

# 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 <b>2</b>		Date <b>02/21/2024</b>
Establishment Kirby Foods #588 - Deli		No. of Repeat Risk Factor/Intervention Violations <b>1</b>		Time In <b>1:05 PM</b>
License/Permit # 24 112		Permit Holder Kirby Foods Inc		Time Out <b>2:45 PM</b>
Street Address 514 W. Center Street		Risk Category I		
City/State Eureka, IL		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
<b>Supervision</b>					<b>Protection from Contamination</b>				
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		
<b>Employee Health</b>					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>				
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		
<b>Good Hygienic Practices</b>					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		
<b>Preventing Contamination by Hands</b>					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			<b>Consumer Advisory</b>				
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>				
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			<b>Food/Color Additives and Toxic Substances</b>				
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			
<b>Food Temperature Control</b>					46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>				
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			
<b>Food Identification</b>					<b>Physical Facilities</b>				
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>					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		
<b>Employee Training</b>					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: \_\_\_\_\_

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Establishment: Kirby Foods #588 - Deli

Establishment #: 24 112

## OBSERVATIONS AND CORRECTIVE ACTIONS

  
Person In Charge (Signature)

Feb 21, 2024

Date

Paul Wilkins W910  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**