

# 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 0	Date 05/02/2023
Establishment Kirby Foods Metamora IGA #084 - Dell		License/Permit # 23 083	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 610 W. Mt Vernon Street		Permit Holder Kirby Foods Inc	Risk Category I
City/State Metamora, IL		ZIP Code 61548	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
<b>Supervision</b>			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
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	In		
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	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

Compliance Status		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	X		
Wiping cloths: properly used and stored			X
42			
Washing fruits and vegetables			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
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			
<b>Utensils, Equipment and Vending</b>			
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			
<b>Physical Facilities</b>			
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			
<b>Employee Training</b>			
57			
All food employees have food handler training			
58			
Allergen training as required			

# Food Establishment Inspection Report

Page 2 of 3

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

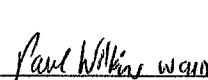

Alison Cornell 17aj0d-jca2jeg - State Food Safety Exp. 4/2028	Crystal Hofstetter 16eij9-jb80kc4 - State Food Safety Exp. 2/2028	Alexcia Pemble 16ff37-jb98h5d - State Food Safety Exp. 2/2028	Sean Robinson 21487700 - NRFSP Exp. 7/2023
---	---	---	--

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food

  
Person In Charge (Signature)

May 2, 2023

Date

   
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

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

# Food Establishment Inspection Report

Establishment: Kirby Foods Metamora IGA #084 - Deli

Establishment #: 23 083

[illegible]

Person in Charge (Signature)

May 2, 2023

Date \_\_\_\_\_

Paul Williams WARD  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: