

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	03/14/2022
Establishment Metamora IGA #084 - Deli		License/Permit #	22 104	Time In	12:10 PM
Street Address 610 W. Mt Vernon Street		Permit Holder	Kirby Foods Inc		
City/State Metamora, IL		ZIP Code	61548		
		No. of Repeat Risk Factor/Intervention Violations	0		
		Purpose of Inspection	Routine Inspection		
		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
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
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	Out			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
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			
Good Hygienic Practices				Consumer Advisory			
6	In			20	N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	Out		X
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In			22	In		
Hands clean and properly washed				Proper cold holding temperatures			
9	In			23	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition			
10	In			24	N/A		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
Approved Source				Food/Color Additives and Toxic Substances			
11	In			25	N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	N/O			Conformance with Approved Procedures			
Food received at proper temperature				26	N/A		
13	In			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				Food/Color Additives and Toxic Substances			
14	N/A			27	N/A		
Required records available: shellstock tags, parasite destruction				Food additives: approved and properly used			
				28	In		
				Toxic substances properly identified, stored, and used			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
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			
Food Temperature Control				Utensils, Equipment and Vending			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Physical Facilities			
Plant food properly cooked for hot holding				47			
35				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Approved thawing methods used				48			
36				Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided & accurate				49			
Food Identification				Non-food contact surfaces clean			
37				Employee Training			
Food properly labeled; original container				50			
Prevention of Food Contamination				Hot and cold water available; adequate pressure			
38				51			
Insects, rodents, and animals not present				Plumbing installed; proper backflow devices			
39				52			
Contamination prevented during food preparation, storage and display				Sewage and waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities: properly constructed, supplied, & cleaned			
41				54			
Wiping cloths: properly used and stored				Garbage & refuse properly disposed; facilities maintained			
42				55	X		X
Washing fruits and vegetables				Physical facilities installed, maintained, and clean			
				56			
				Adequate ventilation and lighting; designated areas used			

Food Establishment Inspection Report

Establishment: Metamora IGA #084 - Deli

Establishment #: 22 104

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	135	Chicken tenders/fryer	189	Chicken egg rolls/cold-holding	41
Fried chicken/hot-holding	115	Potato salad/cold-holding	41	Broccoli-cauliflower salad/cold	41
Grilled chicken/hot-holding	113	Cole slaw/cold-holding	41	Ham salad/cold-holding	41
Chicken tenders/hot-holding	113	Beets & onions/cold-holding	41	BBQ ribs/cold-holding	41
Green beans/hot-holding	121	BBQ meatballs/cold-holding	41	Pasta salad/cold-holding	41
Chicken pot pie/hot-holding	130	Baked beans/cold-holding	40	Taco meat-prep/counter	81
Brown gravy/hot-holding	115	Macaroni & cheese/cold-holding	41	Ham/cold-holding	39
Mashed potatoes/hot-holding	116	BBQ pulled pork/cold-holding	41	Milk/RIC	40
Corned beef/roaster	141	BBQ boneless wings/cold-holding	41	Ham/WIC	38


OBSERVATIONS AND CORRECTIVE ACTIONS

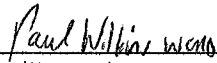

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current certified food protection manager certification. This facility is categorized as a Category I food establishment, and the person-in-charge 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.
21	3-501.16 (P) Observed in hot-holding case multiple food items with internal temperatures of less than 135° F as indicated by a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperatures of multiple food items also indicated less than 135°F. Time/Temperature Control for Safety Food shall have a minimum internal temperature of at least 135° F or above when hot-holding. Reviewed TCS food hot-holding requirements and discussed HACCP concept with employee and person-in-charge during inspection. TCS foods rapidly reheated to above 165° F during inspection.
45	4-903.11 (C) Observed in bakery prep area single-service items (clear plastic lids and containers) stored incorrectly in "open up" position on slotted shelf. 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#): Josh Brown

Josh Brown 21338004 - NRFSP Exp. 4/2022	Sean Robinson 21487700 - NRFSP Exp. 7/2023		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements


Mar 14, 2022
 Person In Charge (Signature) Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

