam table | 136 | Cowboy caviar/cold-holding | 39 | Pasta salad/WIC | 38 |
| Chicken tenders/steam table | 148 | Meatloaf/cold-holding | 40 | Ham/WIC | 40 |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 1 | 2-103.11 (Pf) Observed male person-in-charge did not ensure that food employees are using proper procedures to properly cool Time/Temperature Control for Safety foods and priority violation (#20) noted during inspection. Discussed with person-in-charge duties of PIC and the procedures the PIC has put into practice regarding oversight and/or routine monitoring of food employees during inspection. Discussed proper TCS food cool down procedures with PIC and female food employees during inspection. |
| 2 | 2-102.12 (C) Observed documentation that only two (2) food employees, including the male person-in-charge, has current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge must have current CFPM or IL FSSM 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. |
| 16 | 4-601.11 (Pf) Observed in kitchen by 3-compartment sink wall-mounted slicer unit soiled with accumulated debris and food particles. Wash, rinse, and sanitize food-contact surfaces routinely. Wall-mounted slicer unit washed, rinsed, and sanitized by female food employee during inspection. |
| 20 | 3-501.14 (P) Observed with metal-stem thermometer internal temperature of pork egg rolls indicated 59° F and chicken egg rolls indicated 60° F. Using metal-stem thermometer provided at establishment, internal temperature of pork eggs rolls indicated 60° F and chicken egg rolls at 60° F. Pork egg rolls and chicken egg rolls were prepared around 8:00 am today, according to female food employee. Based upon discussion with food employees, no written documentation of TCS food cool down temperatures, and |

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

HACCP Topic: TCS food cooling down procedure/temperature requirements, TCS food date marking requirements, allergy signage

Person in Charge (Signature)

Jan 9, 2020

Date

Inspector (Signature)

Paul Wilkins WCHS (EW)

Follow-up: Yes No (Check one)

Follow-up Date: _____

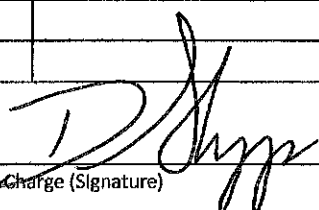
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OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|---|
| | internal temperature of TCS foods at time of inspection, the TCS foods did not cool from 135° F to 70° F within two (2) hours and from 70° F to 41° F within four (4) hours. Reviewed TCS food cooling requirements and discussed HACCP concept with person-in-charge and female food employees during inspection. Inadequately cooled TCS food was discarded by female food employee during inspection. |
| 23 | 3-501.17 (Pf) Observed in WIC container of cream cheese & ranch spread not marked with a use-by date or preparation date. TCS food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the TCS food must be consumed on the premises, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. Discussed proper TCS food date marking and reviewed HACCP concepts with person-in-charge and female food employees during inspection. Cream cheese & ranch spread discarded by female food employee during inspection. |
| 55 | 6-201.11 (C) Observed wall above 3-compartment sink (left side, clean side) with peeling paint and not maintained in good repair. Walls shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection. |
| | Please correct any core (C) violations noted above ASAP but at least by next routine inspection |
| | Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information |
| | Facility is still classified as a Category I food establishment |
| | The person-in-charge must have CFPM or IL FSSM certification and be on the premises during all hours of operation |
| | 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: February 2020 |
| | Food Handler certification is required for all food employees who do not already have CFPM or IL FSSM 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) _____

Jan 9, 2020
 Date _____

Paul Walker WCHD
 Inspector (Signature) _____

Follow-up: Yes No (Check one)

Follow-up Date: _____