

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations	0	Date	4/2/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:20 AM

Establishment Kirby Foods #084 - Deli	Phone (309) 367-4155	Email
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Address 610 W. Mt Vernon Street	City/State Metamora, IL	ZIP Code 61548
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License/Permit # 25 045	Permit Holder Kirby Foods Inc	Purpose of Inspection Routine	Risk Category I
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in the appropriate box for COS and/or R

IN: In compliance OUT: not in compliance N/O: not observed N/A: not applicable

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 is 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.		18	IN	Proper cooking time and temperatures.			
5	IN	Procedures for responding to vomiting and diarrheal events.		19	N/O	Proper reheating procedures for hot holding.			
Good Hygienic Practices									
6	IN	Proper eating, tasting, drinking, or tobacco product use.		20	N/O	Proper cooling time and temperature.			
7	IN	No discharge from eyes, nose, and mouth.		21	IN	Proper hot holding temperatures.			
Preventing Contamination by Hands									
8	IN	Hands clean and properly washed.		22	IN	Proper cold holding temperatures.			
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		23	IN	Proper date marking and disposition.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		24	IN	Time as a Public Health Control; procedures and records.			
Approved Source									
11	IN	Food obtained from an approved source.		25	N/A	Consumer advisory is provided for raw/undercooked food.			
12	N/O	Food received at the proper temperature.		Highly Susceptible Populations					
13	IN	Food in good condition, safe, and unadulterated.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Food/Color Additives and Toxic Substances					
GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
Mark "X" in the box if the numbered item is not in compliance				Mark "X" in the appropriate box for COS and/or R					
COS: Corrected on-site during inspection R: Repeat violation									

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water									
30		Pasteurized eggs are used where required.			44		Proper Use of Utensils (continued)		
31		Water and ice from an approved source.			45		Utensils, equipment, and linens: properly stored, dried, and handled.		
32		Variance obtained for specialized processing methods.			46		Single use/single service articles are properly stored and used.		
Food Temperature Control									
33		Proper cooling methods are used; adequate equipment for temperature control.			47	✓	Gloves used properly.		
34		Plant food properly cooked for hot holding.			48		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		✓
35		Approved thawing methods used.			49		Warewashing facilities: installed, maintained, and used; test strips.		
36		Thermometers are provided and accurate.			50		Non-food contact surfaces are clean.		
Food Identification									
37	✓	Food properly labeled; original container.			51		Utensils, Equipment, and Vending		
Prevention of Food Contamination									
38		Insects, rodents, and animals not present.			52		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
39		Contamination is prevented during food preparation, storage, and display.			53		Warewashing facilities: installed, maintained, and used; test strips.		
40		Personal cleanliness.			54		Non-food contact surfaces are clean.		
41		Wiping cloths: properly used and stored.			55		Hot and cold water available; adequate pressure.		
42		Washing fruits, vegetables, and other plant food.			56		Plumbing installed; proper backflow devices.		
Proper Use of Utensils									
43		In-use utensils: properly stored.			57		Sewage and wastewater properly disposed.		
Physical Facilities									
Food Handler and Allergen Awareness									
58		Food handler training 410 ILCS 625/3.06.			58		Sewage and wastewater properly disposed.		
Food Handler and Allergen Awareness									
59		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			59		Toilet facilities: properly constructed, supplied, and cleaned.		
Food Handler and Allergen Awareness									
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			60		Garbage and refuse are properly disposed; facilities are maintained.		

Person in Charge (Signature) John R Date: 4/2/2025

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

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Establishment: Kirby Foods #084 - Deli

Establishment #: 25 045

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	184	Ham salad-cooling/RIC	42	Crab cake/RIC	41
Fried chicken/hot-holding	141	Potato salad/RIC	37	Salmon patties/RIC	41
Baked chicken-TPHC/hot-holding	116	Macaroni & cheese/RIC	40	Ham/RIC	40
White rice/hot-holding	141	BBQ pulled pork/RIC	40	Turkey/RIC	40
Macaroni & cheese/hot-holding	144	Pasta salad/RIC	40	Broccoli salad/WIC	39
Pork egg rolls/hot-holding	162	Baked beans/RIC	40	Salmon patties/WIC	34
Chicken tenders/hot-holding	135	Tuna salad/RIC	40	Ham/WIC	37
Boneless wings/fryer	195	Seafood pasta salad/RIC	41	Turkey/WIC	37

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#): Josh Brown

Josh Brown 1d44cl-jjgjc2a - State Food Safety Exp. 3/2029	Crystal Hofstetter 16ejj9-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
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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 in bakery prep room multiple multi-colored dry food substances in clear plastic containers without name identifying contents on containers. 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 various candy sprinkles according to a food employee. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in center prep area piece of cardboard box used as shelf support and soiled

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