

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations 0	Date 1/13/2025																																																																																																																																																																																																														
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 11:00 AM																																																																																																																																																																																																														
Establishment Kirby Foods #379 - Deli		Phone (309) 527-4075	Email	Time Out 2:00 PM																																																																																																																																																																																																														
Address 45 N. Fayette Street		City/State El Paso, IL		ZIP Code 61738																																																																																																																																																																																																														
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50		Hot and cold water available; adequate pressure.																																																																																																																																																																																																																
51		Plumbing installed; proper backflow devices.																																																																																																																																																																																																																
52		Sewage and wastewater properly disposed.																																																																																																																																																																																																																
53		Toilet facilities: properly constructed, supplied, and cleaned.																																																																																																																																																																																																																
54		Garbage and refuse are properly disposed; facilities are maintained.																																																																																																																																																																																																																
55	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and cleaned.																																																																																																																																																																																																																
56		Adequate ventilation and lighting; designated areas used.																																																																																																																																																																																																																
Food Handler and Allergen Awareness																																																																																																																																																																																																																		
57		Food handler training 410 ILCS 625/3.06.																																																																																																																																																																																																																
58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).																																																																																																																																																																																																																
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).																																																																																																																																																																																																																

Person in Charge (Signature) Paul Wilkins Date: 1/13/2025

Inspector (Signature) Paul Wilkins Follow-up: YES NO (Check one) Follow-up Date:

Food Establishment Inspection Report

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Establishment: Kirby Foods #379 - Deli

Establishment #: 25 033

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	172	Pizza puff/hot-holding	146	Cowboy caviar/RIC	38
Chicken tenders-TPHC/hot-holding	132	Hamburger/stove	178	3-bean salad/RIC	38
Potato wedges/hot-holding	136	Cole slaw/RIC	38	Spring salad/RIC	38
Chicken wings/hot-holding	150	Potato salad/RIC	38	Turkey/RIC	40
Grilled chicken/hot-holding	139	Macaroni & cheese/RIC	39	Cheese/RIC	40
Fried chicken/hot-holding	158	Pea & cheese salad/RIC	38	Fried chicken/WIC	40
Baked beans-TPHC/hot-holding	128	Chicken salad/RIC	39	Macaroni & cheese/WIC	37
Macaroni & cheese/hot-holding	151	Ham salad/RIC	38	Ham/WIC	36

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category I food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual

working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within

30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

CFPM Verification (name, expiration date, ID#): Darryl Wilson

Darryl Wilson 1d43fa-jlgj2ef - State Food Safety Exp. 3/2029	Kim Kiefer 21914122 - ServSafe Exp. 2/2028	Emily Crull 182696-jd6119g-State Food Safety Exp. 5/2028	Patricia Turner 1gd7g7-k2gh98e - State Food Safety Exp. 9/2029
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Illinois Requirements: Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**
 Appropriate default beverage for children's meal **410 ILCS 620/21.5.**

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 on shelf various multi-colored food substances in clear shake-style plastic container 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.
	Food substances were candy sprinkles according to a food employee and labeled by food employee during inspection.
55	6-201.11 (C) Observed in corner by deli case wall above floor coving damaged and not maintained in good repair.

Food Establishment Inspection Report

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Establishment: Kirby Foods #379 - Deli Establishment #: 25 033