

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		2	Date	4/21/2025																																																																																																																																																																																																																																															
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:25 AM																																																																																																																																																																																																																																															
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																																																																																																																																																																																																																																																						
IN: In compliance OUT: not in compliance N/O: not observed N/A: not applicable																																																																																																																																																																																																																																																						
Mark "X" in the appropriate box for COS and/or R																																																																																																																																																																																																																																																						
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				Protection from Contamination																																																																																																																																																																																																																																																	
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.			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	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			22	IN	Proper cold holding temperatures.																																																																																																																																																																																																																																															
10	IN	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	N/A	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.	X		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		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		Safe Food and Water		44	Utensils, equipment, and linens: properly stored, dried, and handled.				31		Safe Food and Water		45	Single use/single service articles are properly stored and used.				32		Safe Food and Water		46	Gloves used properly.				Food Temperature Control								33		Food Temperature Control		47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.				34		Food Temperature Control		48	Warewashing facilities: installed, maintained, and used; test strips.				35		Food Temperature Control		49	Non-food contact surfaces are clean.				36		Food Temperature Control		50	Food and cold water available; adequate pressure.				Food Identification								37	X	Food Identification		51	Plumbing installed; proper backflow devices.			X	Prevention of Food Contamination								38		Prevention of Food Contamination		52	Sewage and wastewater properly disposed.				39		Prevention of Food Contamination		53	Toilet facilities: properly constructed, supplied, and cleaned.				40		Prevention of Food Contamination		54	Garbage and refuse are properly disposed; facilities are maintained.				41		Prevention of Food Contamination		55	Physical facilities installed, maintained, and cleaned.				42		Prevention of Food Contamination		56	Adequate ventilation and lighting; designated areas used.				Proper Use of Utensils								43		Proper Use of Utensils		57	Food handler training 410 ILCS 625/3.06.				Physical Facilities								44		Physical Facilities		58	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).				45		Physical Facilities		59	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			
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Person in Charge (Signature)

Chas Clark

Date:

4/21/2025

Inspector (Signature)

Paul Wilkins

EL

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

Food Establishment Inspection Report

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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 Gruber

Caleb Gruber 155cd4-j953hg4-State Food Safety Exp. 11/2026	Crystal Hofstetter 16elj9-jb80kc4 - State Food Safety Exp. 2/2028	Kim Kiefer 21914122 - ServSafe Exp. 2/2028	Timothy Galloway 1jldl7-k6l2hg3 - State Food Safety Exp. 3/2030
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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 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).

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Establishment: Kirby Foods #588 - Retail Establishment #: 25 063