

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	4	Date	07/10/2024
Establishment Kirby Foods #588 - Retail		License/Permit #	24 113	Time In	11:25 AM
Street Address 514 W. Center Street		Permit Holder	Kirby Foods Inc	Time Out	1:25 PM
City/State Eureka, IL		ZIP Code	61530	Risk Category II	
		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
Supervision			
1	In		
2	Out		X
Employee Health			
3	In		
4	In		
5	In		
Good Hygienic Practices			
6	In		
7	In		
Preventing Contamination by Hands			
8	In		
9	In		
10	In		
Approved Source			
11	In		
12	N/O		
13	Out		X
14	N/A		
Protection from Contamination			
15	In		
16	In		
17	In		
Time/Temperature Control for Safety			
18	N/O		
19	N/A		
20	N/A		
21	N/O		
22	In		
23	Out		X
24	N/A		
Consumer Advisory			
25	N/A		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	N/A		
28	Out		X
Conformance with Approved Procedures			
29	N/A		

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
Safe Food and Water			
30			
31			
32			
Food Temperature Control			
33			
34			
35			
36			
Food Identification			
37			
Prevention of Food Contamination			
38			
39			
40			
41			
42			
Proper Use of Utensils			
43			
44			
45			
46			
Utensils, Equipment and Vending			
47			
48			
49			
Physical Facilities			
50			
51			
52			
53			
54			
55			
56			
Employee Training			
57			
58			

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Establishment: Kirby Foods #588 - Retail

Establishment #: 24 113

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
		Naked juice/open RIC	41		
		Fried chicken/open RIC	38		
		Hot dogs/open RIC	39		
		Hot dogs/open RIC	38		
		Bacon/open RIC	39		
		Cheese sticks/open RIC	40		
		Milk/WIC	38		

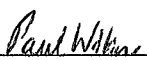
OBSERVATIONS AND CORRECTIVE ACTIONS

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 II 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.
13	3-202.15 (Pf) Observed is Aisle 2 dented cans of Hunts fire roasted diced tomatoes (2), Del Monte diced tomatoes, and Dei Fratelli seasoned diced tomatoes, and in Aisle 3 dented cans of Armour chili no beans (3), Campbell's vegetable soup, and Hunts pasta meat sauce. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from store aisle shelves during inspection.
23	3-501.17 (P) Observed in open RIC (produce) five (5) containers of House Foods tofu with use-by date of July 4. TCS food shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41° F or less for a maximum of 7 days (not exceeding manufacturer's use-by date). Discussed HACCP concept with food employee and person-in-charge during inspection. Tofu removed from sale by food employee during inspection.
28	7-301.11 (P) Observed in Aisle 8 WD40, multi-purpose oil, and windshield de-icer stored above Fisher trail mix and in Aisle 9 dishwashing detergent and bubble bath stored above Daisy paper towels on store shelves. Toxic materials shall be stored and displayed for retail sale so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles
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
HACCP Topic: TCS food temperature & date marking requirements, employee health policy requirements	


Person in Charge (Signature)

Jul 10, 2024

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____