

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
Establishment Kirby Foods #379 - Dell		License/Permit #	24 095	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 45 N. Fayette Street		Permit Holder Kirby Foods Inc		Risk Category I	
City/State El Paso, IL		ZIP Code 61738		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	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 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				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	X	Single-use/single-service articles: properly stored and used	X
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	X	Food properly labeled; original container	X	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	X
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	

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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 breadng container soiled with accumulated debris and breadng. 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

Alan M. Moncelle Feb 7, 2024
Person in Charge (Signature) Date

Paul Wilson
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

