

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 - Deli		License/Permit # 23 095	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	ZIP Code 61738	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	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	

Compliance Status		COS	R
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	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/O	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	X	Food properly labeled; original container	X
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	

Compliance Status		COS	R
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	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	
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 #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 breadng rolling container two (2) metal scoops with handles stored directly in contact with breadng. 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 breadng with handles extended above the breadng 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 breadng, 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 Willis, WGN 
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment: Kirby Foods #379 - Deli

Establishment #: 23 095

[illegible]

Alan M. Monette
Person in Charge (Signature)

Jul 10, 2023
Date

Paul Wilkin W 910
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: