

# 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	6/2/2025					
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	11:45 AM					
Establishment Kirby Foods #379 - Deli		Phone (309) 527-4075		Email								
Address 45 N. Fayette Street		City/State El Paso, IL		ZIP Code 61738								
License/Permit # 25 033		Permit Holder Kirby Foods Inc		Purpose of Inspection Routine		Risk Category I						
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>												
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	OUT	Certified Food Protection Manager (CFPM).			16	IN	Food-contact surfaces; cleaned and sanitized.					
<b>Employee Health</b>												
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.			<b>Time/Temperature Control for Safety</b>							
5	IN	Procedures for responding to vomiting and diarrheal events.			18	N/O	proper cooking time and temperatures.					
<b>Good Hygienic Practices</b>												
6	IN	Proper eating, tasting, drinking, or tobacco product use.			19	N/O	Proper reheating procedures for hot holding.					
7	IN	No discharge from eyes, nose, and mouth.			20	N/O	Proper cooling time and temperature.					
<b>Preventing Contamination by Hands</b>												
8	IN	Hands clean and properly washed.			21	IN	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	OUT	Adequate handwashing sinks are properly supplied and accessible.	X		23	IN	Proper date marking and disposition.					
<b>Approved Source</b>												
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.			<b>Consumer Advisory</b>							
13	IN	Food in good condition, safe, and unadulterated.			25	N/A	Consumer advisory is provided for raw/undercooked food.					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			<b>Highly Susceptible Populations</b>							
<b>GOOD RETAIL PRACTICES</b>												
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						
				for COS and/or R		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		Utensils, equipment, and linens: properly stored, dried, and handled.								
31		Food properly labeled; original container.		Single use/single service articles are properly stored and used.								
32		Food Temperature Control		Gloves used properly.								
33		Food Temperature Control		<b>Utensils, Equipment, and Vending</b>								
34		Food Identification		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.								
35		Food Identification		Warewashing facilities: installed, maintained, and used; test strips.								
36		Food Identification		Non-food contact surfaces are clean.								
37	X	Food Identification		<b>Physical Facilities</b>								
38		Food Identification		Food and cold water available; adequate pressure.								
39		Prevention of Food Contamination		Plumbing installed; proper backflow devices.								
40		Prevention of Food Contamination		Sewage and wastewater properly disposed.								
41		Food Identification		Toilet facilities: properly constructed, supplied, and cleaned.								
42		Food Identification		Garbage and refuse are properly disposed; facilities are maintained.								
43		Proper Use of Utensils		Physical facilities installed, maintained, and cleaned.								
<b>Food Handler and Allergen Awareness</b>												
44		Proper Use of Utensils		Adequate ventilation and lighting; designated areas used.								
45		Food Handler and Allergen Awareness		Food handler training 410 ILCS 625/3.06.								
46		Food Handler and Allergen Awareness		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).								
47		Food Handler and Allergen Awareness		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).								

Person in Charge (Signature)

*SP*

Date: 6/2/2025

Inspector (Signature) *Paul Wilkins*

*ED*

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

# Food Establishment Inspection Report

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Establishment: Kirby Foods #379 - Deli

Establishment #: 25 033

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	141	Beef tips/hot-holding	140	Pistachio delight/cold-holding	39
Fried chicken/hot-holding	140	Potato salad/cold-holding	40	Ham/cold-holding	41
Grilled chicken-TPHC/hot-holding	116	Cole slaw/cold-holding	40	Turkey/cold-holding	41
Chicken tenders-TPHC/hot-holding	118	Pasta salad/cold-holding	39	Cheese/cold-holding	41
Mashed potatoes/hot-holding	136	Baked beans/cold-holding	40	Turkey/WIC	37
Tater tots/hot-holding	138	Chicken salad/cold-holding	38	Ham/WIC	39
Cherry cobbler/hot-holding	153	Ham salad/cold-holding	39	Cheese/WIC	38
Macaroni & cheese/hot-holding	136	Twice baked potato/cold-holding	40	Chicken tenders/WIC	40

## 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.

CFPM Verification (name, expiration date, ID#): Lisa Cummings

Lisa Cummings  
22105700 - NRFSP  
Exp. 8/2029

Patricia Turner  
1gd7g7-k2gh98e - State Food Safety  
Exp. 9/2029

HACCP Topic: TCS food date marking/temperature 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.
2	2-102.12 (C) Observed documentation that only two (2) employees have current ANSI-approved CFPM certification as required.
	This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM certification and
	be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification
	to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation.
	Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands not provided at handwashing sink.

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