

Food Establishment Inspection Report

Page 1 of 3

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		No. of Repeat Risk Factor/Intervention Violations 1		Time In 10:35 AM
		Permit Holder Kirby Foods Inc		Time Out 1:25 PM
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																																																																																																																																												
Supervision																																																																																																																																																					
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																																																																																																																																																					
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			Time/Temperature Control for Safety																																																																																																																																																
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures			7	In	No discharge from eyes, nose, and mouth			8	In	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding			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			20	N/O	Proper cooling time and temperature			11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	Out	Proper hot holding temperatures		X	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			22	In	Proper cold holding temperatures			23	In	Proper date marking and disposition			24	In	Time as a Public Health Control; procedures & records			Approved Source										25	N/A	Consumer advisory provided for raw/undercooked food			Consumer Advisory										26	N/A	Pasteurized foods used; prohibited foods not offered			Highly Susceptible Populations										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		
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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				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled				Food Temperature Control										45	Single-use/single-service articles: properly stored and used				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										49	Non-food contact surfaces clean				37	Food properly labeled; original container				Physical Facilities										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		X		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	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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Food Establishment Inspection Report

Page 2 of 3

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
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 Gruber

Caleb Gruber 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



Paul Miller

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Kirby Foods #588 - Deli

Establishment #: 24 112

Chris Grier

Person in Charge (Signature)

Jul 10, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: