

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		No. of Repeat Risk Factor/Intervention Violations 1		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		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	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	N/O	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding
Good Hygienic Practices					Consumer Advisory		
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature
7	In	No discharge from eyes, nose, and mouth			21	N/O	Proper hot holding temperatures
Preventing Contamination by Hands					Highly Susceptible Populations		
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	Out	Proper date marking and disposition
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records
Approved Source					Food/Color Additives and Toxic Substances		
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food
12	N/O	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered
13	Out	Food in good condition, safe, and unadulterated		X	27	N/A	Food additives: approved and properly used
14	N/A	Required records available: shellstock tags, parasite destruction			28	Out	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

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					Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control				46	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	Adequate ventilation and lighting; designated areas used	
Employee Training					Employee Training		
57	All food employees have food handler training				58	Allergen training as required	

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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 Del 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 Gruber

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

Scott Maricle
1e16cj-jkhe71g - State Food Safety
Exp. 5/2029

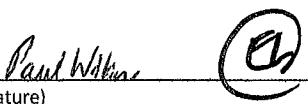
HACCP Topic: TCS food temperature & date marking requirements, employee health policy requirements



Person in Charge (Signature)

Jul 10, 2024

Date


Paul Wilson

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____