

Food Establishment Inspection Report

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Local Health Department and Address 1831 S. Main Street Eureka, IL 61530		Woodford County Health Department		Number of Risk Factor/ Intervention Violations 0	Date 7/9/2025						
				Number of Repeat Risk Factor/ Intervention Violations 0	Time In 11:10 AM						
Establishment Kirby Foods #084 - Deli		Phone (309) 367-4155		Email							
Address 610 W. Mt Vernon Street		City/State Metamora, IL		ZIP Code 61548							
License/Permit # 25 045		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	#	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						17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			Time/Temperature Control for Safety						
4	IN	Proper use of restriction and exclusion.			18	IN	Proper cooking time and temperatures.				
5	IN	Procedures for responding to vomiting and diarrheal events.			19	N/O	Proper reheating procedures for hot holding.				
Good Hygienic Practices						20	IN	Proper cooling time and temperature.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	IN	Proper hot holding temperatures.				
7	IN	No discharge from eyes, nose, and mouth.			22	IN	Proper cold holding temperatures.				
Preventing Contamination by Hands						23	IN	Proper date marking and disposition.			
8	IN	Hands clean and properly washed.			24	IN	Time as a Public Health Control; procedures and records.				
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			Consumer Advisory						
10	IN	Adequate handwashing sinks are properly supplied and accessible.			25	N/A	Consumer advisory is provided for raw/undercooked food.				
Approved Source						Highly Susceptible Populations					
11	IN	Food obtained from an approved source.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.				
12	N/O	Food received at the proper temperature.			Food/Color Additives and Toxic Substances						
13	IN	Food in good condition, safe, and unadulterated.			27	N/A	Food additives: approved and properly used.				
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			28	IN	Toxic substances are properly identified, stored and used.				
GOOD RETAIL PRACTICES						Conformance with Approved Procedures					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						29	N/A	Compliance with variance/specialized process/HACCP.			
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	#	X Compliance Status		COS	R		
	Safe Food and Water		Proper Use of Utensils (continued)								
30	Pasteurized eggs are used where required.				44	Utensils, equipment, and linens: properly stored, dried, and handled.					
31	Water and ice from an approved source.				45	Single use/single service articles are properly stored and used.		✓			
32	Variance obtained for specialized processing methods.				46	Gloves used properly.					
Food Temperature Control						Utensils, Equipment, and Vending					
33	Proper cooling methods are used; adequate equipment for temperature control.				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.					
34	Plant food properly cooked for hot holding.				48	Warewashing facilities: installed, maintained, and used; test strips.					
35	Approved thawing methods used.				49	Non-food contact surfaces are clean.					
36	Thermometers are provided and accurate.				Physical Facilities						
Food Identification						50	Hot and cold water available; adequate pressure.				
37	✓	Food properly labeled; original container.			51	Plumbing installed; proper backflow devices.					
Prevention of Food Contamination						52	Sewage and wastewater properly disposed.				
38	Insects, rodents, and animals not present.				53	Toilet facilities: properly constructed, supplied, and cleaned.					
39	Contamination is prevented during food preparation, storage, and display.				54	Garbage and refuse are properly disposed; facilities are maintained.					
40	Personal cleanliness.				55	Physical facilities installed, maintained, and cleaned.					
41	Wiping cloths: properly used and stored.				56	Adequate ventilation and lighting; designated areas used.					
42	Washing fruits, vegetables, and other plant food.				Food Handler and Allergen Awareness						
Proper Use of Utensils						57	Food handler training 410 ILCS 625/ 3.06.				
43	✓	In-use utensils: properly stored.	✓		58	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).					
Person in Charge (Signature) 						59	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).				
Inspector (Signature) 						Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (Check one) Follow-up Date: 7/9/2025					

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Establishment: Kirby Foods #084 - Deli

Establishment #: 25 045

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/oven	200	Potato salad/RIC	37	Chicken salad/RIC	38
Fried chicken/hot-holding	143	7-layer salad/RIC	38	Ham salad/RIC	36
Baked chicken-TPHC/hot-holding	131	Pasta salad/RIC	37	Banana pudding/RIC	36
Mostaccioli-TPHC/hot-holding	115	Macaroni & cheese/RIC	37	Turkey/RIC	37
Macaroni & cheese-TPHC/hot-holding	132	BBQ pulled pork/RIC	39	Deviled eggs-cooling/prep	66
Green beans/hot-holding	155	Cowboy caviar/RIC	36	Ham salad/WIC	35
Mashed potatoes/hot-holding	162	3-bean salad/RIC	36	Pasta salad/WIC	36
Brown gravy/hot-holding	143	Cole slaw/RIC	38	Pasta salad/RIC	38

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

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

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 and valid for three (3) years from date of issuance.

CFPM Verification (name, expiration date, ID#): Josh Brown

Josh Brown 1d44ci-jjgjc2a - State Food Safety Exp. 3/2029	Crystal Hofstetter 16ejj9-jb80kc4 - State Food Safety Exp. 2/2028	Alison Cornell 17aj0d-jca2jeg - State Food Safety Exp. 4/2028	Alexia Pemble 16ff37-jb98h5d - State Food Safety Exp. 2/2028
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HACCP Topic: TCS food temperature & date marking 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.
37	3-602.12 (C) Observed written notification of the presence of major food allergens as an ingredient in unpackaged foods not available to consumers. The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in all unpackaged food items that are served or sold to consumers. Acceptable notification options include physical or electronic brochures, menu notifications, label statements, table tents, placards, decals or stickers on cases, or other effective means. An umbrella statement regarding allergens being present in the establishment does not satisfy this requirement, as each major food allergen must be identified for each menu item.

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