

Food Establishment Inspection Report

Page 1 of 3

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		License/Permit # 23 076	Time In 10:55 AM
Street Address 514 W. Center Street		No. of Repeat Risk Factor/Intervention Violations 1	Time Out 1:15 PM
City/State Eureka, IL		Permit Holder Kirby Foods Inc	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					Protection from Contamination				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	Out	Certified Food Protection Manager (CFPM)		X	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	N/O	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding		
Good Hygienic Practices					20	N/A	Proper cooling time and temperature		
6	In	Proper eating, tasting, drinking, or tobacco use			21	N/O	Proper hot holding temperatures		
7	In	No discharge from eyes, nose, and mouth			22	Out	Proper cold holding temperatures		X
Preventing Contamination by Hands					23	Out	Proper date marking and disposition		X
8	In	Hands clean and properly washed			24	N/A	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	Out	Food in good condition, safe, and unadulterated		X	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					Conformance with Approved Procedures				
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					29	N/A	Compliance with variance/specialized process/HACCP		

Compliance Status			COS	R	Compliance Status			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					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	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		

Food Establishment Inspection Report

Page 2 of 3

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		

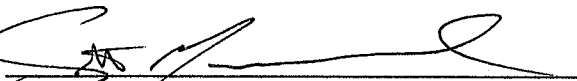
OBSERVATIONS AND CORRECTIVE ACTIONS

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

--	--	--	--

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


Person in Charge (Signature)

Dec 4, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Kirby Foods #588 - Retail

Establishment #: 23 076

[illegible]

Person in Charge (Signature)

Dec 4, 2023

Date _____

Paul Wilkins WCH
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: