

# 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 2		Date 4/21/2025
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 10:25 AM
				Time Out 1:20 PM
Establishment Kirby Foods #588 - Retail		Phone (309) 467-3222		Email
Address 514 W. Center Street		City/State Eureka, IL		ZIP Code 61530
License/Permit # 25 063		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 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	IN	Adequate handwashing sinks are properly supplied and accessible.		
<b>Approved Source</b>				
11	IN	Food obtained from an approved source.		
12	N/O	Food received at the proper temperature.		
13	OUT	Food in good condition, safe, and unadulterated.	X	
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	N/O	Proper cooking time and temperatures.		
19	N/A	Proper reheating procedures for hot holding.		
20	N/A	Proper cooling time and temperature.		
21	N/O	Proper hot holding temperatures.		
22	IN	Proper cold holding temperatures.		
23	IN	Proper date marking and disposition.		
24	N/A	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	OUT	Toxic substances are properly identified, stored and used.		X
<b>Conformance with Approved Procedures</b>				
29	N/A	Compliance with variance/specialized process/HACCP.		


## GOOD RETAIL PRACTICES

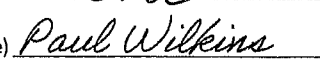
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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	X	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	X	Plumbing installed; proper backflow devices.		X
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	X	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)  (EL) Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Page 2 of 3

Establishment: Kirby Foods #588 - Retail

Establishment #: 25 063

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
		Naked juice/RIC open	41	Milk/WIC	38
		Macaroni salad/RIC open	40		
		Pork tenderloin/RIC meat	41		
		Franks/RIC open	40		
		Ham/RIC open	39		
		Brats/RIC open	39		
		Milk/RIC open	41		
		Block cheese/RIC open	41		

## 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.

The water vending machine at this facility is on the NCPWS program and water samples shall be routinely collected as required

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  
1jjdi7-k6l2hg3 - State Food Safety  
Exp. 3/2030

HACCP Topic: TCS food temperature & date marking requirements, proper storage requirements, 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.
13	3-202.15 (Pf) Observed in Aisle 3 dented can of Healthy Choice chicken noodle soup, and in Aisle 4 dented cans of Ocean Spray whole berry cranberry sauce and Essential Everyday peach halves. Food packaging shall be in in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from store display shelves during inspection.
28	7-301.11 (P) Observed in corner of bakery/produce area hand soap, baby lotion, shampoo, and body wash stored above single-service articles (plastic spoons, plastic cutlery, mini bowls, and plates) on store display shelves (\$1.25 items).

## Page 3 of 3

Establishment #: 25 063

[illegible]