

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 1	Date 02/07/2024
		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:35 AM
Establishment Kirby Foods #379 - Dell	License/Permit # 24 095	Permit Holder Kirby Foods Inc	Time Out 1:30 PM Risk Category I
Street Address 45 N. Fayette Street		Purpose of Inspection Routine Inspection	
City/State El Paso, IL	ZIP Code 61738		

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	Out	Food separated and protected		X
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		
Conformance with Approved Procedures					29	N/A	Compliance with variance/specialized process/HACCP		

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

		COS	R		COS	R
Safe Food and Water						
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	Varlance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used	X
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	X Food properly labeled; original container		X	49	Non-food contact surfaces clean	
Prevention of Food Contamination						
38	Insects, rodents, and animals not present			Physical Facilities		
39	Contamination prevented during food preparation, storage and display			50	Hot and cold water available; adequate pressure	
40	Personal cleanliness			51	Plumbing installed; proper backflow devices	
41	Wiping cloths: properly used and stored			52	Sewage and waste water properly disposed	
42	Washing fruits and vegetables			53	Toilet facilities: properly constructed, supplied, & cleaned	
				54	Garbage & refuse properly disposed; facilities maintained	
				55	X Physical facilities installed, maintained, and clean	X
				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 - Deli

Establishment #: 24 095

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheeseburger/hot-holding	135	Rotisserie chicken/hot-holding	141	Ham salad/cold-holding	40
Fried chicken/hot-holding	136	Potato salad/cold holding	40	Seafood salad/cold-holding	40
Grilled cheese/hot-holding	135	Dixie slaw/cold-holding	39	Twice baked potato/cold-holding	39
Broccoli casserole/hot-holding	135	Macaroni & cheese/cold-holding	38	Pistachio delight/cold-holding	38
Macaroni & cheese/hot-holding	153	Egg potato salad/cold-holding	40	Ham/cold-holding	39
Penne pasta/stove	168	Baked beans/cold-holding	39	Cheese/WIC	39
Green beans/hot-holding	167	Pasta salad/cold-holding	39	Ham/WIC	39
Mashed potatoes/hot-holding	139	Chicken salad/cold-holding	40	Macaroni & cheese/WIC	35
Meatballs-prep/table	122	7-layer salad/cold-holding	39	Boneless chicken wings/WIC	35

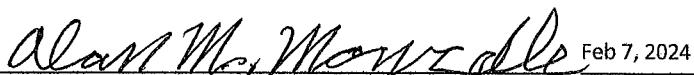
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
15	3-302.11 (P) Observed in WIC two (2) cartons of raw eggs stored on upper slotted shelf above ready-to-eat food packages (ham). Store raw food below ready-to-eat food to prevent cross-contamination. Raw eggs moved to separate shelf by person-in-charge during inspection.
37	3-302.12 (C) Observed in food prep area clear plastic container of dry 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. Dry white food substance was possibly sugar according to food employee and discarded by food employee at direction of person-in-charge during inspection.
45	4-903.11 (C) Observed in back corner sealed package of large cardboard flat full steam table pan transport boxes 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 the floor; 4) covered or inverted. Package removed to shelf by person-in-charge during inspection.
55	6-501.12 (C) Observed in WIF ceiling, walls, and floor soiled with accumulated condensation ice. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in food prep area wall behind breading container soiled with accumulated debris and breading. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.

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, sanitizer requirements


Feb 7, 2024

Person in Charge (Signature)

Date




Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: Kirby Foods #379 - Deli

Establishment #: 24 095

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-201.11 (C) Observed wall above 3-compartment sink with peeling paint. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed painted concrete block wall by chicken breading, below electrical box, and ANSUL fire suppression system temporarily repaired with black tape and black material. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection. (REPEAT)
55	6-201.11 (C) Observed floor tile in front of fryer damaged and not maintained in good repair. Floors shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection. (REPEAT)
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 2 repeat violations (item #55 & #55) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Please note that if establishment or group fundraiser is cooking/Preparing/serving food outside of kitchen facility (concessions, grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, renovation, location, plumbing, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and approval.
	WCHD provides free food safety in-services to establishments & their staff
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.
	3-501.19 - Time as a Public Health Control: take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request.

Alan M. Moncello
Person in Charge (Signature)

Feb 7, 2024

Date

Paul Wilkes, wa
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____