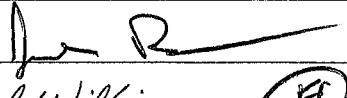


Food Establishment Inspection Report

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		3	Date	4/2/2025																																																																																																																																																																																																																																																																												
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	12:20 PM																																																																																																																																																																																																																																																																												
Establishment Kirby Foods # 084 Retail		Phone (309) 367-4155		Email																																																																																																																																																																																																																																																																															
Address 610 W. Mt Vernon Street		City/State Metamora, IL		ZIP Code 61548																																																																																																																																																																																																																																																																															
License/Permit # 25 044		Permit Holder Kirby Foods Inc		Purpose of Inspection Routine		Risk Category II																																																																																																																																																																																																																																																																													
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																																																																																																																																																																																																																																																																													
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Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.																																																																																																																																																																																																																																																																																			
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#	Compliance Status		COS	R	#			Compliance Status	COS	R																																																																																																																																																																																																																																																																									
	Supervision				Protection from Contamination																																																																																																																																																																																																																																																																														
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			15	OUT	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.			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																														
5	IN	Procedures for responding to vomiting and diarrheal events.			18	N/O	Proper cooking time and temperatures.																																																																																																																																																																																																																																																																												
Good Hygienic Practices																																																																																																																																																																																																																																																																																			
6	IN	Proper eating, tasting, drinking, or tobacco product use.			19	N/A	Proper reheating procedures for hot holding.																																																																																																																																																																																																																																																																												
7	IN	No discharge from eyes, nose, and mouth.			20	N/A	Proper cooling time and temperature.																																																																																																																																																																																																																																																																												
Preventing Contamination by Hands																																																																																																																																																																																																																																																																																			
8	IN	Hands clean and properly washed.			21	N/O	Proper hot holding temperatures.																																																																																																																																																																																																																																																																												
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			22	IN	Proper cold holding temperatures.																																																																																																																																																																																																																																																																												
10	OUT	Adequate handwashing sinks are properly supplied and accessible.	✓		23	IN	Proper date marking and disposition.																																																																																																																																																																																																																																																																												
Approved Source																																																																																																																																																																																																																																																																																			
11	IN	Food obtained from an approved source.			24	IN	Time as a Public Health Control; procedures and records.																																																																																																																																																																																																																																																																												
12	N/O	Food received at the proper temperature.			Consumer Advisory																																																																																																																																																																																																																																																																														
13	OUT	Food in good condition, safe, and unadulterated.	✓		14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			25	N/A	Consumer advisory is provided for raw/undercooked food.				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	#			Compliance Status	COS	R	Safe Food and Water		Proper Use of Utensils (continued)			30	X	Pasteurized eggs are used where required.				44	Utensils, equipment, and linens: properly stored, dried, and handled.				31		Water and ice from an approved source.				45	Single use/single service articles are properly stored and used.				32		Variance obtained for specialized processing methods.				46	Gloves used properly.				Food Temperature Control								33		Proper cooling methods are used; adequate equipment for temperature control.				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.				34		Plant food properly cooked for hot holding.				48	Warewashing facilities: installed, maintained, and used; test strips.				35		Approved thawing methods used.				49	Non-food contact surfaces are clean.				36	✓	Thermometers are provided and accurate.				Utensils, Equipment, and Vending								Food Identification								37	✓	Food properly labeled; original container.				50	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.				Prevention of Food Contamination								38		Insects, rodents, and animals not present.				51	Plumbing installed; proper backflow devices.				39		Contamination is prevented during food preparation, storage, and display.				52	Sewage and wastewater properly disposed.				40		Personal cleanliness.				53	Toilet facilities: properly constructed, supplied, and cleaned.				41		Wiping cloths: properly used and stored.				54	Garbage and refuse are properly disposed; facilities are maintained.				42		Washing fruits, vegetables, and other plant food.				55	✓	Physical facilities installed, maintained, and cleaned.			Proper Use of Utensils								43		In-use utensils: properly stored.				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).								
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Person In Charge (Signature)  Date: 4/2/2025

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

Food Establishment Inspection Report

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Establishment: Kirby Foods #379 - Retail

Establishment #: 25 044

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
Bolthouse Farms juice smoothie/open RIC	35			Hot dogs/RIC	34
Iced coffee/RIC	35			Chicken fritters/open RIC	39
Baby bel cheese/open RIC	36			Sliced cheese/open RIC	39
Fried chicken/open RIC	41			Ribs/open RIC	38
Shredded cheese/RIC	33				
Block cheese/RIC	33				
Oat milk/RIC-WIC	38				
Bacon/RIC	38				

NOTES

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

Facility is still classified as a Category II 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-jigjc2a - State Food Safety Exp. 3/2029	Crystal Hofstetter 16ejj9-jb80k4 - State Food Safety Exp. 2/2028	Alison Cornell 17aj0d-jca2jeg - State Food Safety Exp. 4/2028	Alexia 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.
10	5-205.11 (Pf) Observed in meat room gray tub of meat stored on top of hand washing sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. Gray tub of meat removed from hand washing sink by food employee during inspection.
13	3-202.15 (Pf) Observed dented cans on store display shelves in Aisle 1 (Mario black olives 5.75 oz-1; Mario black olives 3.8 oz-1), in Aisle 4 (Essential Everyday mandarin oranges-6), and in Aisle 10 (Lucky Leaf lemon fruit filling or topping-1; Lucky Leaf blueberry pie filling or topping-1). Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination.

Food Establishment Inspection Report

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Establishment: Kirby Foods #379 - Retail Establishment #: 25 044