

Food Establishment Inspection Report

Page 1 of 3

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 05/23/2023
Establishment Kirby Foods Eureka IGA #588 - Deli		License/Permit # 23 075		Time In 12:05 PM
Street Address 514 W. Center Street		Permit Holder Kirby Foods Inc		Time Out 1:45 PM
City/State Eureka, IL		Purpose of Inspection Routine Inspection		Risk Category I

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																																																																																																																																																																																																																																																																																																																					
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																																																																																																																																																																																																																																																																																																																					
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																																																																																																																																																																																														
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																																
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures			7	In	No discharge from eyes, nose, and mouth			8	In	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding			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		20	N/O	Proper cooling time and temperature			Approved Source										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			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										Safe Food and Water			COS	R	Proper Use of Utensils			COS	R	30	Pasteurized eggs used where required				43	In-use utensils: properly stored		X		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				33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending										35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				36	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips				37	Food properly labeled; original container				49	Non-food contact surfaces clean				Food Identification										Prevention of Food Contamination										38	Insects, rodents, and animals not present				50	Hot and cold water available; adequate pressure				39	Contamination prevented during food preparation, storage and display				51	Plumbing installed; proper backflow devices				40	Personal cleanliness				52	Sewage and waste water properly disposed				41	Wiping cloths: properly used and stored				53	Toilet facilities: properly constructed, supplied, & cleaned				42	Washing fruits and vegetables				54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used		X		Physical Facilities										Employee Training										57	All food employees have food handler training				58	Allergen training as required			
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Food Establishment Inspection Report

Page 2 of 3

Establishment: Kirby Foods Eureka IGA #588 - Deli

Establishment #: 23 075

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	165	Boneless wings/RIC	39	Cole slaw/RIC	37
Fried chicken/hot-holding unit	148	Pork egg roll/RIC	38	Broccoli salad/RIC	38
Macaroni & cheese/hot-holding	170	Chicken egg roll/RIC	38	Turkey/RIC	39
Mashed potatoes/hot-holding	154	Twice baked potato/RIC	35	Ham/RIC	39
Brown gravy/hot-holding unit	160	Ham salad/RIC	37	Block cheese/RIC	40
Grilled chicken-TPHC/hot-holding	125	Potato salad/RIC	37	Ham/WIC	39
Mixed vegetables/hot-holding	137	Macaroni salad/RIC	36	Peeled hard boiled eggs/WIC	36
Chicken tenders/hot-holding unit	139	Enchilada pasta/RIC	38	Chicken tenders/WIC	37
Fried chicken/fryer	182	Chicken salad/RIC	37	Chicken salad/WIC	39

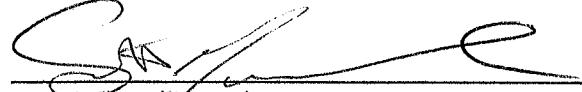
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current 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.
10	5-205.11 (Pf) Observed in bakery prep area hand sink blocked by black plastic crate of cleaning supplies next to 3-compartment sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. Black plastic crate moved away from hand sink during inspection.
43	3-304.12 (C) Observed in hot-holding unit gray plastic handle of scoop stored directly in contact with food (macaroni & cheese). During pauses in food preparation or dispensing, food preparation and dispensing utensils can be stored in the food with their handles above the top of the food and the container. Scoop removed from food and placed into food with handle extended above the food during inspection.
56	6-202.12 (C) Observed in deli and bakery area several ceiling tiles by HVAC supply vents soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Scott Maricle

Caleb Gruber 155cda-j953hg4-State Food Safety Exp. 11/2026	DJ Skaggs d9chh-22fdi9 - State Food Safety Exp. 3/2024		
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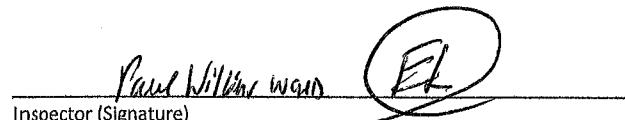
HACCP Topic: TCS food date-marking and food temperature requirements, no bare hand contact with ready-to-eat food, employee health



Person-in-Charge (Signature)

May 23, 2023

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Kirby Foods Eureka IGA #588 - Deli

Establishment #: 23 075

Person In Charge (Signature)

May 23, 2023

Date

Inspector (Signature)

Paul Wilkins wcuo

Follow-up: Yes No (Check one)

Follow-up Date: