

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 07/10/2024
Establishment Kirby Foods #588 - Deli		License/Permit # 24 112	Time In 10:35 AM
Street Address 514 W. Center Street		Permit Holder Kirby Foods Inc	Time Out 1:25 PM
City/State Eureka, IL		Risk Category I	
ZIP Code 61530		Purpose of Inspection Routine Inspection	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance Status		COS	R
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager (CFPM)	X
Employee Health			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In	Hands clean and properly washed	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
15	In	Food separated and protected	
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	N/O	Proper cooling time and temperature	
21	Out	Proper hot holding temperatures	X
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	In	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved and properly used	
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

<p>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</p>			
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Compliance Status		COS	R
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
Food Identification			
37		Food properly labeled; original container	
Prevention of Food Contamination			
38	X	Insects, rodents, and animals not present	X
39		Contamination prevented during food preparation, storage and display	
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	

Compliance Status		COS	R
Proper Use of Utensils			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51		Plumbing installed; proper backflow devices	
52		Sewage and waste water properly disposed	
53		Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55		Physical facilities installed, maintained, and clean	
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: Klrby 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
Fried chicken/hot-holding unit	182	Potato salad/RIC	35	Twice baked potato/RIC	37
Baked chicken-TPHC/hot-holding	122	Macaroni salad/RIC	35	Egg rolls/RIC	40
Macaroni & cheese/hot-holding	144	Dixie cole slaw/RIC	36	Pulled pork/RIC	39
Chicken tacos/hot-holding unit	141	Pasta salad/RIC	37	Deli ham/WIC	39
Rotisserie chicken/hot-holding	142	Ham salad/RIC	38	Mandarin orange dessert/WIC	37
Green beans/hot-holding unit	119	Chicken salad/RIC	36	Block cheese/WIC	39
Mashed potatoes/hot-holding	139	Cheesecake/RIC	38		
Gravy/hot-holding unit	138	Chicken wings/RIC	40		
		Meatloaf/RIC	38		

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 two (2) food employees have 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.
21	3-501.16 (P) Observed in hot-holding case internal temperature of green beans measured 119° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of green beans measured 119° F. Time/Temperature Control for Safety Food shall be maintained at 135° F or above unless using Time as a Public Health Control. Reviewed TCS food hot-holding temperature requirements and discussed HACCP concept with food employee and person-in-charge during inspection. Green beans discarded by food employee during inspection.
38	6-501.111 (Pf) Observed in deli food preparation area multiple live flies. The premises shall be maintained free of insects, rodents, and other pests. Multiple flies trapped, discarded, and work surfaces disinfected by food employee during inspection.

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

Caleb Graber 155cda-j953hg4-State Food Safety Exp. 11/2026	Scott Maricle 1e16cj-jkhe71g - State Food Safety Exp. 5/2029
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HACCP Topic: TCS food date-marking & food temperature requirements, no bare hand contact with ready-to-eat food, employee health


Person in Charge (Signature)

Jul 10, 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)

Jul 10, 2024

Date _____

Paul Williams
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: