

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	08/22/2022
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	10:30 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
El Paso IGA #379 - Dell	22 106	Kirby Foods Inc	I		
Street Address		Purpose of Inspection			
45 N. Fayette Street		Routine Inspection			
City/State	ZIP Code				
El Paso, IL	61738				

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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	Out		X
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 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	Out		X
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	N/O		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	N/O		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances 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 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

		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
43	X	In-use utensils: properly stored	X
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51		Plumbing installed; proper backflow devices	
52		Sewage and waste water properly disposed	
53		Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55		Physical facilities installed, maintained, and clean	
56		Adequate ventilation and lighting; designated areas used	
Employee Training			
57		All food employees have food handler training	
58		Allergen training as required	

Food Establishment Inspection Report

Establishment: El Paso IGA #379 - Dell

Establishment #: 22 106

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
Fried chicken/fryer	194	7-layer salad/cold holding	38	Cherry cheesecake/cold-holding	40
Grilled chicken/steam table	142	Cole slaw/cold-holding	38	Deli ham/cold-holding	36
Rotisserie chicken/hot-holding	185	Amish macaroni salad/cold-hold	37	Deli turkey/cold-holding	37
Macaroni & cheese/steam table	199	Broccoli salad/cold-holding	38	Cheese/cold-holding	39
Yellow gravy/steam table	201	Potato salad/cold-holding	37	Deli fried chicken/WIC	39
Mashed potatoes/oven	182	Chicken salad/cold-holding	38	Oreo fluff/WIC	38
Chicken tenders/fryer	188	Ham salad/cold-holding	38	Block cheese/WIC	38
Potato wedges/fryer	208	Cowboy caviar/cold-holding	36	Potato salad/WIC	38
		Pistachio fluff/cold-holding	39		

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 CFPM certification. This facility is classified 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.
10	6-301.11 (Pf) Observed in deli/bakery hand soap not provided at handwashing sink. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. Liquid hand soap provided by food employee during inspection.
10	6-301.12 (Pf) Observed in deli/bakery paper towels not provided at handwashing sink. Each handwashing sink or group of adjacent handwashing sinks shall be provided with: (A) individual, disposable towels; (B) a continuous towel system that supplies the user with a clean towel. Paper towels provided by food employee during inspection.
43	3-304.12 (C) Observed in deli/bakery metal scoop with handle stored in direct contact with food (spice breading) in rolling container. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Metal scoop removed from spice breading by food employee wearing gloves and placed back into food with handle of scoop extended above food during inspection.

CFPM Verification (name, expiration date, ID#): DJ Skaggs

DJ Skaggs d9chh-22fdi9 - State Food Safety Exp. 3/2024	Jason Petra fh9b3-i8ajda9 - State Food Safety Exp. 1/2025
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HACCP Topic: TCS food temperature & TCS food date marking requirements, no bare hand contact with ready-to-eat food, employee health

 Person In Charge (Signature)

 Date

 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____

