

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 10/24/2023
Establishment Kirby Foods #379 - Deli		No. of Repeat Risk Factor/Intervention Violations 0	Time In 9:35 AM
Street Address 45 N. Fayette Street		Permit Holder Kirby Foods Inc	Time Out 11:10 AM
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	N/O	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	In	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							
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			
Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
30	Pasteurized eggs used where required			43	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	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	Food properly labeled; original container			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	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used		
Employee Training				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

Person in Charge (Signature)

Oct 24, 2023

Date

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Paul Wilkins word

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Follow-up: Yes No (Check one)

Follow-up Date:

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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
Fried chicken/steam table	153	Potato salad/cold holding	36	Ham/cold-holding	41
Fried chicken/fryer	201	Cowboy caviar/cold-holding	35	Turkey/cold-holding	41
Macaroni & cheese/steam table	188	Cole slaw/cold-holding	37	Block cheese/cold-holding	41
Gravy/steam table	193	3-bean salad/cold-holding	37	Cole slaw/WIC	39
Mashed potatoes/steam table	195	Cheddar broccoli salad/cold-hold	39	Rotisserie chicken/WIC	41
		Pasta salad/cold-holding	38	Macaroni salad/WIC	41
		Chicken salad/cold-holding	36		
		Twice baked potato/cold-holding	40		
		Cheese tortellini salad/cold-hold	39		

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 bagged white 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. White food substance was frosting according to food employee and labeled by food employee during inspection.
37	3-602.11 (C) Observed on deli cooler pre-packaged in advance of retail sale Tortilla chips without ingredient list on packages. Food packaged in a food establishment, shall be labeled as specified in law, including 21 CFR 101 -Food labeling, and 9 CFR 317 Labeling, marking devices, and containers. (B) label information shall include: (1) the common name of the food, or absent a common name, an adequately descriptive identity statement; (2) if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) an accurate declaration of the net quantity of contents; (4) the name and place of business of the manufacturer, packer, or distributor; and (5) the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in back corner open box of angel food cake containers and cardboard flats stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above

CFPM Verification (name, expiration date, ID#): Darryl Wilson

Darryl Wilson dhc27-i281ddj - State Food Safety Exp. 3/2024	Alan Moncelle 18d5ec-jdk4k71-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

Person in Charge (Signature)

Oct 24, 2023

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: