

# Food Establishment Inspection Report

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|   |                               |  |                     |
|---|-------------------------------|--|---------------------|
| Local Health Department and Address<br>Woodford County Health Department<br>1831 S. Main Street<br>Eureka, IL 61530 |                               | Number of Risk Factor/ Intervention Violations<br>1        | Date<br>4/21/2025   |
|   |                               | Number of Repeat Risk Factor/ Intervention Violations<br>0 | Time In<br>11:15 AM |
|   |                               |  | Time Out<br>1:20 PM |
| Establishment Kirby Foods #588 - Deli   |                               | Phone (309) 467-3222                                       | Email               |
| Address 514 W. Center Street  |                               | City/State Eureka, IL                                      | ZIP Code 61530      |
| License/Permit # 25 062   | Permit Holder Kirby Foods Inc | Purpose of Inspection Routine                              | Risk Category I     |

## 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 |
|--|-------------------|--|-----|---|
| <b>Supervision</b>                       |                   |  |     |   |
| 1  | IN                | Person in charge present, demonstrates knowledge, and performs duties.                           |     |   |
| 2  | IN                | Certified Food Protection Manager (CFPM).  |     |   |
| <b>Employee Health</b>                   |                   |  |     |   |
| 3  | IN                | Management, food employee, and conditional employee; knowledge, responsibilities, and reporting. |     |   |
| 4  | IN                | Proper use of restriction and exclusion.   |     |   |
| 5  | IN                | Procedures for responding to vomiting and diarrhea events.                                       |     |   |
| <b>Good Hygienic Practices</b>           |                   |  |     |   |
| 6  | IN                | Proper eating, tasting, drinking, or tobacco product use.  |     |   |
| 7  | IN                | No discharge from eyes, nose, and mouth.   |     |   |
| <b>Preventing Contamination by Hands</b> |                   |  |     |   |
| 8  | IN                | Hands clean and properly washed.   |     |   |
| 9  | IN                | No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.     |     |   |
| 10                                       | OUT               | Adequate handwashing sinks are properly supplied and accessible.                                 |     | X |
| <b>Approved Source</b>                   |                   |  |     |   |
| 11                                       | IN                | Food obtained from an approved source.   |     |   |
| 12                                       | N/O               | Food received at the proper temperature.   |     |   |
| 13                                       | IN                | Food in good condition, safe, and unadulterated.   |     |   |
| 14                                       | N/A               | Required records available: molluscan shellfish identification, and parasite destruction.        |     |   |

  

| #  | Compliance Status |  | COS | R |
|--|-------------------|--|-----|---|
| <b>Protection from Contamination</b>             |                   |  |     |   |
| 15   | IN                | Food is separated and protected.   |     |   |
| 16   | IN                | Food-contact surfaces; cleaned and sanitized.                                      |     |   |
| 17   | IN                | Proper disposition of returned, previously served, reconditioned, and unsafe food. |     |   |
| <b>Time/Temperature Control for Safety</b>       |                   |  |     |   |
| 18   | IN                | Proper cooking time and temperatures.  |     |   |
| 19   | N/O               | Proper reheating procedures for hot holding.                                       |     |   |
| 20   | N/O               | Proper cooling time and temperature.   |     |   |
| 21   | IN                | Proper hot holding temperatures.   |     |   |
| 22   | IN                | Proper cold holding temperatures.  |     |   |
| 23   | IN                | Proper date marking and disposition.   |     |   |
| 24   | IN                | Time as a Public Health Control; procedures and records.                           |     |   |
| <b>Consumer Advisory</b>                         |                   |  |     |   |
| 25   | N/A               | Consumer advisory is provided for raw/undercooked food.                            |     |   |
| <b>Highly Susceptible Populations</b>            |                   |  |     |   |
| 26   | N/A               | Pasteurized foods are used; prohibited foods are not offered.                      |     |   |
| <b>Food/Color Additives and Toxic Substances</b> |                   |  |     |   |
| 27   | N/A               | Food additives: approved and properly used.  |     |   |
| 28   | IN                | Toxic substances are properly identified, stored and used.                         |     |   |
| <b>Conformance with Approved Procedures</b>      |                   |  |     |   |
| 29   | N/A               | Compliance with variance/specialized process/HACCP.                                |     |   |

## 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 |
|---|---|--|-----|---|
| <b>Safe Food and Water</b>              |   |  |     |   |
| 30                                      |   | Pasteurized eggs are used where required.                                    |     |   |
| 31                                      |   | Water and ice from an approved source.                                       |     |   |
| 32                                      |   | Variance obtained for specialized processing methods.                        |     |   |
| <b>Food Temperature Control</b>         |   |  |     |   |
| 33                                      |   | Proper cooling methods are used; adequate equipment for temperature control. |     |   |
| 34                                      |   | Plant food properly cooked for hot holding.                                  |     |   |
| 35                                      |   | Approved thawing methods used.   |     |   |
| 36                                      |   | Thermometers are provided and accurate.                                      |     |   |
| <b>Food Identification</b>              |   |  |     |   |
| 37                                      |   | Food properly labeled; original container.                                   |     |   |
| <b>Prevention of Food Contamination</b> |   |  |     |   |
| 38                                      |   | Insects, rodents, and animals not present.                                   |     |   |
| 39                                      |   | Contamination is prevented during food preparation, storage, and display.    |     |   |
| 40                                      |   | Personal cleanliness.  |     |   |
| 41                                      |   | Wiping cloths: properly used and stored.                                     |     |   |
| 42                                      |   | Washing fruits, vegetables, and other plant food.                            |     |   |
| <b>Proper Use of Utensils</b>           |   |  |     |   |
| 43                                      |   | In-use utensils: properly stored.  |     |   |

  

| #  | X | Compliance Status   | COS | R |
|--|---|---|-----|---|
| <b>Proper Use of Utensils (continued)</b>  |   |   |     |   |
| 44   |   | Utensils, equipment, and linens: properly stored, dried, and handled.                   |     |   |
| 45   |   | Single use/single service articles are properly stored and used.                        |     |   |
| 46   |   | Gloves used properly.   |     |   |
| <b>Utensils, Equipment, and Vending</b>    |   |   |     |   |
| 47   |   | Food and non-food contact surfaces cleanable, properly designed, constructed, and used. |     |   |
| 48   |   | Warewashing facilities: installed, maintained, and used; test strips.                   |     |   |
| 49   |   | Non-food contact surfaces are clean.  |     |   |
| <b>Physical Facilities</b>                 |   |   |     |   |
| 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   |   | Physical facilities installed, maintained, and cleaned.                                 |     |   |
| 56   |   | Adequate ventilation and lighting; designated areas used.                               |     |   |
| <b>Food Handler and Allergen Awareness</b> |   |   |     |   |
| 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) \_\_\_\_\_

Date: 4/21/2025

Inspector (Signature) \_\_\_\_\_

*Paul Wilkins*



Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment: Kirby Foods #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 Graber

Caleb Graber  
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  
1jidi7-k6i2hg3 - State Food Safety  
Exp. 3/2030

**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. |

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[illegible]