

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 - Retail		No. of Repeat Risk Factor/Intervention Violations 0	Time In 8:55 AM
Street Address 45 N. Fayette Street		Permit Holder Kirby Foods Inc	Time Out 11:10 AM
City/State El Paso, IL		Risk Category II	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						
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	IN	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

Compliance Status		COS	R	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	X	Thermometers provided & accurate				
Food Identification						
37	X	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	Wiping cloths: properly used and stored					
42	Washing fruits and vegetables					
Proper Use of Utensils						
43	In-use utensils: properly stored					
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 - Retail

Establishment #: 23 096

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
		Cut lettuce/RIC	41		Chicken/open RIC
		Milk/RIC	35		41
		Cut melon/RIC	41		
		Brats/RIC	34		
		Bologna/open RIC	39		
		Cottage cheese/open RIC	36		
		Cold brew coffee/RIC	38		
		Milk/WIC	38		
		Chicken noodle soup/open RIC	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in Aisle 1 temperature measuring device not provided and conspicuous in RIF (sliding doors, brats, burgers). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
37	3-602.11 (C) Observed on shelf by shopping carts pre-packaged in advance of retail sale pumpkin cookies without ingredient list on containers, on shelf in Aisle 6 pre-packaged in advance of retail sale angel food cake without ingredient list on containers, and on end cap of Aisle 5/6 pre-packaged in advance of retail sale cookies without ingredient list on containers. 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.
49	4-602.13 (C) Observed in WIC (meat) condenser unit cooling fan grill covers 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

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	Jason Petra fh9b3-i8ajda9 - State Food Safety Exp. 1/2025
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HACCP Topic: TCS food temperature & storage requirements, no bare hand contact with ready-to-eat food, employee health policy

Person in Charge (Signature)

Oct 24, 2023

Date

Inspector (Signature)

FL

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Kirby Foods #379 - Retail

Establishment #: 23 096

Person In Charge (Signature)

Oct 24, 2023

Date

Paul

Follow-up: Yes No (Check one)

Follow-up Date: