

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 07/10/2023
Establishment Kirby Foods #379 - Dell		No. of Repeat Risk Factor/Intervention Violations 0	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	IN	Certified Food Protection Manager (CFPM)			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	IN	Proper date marking and disposition		
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					29	N/A	Compliance with variance/specialized process/HACCP		

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	COS			R		
Safe Food and Water					Proper Use of Utensils				
30	Pasteurized eggs used where required				43	X	In-use utensils: properly stored		
31	Water and ice from approved source				44		Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance 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				49	X	Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37	X	Food properly labeled; original container	X	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	X	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables				56		Adequate ventilation and lighting; designated areas used		
Employee Training					57		All food employees have food handler training		
58		Allergen training as required			58				

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Establishment: Kirby Foods #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
Potato wedges-TPHC/hot-holding	125	Cole slaw/cold holding	37	Twice baked potato-cooling/cold	53
Fried rice/hot-holding	136	Potato salad/cold-holding	37	Oreo fluff-cooling/cold-holding	43
Orange chicken/hot-holding	140	Amish macaroni salad/cold-hold	38	Block cheese/cold-holding	39
Mashed potatoes/hot-holding	144	7-layer salad/cold-holding	37	Ham/cold-holding	39
Pork egg roll/hot-holding	145	Cheddar broccoli salad/cold-hold	38	Turkey/cold-holding	39
Grilled chicken-TPHC/hot-holding	114	Pasta salad/cold-holding	38	Macaroni salad/WIC	41
Fried chicken-TPHC/hot-holding	114	3-bean salad/cold-holding	38	Macaroni & cheese/WIC	41
Macaroni & cheese/hot-holding	180	Cowboy caviar/cold-holding	38	Block cheese/WIC	40
Rotisserie chicken/hot-holding	151	Ham salad/cold-holding	38	Ham/WIC	36

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.		
37	3-302.12 (C) Observed in food prep area clear plastic container of dry brown food substance without name identifying contents on container and clear plastic bag of red/white/blue dry food substance without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Dry brown food substance was brown sugar and red/white/blue dry food substance were candy sprinkles according to food employee and labeled by food employee during inspection.		
43	3-304.12 (C) Observed in breading rolling container two (2) metal scoops with handles stored directly in contact with breading. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Food employee used a single-use glove and removed handles and placed scoops with handles back into breading with handles extended above the breading during inspection.		
49	4-602.12 (C) Observed in WIC left side slotted shelving (ham, cheese) 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.		
55	6-201.11 (C) Observed painted concrete block wall by chicken breading, below electrical box, and ANSUL fire suppression system temporarily repaired with black tape and black material. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.		

CFPM Verification (name, expiration date, ID#): Alan Moncelle

Alan Moncelle 18d5ec-jdk4k71-State Food Safety Exp. 3/2024	Darryl Wilson dhc27-i281ddj - State Food Safety Exp. 3/2024	Emily Crull 182696-jd6119g-State Food Safety Exp. 5/2028	Madison Mool 18caj1-jdikg2e-State Food Safety Exp. 6/2028
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Alan M. Moncelle Jul 10, 2023
Person In Charge (Signature) Date

Paul Wilson, WIC 
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: Kirby Foods #379 - Deli

Establishment #: 23 095

OBSERVATIONS AND CORRECTIVE ACTIONS

alan M. Morrell

Person in Charge (Signature)

Jul 10, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: