

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 0	Date 10/23/2024
Establishment Kirby Foods #084 - Deli			No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:10 AM
Street Address 610 W. Mt Vernon Street			Permit Holder Kirby Foods Inc	Time Out 1:25 PM
City/State Metamora, IL			Risk Category I	
			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	In	Certified Food Protection Manager (CFPM)			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	In	Proper cooling time and temperature	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			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		
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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

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30	Pasteurized eggs used where required				43	X	In-use utensils: properly stored	X																																																																																																																																																																														
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	X	Food properly labeled; original container	X		Physical Facilities								Prevention of Food Contamination								50	Hot and cold water available; adequate pressure				38	Insects, rodents, and animals not present				51	Plumbing installed; proper backflow devices				39	Contamination prevented during food preparation, storage and display				52	Sewage and waste water properly disposed				40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned				41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained				42	Washing fruits and vegetables				55	Physical facilities installed, maintained, and clean				Employee Training								56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required			
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Food Establishment Inspection Report

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Establishment: Kirby Foods #084 - Deli

Establishment #: 24 110

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	163	BBQ pork/cold-holding	41	Chicken salad/cold-holding	40
Fried chicken/hot-holding	141	3-bean salad/cold-holding	41	Banana pudding/cold-holding	40
Grilled chicken-TPHC/hot-holding	126	Macaroni & cheese/cold-holding	41	Ham/cold-holding	40
Chicken tenders-TPHC/hot-hold	141	Loaded baked potato salad/cold	40	Turkey/cold-holding	40
Potato wedges/hot-holding	142	Potato salad/cold-holding	40	Cheese/cold-holding	40
Macaroni & cheese/hot-holding	143	7-layer salad/cold-holding	40	Broccoli salad-cooling/RIC	50
Green beans/hot-holding	158	Cole slaw/cold-holding	40	Broccoli salad/WIC	39
Brown gravy/hot-holding	146	Pasta salad/cold-holding	40	Ham/WIC	38
Mashed potatoes/hot-holding	167	Ham salad/cold-holding	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed along back of equipment dry white food substance in white rolling cart without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Dry white food substance was breading, according to the person-in-charge, and labeled by the person-in-charge during inspection.
43	3-304.12 (C) Observed in white rolling cart red scoop with handle in direct contact with dry white food substance. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Red scoop removed from dry white food substance and placed onto hook on outside of white rolling cart by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Josh Brown

Crystal Hofstetter 16eij9-jb80kc4 - State Food Safety Exp. 2/2028	Alison Cornell 17aj0d-jca2jeg - State Food Safety Exp. 4/2028	Alexcia Pemble 16ff37-jb98h5d - State Food Safety Exp. 2/2028	Josh Brown 1d44ci-jjgjc2a - State Food Safety Exp. 3/2029
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HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health policy


John Bunn

Oct 23, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Establishment: Kirby Foods #084 - Deli

Establishment #: 24 110

OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Oct 23, 2024

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: