

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 0	Date 05/02/2023
Establishment Kirby Foods Metamora IGA #084 - Dell		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:40 AM
Street Address 610 W. Mt Vernon Street		Permit Holder Kirby Foods Inc	Time Out 1:30 PM
City/State Metamora, IL		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	In	Certified Food Protection Manager (CFPM)		
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	In	Adequate handwashing sinks properly supplied and accessible		
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	
			COS	R
Safe Food and Water				
30	Pasteurized eggs used where required			
31	Water and ice from approved source			
32	Varience 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	X	Wiping cloths: properly used and stored		X
42	Washing fruits and vegetables			
Proper Use of Utensils				
43	In-use utensils: properly stored			
44	X	Utensils, equipment & linens: properly stored, dried, & handled		X
45	Single-use/single-service articles: properly stored and used			
46	Gloves used properly			
Utensils, Equipment and Vending				
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips			
49	X	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	X	Physical facilities installed, maintained, and clean		X
56	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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Establishment: Kirby Foods Metamora IGA #084 - Deli

Establishment #: 23 083

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: <200/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rotisserie chicken/hot-holding	158	Potato salad/cold-holding	39	7-layer salad/cold-holding	38
Fried chicken/hot-holding	147	Oriental slaw/cold-holding	40	Ham salad/cold-holding	36
Grilled chicken/hot-holding	136	Dixie slaw/cold-holding	39	Pasta salad/cold-holding	38
White rice/hot-holding	172	3-bean salad/cold-holding	39	BBQ pork/cold-holding	38
Chicken tenders/hot-holding	140	Cowboy caviar/cold-holding	39	Tapioca pudding/cold-holding	38
Orange chicken/hot-holding	137	Creamy cucumber salad/cold	39	Boston cream pie/cold-holding	39
Mashed potatoes/hot-holding	155	Macaroni & cheese/cold-holding	37	Ham/cold-holding	41
Macaroni & cheese/hot-holding	142	BBQ pork ribs/cold-holding	39	2X baked potatoes-cooling/WIC	47
Egg roll/hot-holding	167	Lobster salad/cold-holding	37	Broccoli salad/WIC	36

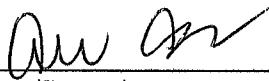
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.		
41	3-304.14 (C) Observed with quaternary ammonium test kit concentration of moist-wipe cloth sanitizing bucket measured less than 200 ppm of quaternary ammonium. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114. Sanitizing bucket discarded by person-in-charge during inspection and new quaternary ammonium sanitizing solution created at mixing unit. Recheck = 200 ppm - OK.		
44	4-903.11 (C) Observed sealed bag of blue cloths stored directly on floor by center tables. Laundered linens shall be stored: (1) in a clean, dry location; (2) where they are not exposed to splash, dust, or other contamination; and (3) at least 15 cm (6 inches) above the floor. Sealed bag of blue cloths removed to storage area by person-in-charge during inspection.		
44	4-903.11 (C) Observed boxes of black shelf liner stored directly on floor by center tables. Cleaned equipment and utensils shall be stored: (1) in a clean, dry location; (2) where they are not exposed to splash, dust, or other contamination; and (3) at least 15 cm (6 inches) above the floor. Boxes of black shelf liner removed to storage area by person-in-charge during inspection.		
47	4-101.19 (C) Observed pieces of cardboard re-used as dividers by center tables. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.		
49	4-602.13 (C) Observed in WIC rear condenser coils of condenser unit soiled with accumulated debris and dust. 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#): Alison Cornell

Alison Cornell 17aj0d-jca2jeg - State Food Safety Exp. 4/2028	Crystal Hofstetter 16eij9-jb80kc4 - State Food Safety Exp. 2/2028	Alexia Pemble 16ff37-jb98h5d - State Food Safety Exp. 2/2028	Sean Robinson 21487700 - NRFSP Exp. 7/2023
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food



Person in Charge (Signature)

May 2, 2023

Date

Paul Willis Ward



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

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Am Am

Person In Charge (Signature)

May 2, 2023

Date

Paul Williams word

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: