

# 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	01/15/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:40 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Eureka IGA #588 - Deli	20 038	Kirby Foods Inc	1		
Street Address		Purpose of Inspection			
514 W. Center Street		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	61530				

## 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	Out	Person in charge present, demonstrates knowledge, and performs duties	X	
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	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		

Compliance Status			COS	R
<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	N/O	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	Out	Proper hot holding temperatures		X
22	In	Proper cold holding temperatures		
23	Out	Proper date marking and disposition		X
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

			COS	R
<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		

			COS	R
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47		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	X	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	X	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: Eureka IGA #588 - Deli

Establishment #: 20 038

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200/300

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rotisserie chicken/hot-holding	169	Fried chicken/fryer	175	Cherry cheesecake/cold-holding	39
Baked chicken/hot-holding unit	127	Italian pasta/cold-holding	39	Banana pudding/cold-holding	40
Mashed potatoes/hot-holding	163	Chicken egg rolls/cold-holding	39	Ham salad/cold-holding	38
Brown gravy/hot-holding	138	Pork eggs rolls/cold-holding	40	Ham/cold-holding	38
Macaroni & cheese/hot-holding	137	Boneless chicken wings/cold-hold	38	Turkey/cold-holding	39
Potato wedges/hot-holding	135	Cole slaw/cold-holding	40	Cheese/cold-holding	39
Pork tenderloin/hot-holding	145	Broccoli salad/cold-holding	37	Rotisserie chicken/WIC	39
Fried chicken/hot-holding	136	Chicken salad/cold-holding	38	Baked chicken/WIC	40
Chicken tenders/hot-holding	136	Seafood pasta/cold-holding	40	Milk/WIC	40

### OBSERVATIONS AND CORRECTIVE ACTIONS

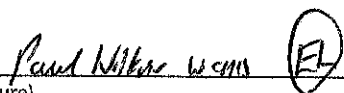
Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-103.11 (Pf) Observed male person-in-charge did not ensure that food employees are properly maintaining the temperatures of Time/Temperature Control for Safety foods during hot-holding through daily oversight of the food employees' routine monitoring of food temperatures and priority violation (#21) 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 hot-holding temperatures and Time as a Public Health Control with PIC and male food employees during inspection.
21	3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of baked chicken indicated 127° F. Using metal-stem thermometer provided at establishment, internal temperature of baked chicken indicated 127° F. Based upon discussion with person-in-charge, no written documentation of TCS food internal temperatures, and internal temperature of TCS food at time of inspection, the baked chicken was not maintained at 135° F or above. Baked chicken had been placed into hot-holding unit at 9:40 am, according to person-in-charge. Reviewed TCS food hot-holding requirements and discussed HACCP concept with person-in-charge and male food employee during inspection. Baked chicken removed from hot-holding and rapidly reheated in oven by person-in-charge during inspection. Recheck = 167° F - OK.
23	3-501.17 (Pf) Observed in WIC two (2) plastic containers of TCS food (cole slaw and potato salad) without date of preparation or use-by date marked on container. 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 food must be consumed on the premises, sold, or discarded when held at a

CFPM Verification (name, expiration date, ID#): Jason Petra

Jason Petra fh9b3-i8ajda9 - State Food Safety Exp. 1/2025	Darryl Wilson dhc27-i281ddj - State Food Safety Exp. 3/2024	Markecia Bryant d65hh-i1eaf0g - State Food Safety Exp. 2/2024	Deb Younger 01712197 - IL FSSMC Exp. 5/2021
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HACCP Topic: TCS food date-marking requirements, TCS food temperature requirements, Time as a Public Health Control, allergy signage

  
 Person in Charge (Signature) \_\_\_\_\_ Jan 15, 2020  
 Date \_\_\_\_\_

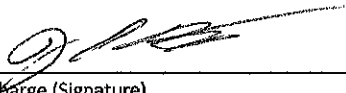
 (EL)  
 Inspector (Signature) \_\_\_\_\_ Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_


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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	temperature of 41° F or less for a maximum of 7 days. Reviewed HACCP concepts with person-in-charge and male food employee during inspection. Potato salad and cole slaw was discarded by person-in-charge during inspection.
51	5-205.15 (C) Observed at hand sink by deli slicer units hot water faucet push lever not functioning properly, hot water constantly running, and plumbing not maintained in good repair. Repair hot water faucet push lever according to Illinois Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
56	6-501.14 (C) Observed in deli/bakery area HVAC supply air vents soiled with accumulated dust and debris. HVAC air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. 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 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 (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 at WCHD: February 2020
	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. If using time as a public health control: take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request.

  
 \_\_\_\_\_  
 Person in Charge (Signature)

  
 \_\_\_\_\_  
 Inspector (Signature)

May 14, 2019  
 \_\_\_\_\_  
 Date

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_