

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	1	Date	7/23/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	12:50 PM
				Time Out	2:30 PM
Establishment	Kirby Foods #588 - Deli		Phone	(309) 467-3222	
Address		City/State		ZIP Code	
514 W. Center Street		Eureka, IL		61530	
License/Permit #	Permit Holder		Purpose of Inspection	Risk Category	
25 062	Kirby Foods Inc		Routine	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.

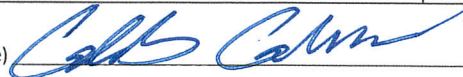
#	Compliance Status		COS	R	#	Compliance Status		COS	R
Supervision					Protection from Contamination				
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			15	IN	Food is separated and protected.		
2	IN	Certified Food Protection Manager (CFPM).			16	IN	Food-contact surfaces; 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	N/O	Proper cooling time and temperature.		
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	OUT	Proper hot holding temperatures.	X	
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	IN	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.		
					Conformance with Approved Procedures				
					29	N/A	Compliance with variance/specialized process/HACCP.		

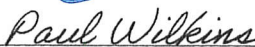

GOOD RETAIL PRACTICES

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	#	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	X	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	X	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).			
						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: _____

Food Establishment Inspection Report

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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 Kiefer
21914122 - ServSafe
Exp. 2/2028

Timothy Galloway
1jidi7-k6i2hg3 - 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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Establishment #: 25 062

[illegible]