

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	2	Date	02/21/2024
Establishment Kirby Foods #588 - Dell		License/Permit #	24 112	Time In	1:05 PM
Street Address 514 W. Center Street		Permit Holder Kirby Foods Inc		Time Out	2:45 PM
City/State Eureka, IL		ZIP Code 61530		Risk Category I	
		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				Time/Temperature Control for Safety			
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		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	In	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	Out	Proper date marking and disposition	X
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		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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Establishment: Kirby Foods #588 - Deli

Establishment #: 24 112

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
Rotisserie chicken/hot-holding	149	Sweet veggie bowtie salad/RIC	37	Mandarin orange dessert/RIC	38
Fried chicken/hot-holding unit	139	Potato salad/RIC	37	Chicken wings/RIC	35
Macaroni & cheese/hot-holding	151	Macaroni salad/RIC	37	Twice baked potato/RIC	35
Mashed potatoes/hot-holding	135	Dixie cole slaw/RIC	36	BBQ chicken/RIC	37
Gravy/hot-holding unit	139	Broccoli salad/RIC	38	Deli ham/RIC	39
Grilled chicken-TPHC/hot-holding	120	Taco pasta salad/RIC	37	Block cheese/RIC	39
Green beans/hot-holding	136	Ham salad-cooling/RIC	48	Broccoli salad/WIC	38
Beef stew/hot-holding	141	Chicken salad/RIC	38	Sweet veggie salad/WIC	38
Beef stew/prep table	167	Seafood slaw/RIC	37	Ham salad-cooling/WIC	46

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 documentation that only one (1) food employees has current CFPM certification. This facility is classified as a Category I 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.
23	3-501.18 (P) Observed in deli cold case taco pasta salad with preparation date of 2/14, which exceeds the 7-day requirement for ready-to-eat TCS foods. A TCS food specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (2) is in a container or package that does not bear a date or day; or (3) is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). TCS food shall be clearly marked to indicate the date or day by which the food must be consumed, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. The day the original container is opened in the food establishment shall be counted as Day 1. Reviewed HACCP concept with the person-in-charge and food employees during inspection. Taco pasta salad removed and discarded by food employee during inspection.
56	6-202.12 (C) Observed several ceiling tiles by HVAC supply vents above deli prep table, above deli cold case, and above bakery prep table soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Ceilings tiles were cleaned since

CFPM Verification (name, expiration date, ID#): Caleb Graber


Caleb Graber
155cda-j953hg4-State Food Safety
Exp. 11/2026

HACCP Topic: TCS food date-marking and food temperature requirements, no bare hand contact with ready-to-eat food, employee health


Person in Charge (Signature)

Feb 21, 2024

Date


Inspector (Signature)Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Kirby Foods #588 - Deli

Establishment #: 24 112

[illegible]

Person in Charge (Signature)

Feb 21, 2024

Date _____

Inspector (Signature) Paul Wilkin wms

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: