

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 4	Date 12/04/2023
Establishment Kirby Foods #588 - Retail		No. of Repeat Risk Factor/Intervention Violations 1	Time In 10:55 AM
Street Address 514 W. Center Street		Permit Holder Kirby Foods Inc	Time Out 1:15 PM
City/State Eureka, IL		Risk Category II	
ZIP Code 61530		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				Protection from Contamination					
2	Out	Certified Food Protection Manager (CFPM)		X		15	In	Food separated and protected			
Employee Health											
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting				16	In	Food-contact surfaces; cleaned and sanitized			
4	In	Proper use of restriction and exclusion				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food			
5	In	Procedures for responding to vomiting and diarrheal events				Time/Temperature Control for Safety					
Good Hygienic Practices											
6	In	Proper eating, tasting, drinking, or tobacco use				18	N/O	Proper cooking time and temperatures			
7	In	No discharge from eyes, nose, and mouth				19	N/A	Proper reheating procedures for hot holding			
Preventing Contamination by Hands											
8	In	Hands clean and properly washed				20	N/A	Proper cooling time and temperature			
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				21	N/O	Proper hot holding temperatures			
10	In	Adequate handwashing sinks properly supplied and accessible				22	Out	Proper cold holding temperatures		X	
Approved Source											
11	In	Food obtained from approved source				23	Out	Proper date marking and disposition		X	
12	N/O	Food received at proper temperature				24	N/A	Time as a Public Health Control; procedures & records			
13	Out	Food in good condition, safe, and unadulterated		X		Consumer Advisory					
14	N/A	Required records available: shellstock tags, parasite destruction				25	N/A	Consumer advisory provided for raw/undercooked food			
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	
COS		R		COS		R		COS		R	
Safe Food and Water								Proper Use of Utensils			
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											
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly						
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending							
35	Approved thawing methods used			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used						
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips						
Food Identification											
37	Food properly labeled; original container			49	Non-food contact surfaces clean						
Prevention of Food Contamination								Physical Facilities			
38	Insects, rodents, and animals not present			50	Hot and cold water available; adequate pressure						
39	Contamination prevented during food preparation, storage and display			51	Plumbing installed; proper backflow devices						
40	Personal cleanliness			52	Sewage and waste water properly disposed						
41	Wiping cloths: properly used and stored			53	Toilet facilities: properly constructed, supplied, & cleaned						
42	Washing fruits and vegetables			54	Garbage & refuse properly disposed; facilities maintained						
Employee Training						55	Physical facilities installed, maintained, and clean				
57	All food employees have food handler training			56	Adequate ventilation and lighting; designated areas used						
58	Allergen training as required										

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Establishment: Kirby Foods #588 - Retail

Establishment #: 23 076

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
		Bagged cut lettuce/open RIC	40	Sliced turkey/open RIC	44
		Fried chicken/open RIC	38	Milk/open RIC	40
		Bologna/open RIC	40	Brats/open RIC	40
		Ham/open RIC	40	Sliced cheese/open RIC	40
		Sliced chicken/open RIC	40		
		Braunschweiger/open RIC	40		
		Sliced ham/open RIC	40		
		Hot dogs/open RIC	45		
		Sliced ham/open RIC	43		

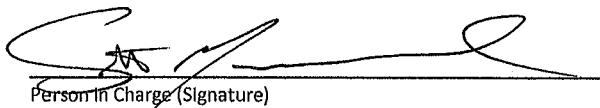
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed no documentation that the person-in-charge has current CFPM certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
13	3-202.15 (Pf) Observed in Aisle 3 dented cans of Campbell's cream of chicken soup, Campbell's beef consomme, and in Aisle 4 two (2) dented cans of Essential Everyday pineapple chunks. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from store aisle shelves during inspection.
22	3-501.16 (P) Observed in open RIC along wall by meat department packaged food temperatures of hot dogs, sliced ham, and sliced turkey measured above 41° F using a food temperature measuring device with metal-stem. Using infrared thermometer provided by establishment, packaged food temperatures indicated above 41° F. Ambient air thermometer indicated 46° F. Time/Temperature Control for Safety Food shall be maintained at 41°F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with employees and person-in-charge during inspection. Temperature logs completed by employee noted open RIC was operating at 38° F at 9:30 am. All TCS food items removed to separate cooler by employee during inspection.
23	3-501.17 (P) Observed in open RIC by produce four (4) containers of Reeser's BBQ beans with use-by date of Nov 7 and one (1)

CFPM Verification (name, expiration date, ID#): Scott Maricle

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HACCP Topic: TCS food temperature & date marking requirements, employee health policy requirements



Person in Charge (Signature)

Dec 4, 2023

Date



Paul Wilkins WCGD

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Follow-up: Yes No (Check one)

Follow-up Date: