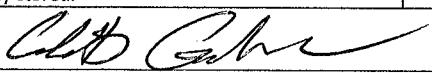
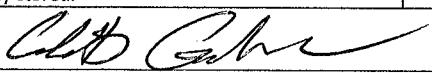
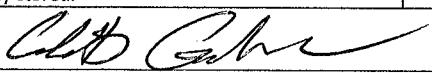


Food Establishment Inspection Report

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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		1	Date	4/21/2025																																																																																																																																																																						
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Food Establishment Inspection Report

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Establishment: Kirby Foods #588 - Deli

Establishment #: 25 062

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	144	Meatloaf/RIC	36	7-layer salad/RIC	37
Fried chicken/fryer	194	Twice baked potato/RIC	36	Macaroni salad/RIC	37
Grilled chicken-TPHC/hot-holding	125	Macaroni & cheese/RIC	37	Pistachio delight/RIC	36
Macaroni & cheese/hot-holding	170	Crab cakes/RIC	40	Turkey/RIC	39
Chicken tenders/hot-holding	139	Chicken egg roll/RIC	41	Ham/RIC	39
Cheeseburger/hot-holding	135	Ham salad/RIC	37	Cheese/RIC	39
Mashed potatoes/hot-holding	139	Potato salad/RIC	35	Turkey/WIC	38
Brown gravy/hot-holding	140	Cole slaw/RIC	37	Broccoli salad/WIC	39

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.

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

CFPM Verification (name, expiration date, ID#): Caleb Gruber

Caleb Gruber 155cda-j953hg4-State Food Safety Exp. 11/2026	Crystal Hofstetter 16eij9-jb80kc4 - State Food Safety Exp. 2/2028	Kim Kiefer 21914122 - ServSafe Exp. 2/2028	Timothy Galloway 1j1d17-k6i2hg3 - State Food Safety Exp. 3/2030
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health

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	6-301.12 (Pf) Observed at hand sink by deli case paper towels not provided and in close proximity. Each handwashing sink or group of adjacent handwashing sinks shall be provided with: (A) individual, disposable towels; (B) a continuous towel system that supplies the user with a clean towel; or (C) a heated-air hand drying device; or (D) a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Paper towels provided by food employee during inspection.

Food Establishment Inspection Report

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Establishment: Kirby Foods #588 - Deli

Establishment #: 25 062