

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 0		Date 01/10/2024
Establishment Kirby Foods #084 - Deli		No. of Repeat Risk Factor/Intervention Violations 0		Time In 12:00 PM
Street Address 610 W. Mt Vernon Street		Permit Holder Kirby Foods Inc		Time Out 1:25 PM
City/State Metamora, IL		ZIP Code 61548		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																																																																																																																																																																																																																																																																																																																								
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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																																																																																																																																																																																																																																																																																																																																	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																																																																																																																																																																																																										
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																																												
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures			19	N/O	Proper reheating procedures for hot holding			Good Hygienic Practices										6	In	Proper eating, tasting, drinking, or tobacco use			20	In	Proper cooling time and temperature			7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures			Preventing Contamination by Hands										22	In	Proper cold holding temperatures			8	In	Hands clean and properly washed			23	In	Proper date marking and disposition			9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			24	In	Time as a Public Health Control; procedures & records			10	In	Adequate handwashing sinks properly supplied and accessible			Consumer Advisory					Approved Source										25	N/A	Consumer advisory provided for raw/undercooked food			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			Highly Susceptible Populations					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	X 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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Food Establishment Inspection Report

Page 2 of 3

Establishment: Kirby Foods #084 - Deli

Establishment #: 24 110

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
56	6-303.11 (C) Observed in food prep area along left side of ceiling multiple light fixtures in a row not working properly and lighting insufficient for that area. Light intensity shall be at least 50 foot candles (540 lux) in areas where employees are working with food or working with utensils or equipment where employee safety is a factor. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Crystal Hofstetter

Crystal Hofstetter 16ei9-jb80kc4 - State Food Safety Exp. 2/2028	Alison Cornell 17aj0d-jca2jeg - State Food Safety Exp. 4/2028	Alexcia Pemble 16ff37-jb98h5d - State Food Safety Exp. 2/2028
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

am on Jan 1
Date

Jan 10, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Establishment: Kirby Foods #084 - Deli

Establishment #: 24 110

Person in Charge (Signature)

Jan 10, 2024

Date

Paul B

Follow-up: Yes No (Check one)

Follow-up Date: