

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 2	Date 04/06/2023
Establishment Kirby Foods El Paso IGA #379 - Dell		No. of Repeat Risk Factor/Intervention Violations 1	Time In 11:55 AM
Street Address 45 N. Fayette Street		Permit Holder Kirby Foods Inc	Time Out 1:45 PM
City/State El Paso, IL		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.

Compliance Status			COS	R	Compliance Status			COS	R
Supervision					Protection from Contamination				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	Out	Certified Food Protection Manager (CFPM)		X	16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety				
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding		
Good Hygienic Practices					20	In	Proper cooling time and temperature		
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures		
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures		
Preventing Contamination by Hands					23	Out	Proper date marking and disposition		X
8	In	Hands clean and properly washed			24	N/O	Time as a Public Health Control; procedures & records		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory				
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food		
Approved Source					Highly Susceptible Populations				
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances				
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used		
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used		
GOOD RETAIL PRACTICES					Conformance with Approved Procedures				
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					Proper Use of Utensils				
30	Pasteurized eggs used where required				43	In-use utensils: properly stored			
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled			
32	Variances obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used			
Food Temperature Control					46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending				
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips			
36	Thermometers provided & accurate				X	Non-food contact surfaces clean			
Food Identification					Physical Facilities				
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure			
Prevention of Food Contamination					51	Plumbing installed; proper backflow devices			
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed			
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned			
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained			
41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean			
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used			
Employee Training					Employee Training				
57	All food employees have food handler training								
58	Allergen training as required								

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Establishment: Kirby Foods El Paso IGA #379 - Deli

Establishment #: 23 095

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
Chicken tenders-TPHC/hot-hold	117	Dixie salw/cold holding	38	Twice baked potato/cold-holding	36
Potato wedges-TPHC/hot-holding	116	Potato salad/cold-holding	38	Cowboy caviar/cold-holding	35
Jalapeno poppers/hot-holding	147	Amish macaroni salad/cold-hold	36	Cheesecake/cold-holding	38
Grilled chicken-TPHC/hot-holding	114	7-layer salad/cold-holding	36	Ham/cold-holding	39
Fried chicken/fryer	169	Ham salad/cold-holding	34	Turkey/cold-holding	39
Chicken enchilada-TPHC/hot-hold	127	Cranberry chicken salad/cold-hold	37	Chicken tenders-cooling/WIC	46
Macaroni & cheese/hot-holding	180	3-bean salad/cold-holding	36	Fried chicken-cooling/WIC	49
Mashed potatoes/hot-holding	161	Hush puppies/cold-holding	39	Twice baked potato/WIC	36
Rotisserie chicken/hot-holding	162	Pulled pork/cold-holding	37	Mashed potatoes/WIC	35

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.		
2	2-102.12 (C) Observed documentation that only three (3) food employees have current CFPM certification, but the person-in-charge on each work shift throughout the week does not have current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have CFPM 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.		
23	3-501.18 (P) Observed in front display cold-holding unit cranberry chicken salad with a preparation date of 3/30 and not discarded by day 7 as required for ready-to-eat TCS food. A food specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) exceeds the temperature and time combination specified in ¶ 3-501.17(A). Refrigerated, ready-to-eat, Time/Temperataure Control for Safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. Cranberry chicken salad discarded by food employee during inspection.		
49	4-602.12 (C) Observed in WIF left side shelving soiled with accumulated condensation ice and shelf above 6-burner stove soiled with accumulated debris and grease drips. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.		

CFPM Verification (name, expiration date, ID#): Darryl Wilson

Darryl Wilson dhc27-i281ddj - State Food Safety Exp. 3/2024	Jason Petra fh9b3-i8ajda9 - State Food Safety Exp. 1/2025	DJ Skaggs d9chh-22fdi9 - State Food Safety Exp. 3/2024	
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food

Person in Charge (Signature)

Apr 6, 2023

Date

Inspector (Signature)

EL

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Kirby Foods El Paso IGA #379 - Deli

Establishment #: 23 095

OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Apr 6, 2023

Date

Patricia B.

Follow-up: Yes No (Check one)

Follow-up Date: