

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 | 1 | Date | 7/23/2025 |
| | | Number of Repeat Risk Factor/ Intervention Violations | 0 | Time In | 12:50 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

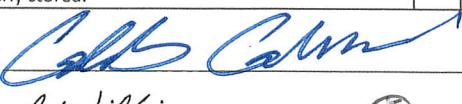
Mark "X" in the appropriate box for COS and/or R

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 | |
|---|-------------------|--|---|---|
| Supervision | | | | |
| 1 | IN | Person in charge present, demonstrates knowledge, and performs duties. | | |
| 2 | IN | Certified Food Protection Manager (CFPM). | | |
| Employee Health | | | | |
| 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 diarrheal events. | | |
| Good Hygienic Practices | | | | |
| 6 | IN | Proper eating, tasting, drinking, or tobacco product use. | | |
| 7 | IN | No discharge from eyes, nose, and mouth. | | |
| Preventing Contamination by Hands | | | | |
| 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. | | |
| Approved Source | | | | |
| 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. | | |
| 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 |
| Safe Food and Water | | | | |
| 30 | | Pasteurized eggs are used where required. | | |
| 31 | | Water and ice from an approved source. | | |
| 32 | | Variance obtained for specialized processing methods. | | |
| Food Temperature Control | | | | |
| 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. | | |
| Food Identification | | | | |
| 37 | X | Food properly labeled; original container. | | |
| Prevention of Food Contamination | | | | |
| 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. | | |
| Proper Use of Utensils | | | | |
| 43 | | In-use utensils: properly stored. | | |
| Proper Use of Utensils (continued) | | | | |
| 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. | | |
| Utensils, Equipment, and Vending | | | | |
| 47 | X | 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. | | |
| Physical Facilities | | | | |
| 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. | | |
| Food Handler and Allergen Awareness | | | | |
| 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: 7/23/2025

Inspector (Signature)  Follow-up: YES NO (Check one) Follow-up Date: _____

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Page 2 of 3

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 | 145 | Ham salad/cold-holding | 38 | Macaroni salad/cold-holding | 38 |
| Fried chicken/hot-holding | 141 | Broccoli salad/cold-holding | 36 | Pasta salad/cold-holding | 37 |
| Baked chicken-TPHC/hot-holding | 116 | 7-layer salad/cold-holding | 36 | Pistachio delight/cold-holding | 37 |
| Macaroni & cheese/hot-holding | 168 | Pea & cheese salad/cold-holding | 38 | Egg roll/cold-holding | 38 |
| Potato wedges/hot-holding | 135 | Potato salad/cold-holding | 36 | Chicken wings/cold-holding | 36 |
| Baked beans/hot-holding | 151 | Cowboy caviar/cold-holding | 37 | BBQ ribs/cold holding | 36 |
| Escallop chicken noodle/hot-holding | 136 | 3-bean salad/cold-holding | 37 | Sliced cheese/WIC | 35 |
| Chicken salad/cold-holding | 37 | Cole slaw/cold-holding | 37 | Chicken salad/WIC | 33 |

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.

CFPM Verification (name, expiration date, ID#): Caleb Graber

| | | | |
|--|--|---|---|
| Caleb Graber 155cda-j953hg4-State Food Safety Exp. 11/2026 | Kim Klefer 21914122 - ServSafe Exp. 2/2028 | Timothy Galloway 1jjdi7-k6l2hg3 - State Food Safety Exp. 3/2030 | Crystal Hofstetter 16elj9-jb80kc4 - State Food Safety Exp. 2/2028 |
|--|--|---|---|

HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, Time as a Public Health Control

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. |
|-------------|---|
| 21 | 3-501.16 (P) Observed in hot-holding case internal temperature of baked chicken measured 116° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of baked chicken measured 118° F. Establishment using Time as Public Health Control for baked chicken, and initial temperature of baked chicken measured 168° F at 8:55 am, which exceeds the Time as a Public Health Control 4-hour requirement for TCS food hot-holding. Reviewed Time as a Public Health Control for TCS food hot-holding requirements and discussed HACCP concept with food employees and person-in-charge during inspection. |

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Page 3 of 3

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