

# Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	2	Date	10/28/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	8:30 AM
Establishment Metamora IGA #084 - Retail	License/Permit # 21 095	Permit Holder Kirby Foods Inc	Risk Category II		
Street Address 610 W. Mt Vernon Street		Purpose of Inspection Routine Inspection			
City/State Metamora, IL	ZIP Code 61548				

## 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 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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
4	In			18	N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	N/O		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	In			23	Out		X
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	Out		X	27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
				<b>Proper Use of Utensils</b>			
<b>Safe Food and Water</b>				<b>Utensils, Equipment and Vending</b>			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45	X		
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
<b>Food Temperature Control</b>				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				<b>Physical Facilities</b>			
34				50			
Plant food properly cooked for hot holding				Hot and cold water available; adequate pressure			
35				51			
Approved thawing methods used				Plumbing installed; proper backflow devices			
36				52			
Thermometers provided & accurate				Sewage and waste water properly disposed			
<b>Food Identification</b>				53			
37				Toilet facilities: properly constructed, supplied, & cleaned			
Food properly labeled; original container				54			
<b>Prevention of Food Contamination</b>				Garbage & refuse properly disposed; facilities maintained			
38				55			
Insects, rodents, and animals not present				Physical facilities installed, maintained, and clean			
39	X			56			
Contamination prevented during food preparation, storage and display				Adequate ventilation and lighting; designated areas used			
40				<b>Employee Training</b>			
Personal cleanliness				57			
41				All food employees have food handler training			
Wiping cloths: properly used and stored				58			
42				Allergen training as required			
Washing fruits and vegetables							

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Establishment: Metamora IGA #084 - Retail

Establishment #: 21 095

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
		Smithfield pork/open RIC	39	Sliced watermelon/RIC	40
		Hot dogs/RIC	39	Sliced honeydew melon/RIC	40
		Bacon/RIC	39		
		Milk/RIC	33		
		Block cheese/RIC	37		
		Cheese franks/open RIC	41		
		Ham/WIC	38		
		Milk/WIC	33		
		Sliced cantaloupe/RIC	40		

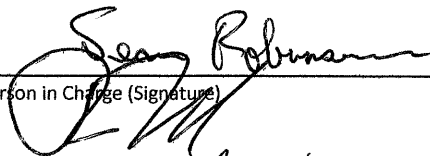
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in Aisle 5 dented cans of Campbell's chicken & stars soup (1) and Progresso Light chicken noodle soup (1); in Aisle 4 dented can of Bush's black beans (1). Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from store display shelves during inspection.
23	3-501.18 (Pf) Observed in produce section in open display RIC pre-packaged in advance of retail sale multiple packages of sliced honeydew melon (half & slices) with preparation date of 10-16-21 and not discarded within 7 days of preparation (preparation/ packaging counts as day 1). TCS food shall be discarded after a maximum of 7 days when held at a temperature of 41°F or less. Reviewed HACCP concepts with food employee and person-in-charge during inspection. Sliced watermelon removed from sale by food employee during inspection.
39	3-305.11 (C) Observed oatmeal in boxes stored directly on floor in Aisle 14 by back offices and Chex mix & Gardetto's snack mix in boxes stored directly on floor on end cap of Aisle 8/9 and end cap of Aisle 7/8. Food shall be protected by contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed Essential Everyday paper towels and Quilted Northern paper towels stored directly on floor in Aisle 12 & by liquor/cashier area and Essential Everyday paper towels stored directly on floor of back storage area by WIC #1 (meat). Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.

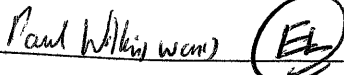
CFPM Verification (name, expiration date, ID#): Sean Robinson

Sean Robinson 21487700 - NRFSP Exp. 7/2023	Josh Brown 21338004 - NRFSP Exp. 4/2022	Caleb Graber 21394997 - NRFSP Exp. 10/2022
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HACCP Topic: TCS food tempertaure requirements, employee health policy requirements, wearing masks

  
Person in Charge (Signature)

Oct 28, 2021  
Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

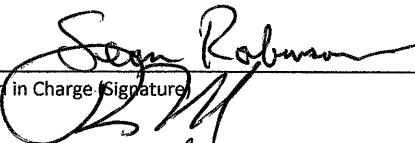

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47	4-101.19 (C) Observed in Aisle 13 RIF (chest, sliding door) with piece of cardboard temporarily covering broken opening in unit. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection.
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category II food establishment
	The person-in-charge must have CFPM or IL FSSM certification and be on the premises during all hours of operation
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2022
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	All food employees wearing masks at time of inspection

  
 \_\_\_\_\_  
 Person in Charge (Signature)  
  
  
 \_\_\_\_\_  
 Inspector (Signature)

Oct 28, 2021  
 \_\_\_\_\_  
 Date

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:** \_\_\_\_\_