

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	ZIP Code 61530	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
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	Out	Certified Food Protection Manager (CFPM)		X
Employee Health				
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		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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	Out	Adequate handwashing sinks properly supplied and accessible		X
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		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
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	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	In	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
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		
Proper Use of Utensils				
43	X	In-use utensils: properly stored		X
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment and Vending				
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		
Physical Facilities				
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	X	Adequate ventilation and lighting; designated areas used		
Employee Training				
57		All food employees have food handler training		
58		Allergen training as required		

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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

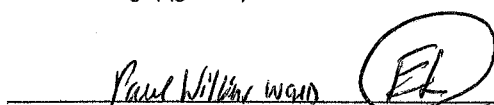
Caleb Graber 155cda-j953hg4-State Food Safety Exp. 11/2026	DJ Skaggs d9chh-22fdi9 - State Food Safety Exp. 3/2024		
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HACCP Topic: TCS food date-marking and food temperature requirements, no bare hand contact with ready-to-eat food, employee health


Person-in-Charge (Signature)

May 23, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Kirby Foods Eureka IGA #588 - Deli

Establishment #: 23 075

[illegible]

Person in Charge (Signature)

May 23, 2023

Date _____

Paul Wilkins wcho
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: