

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	3	Date	08/22/2022
Establishment El Paso IGA #379 - Retail		License/Permit #	22 107	Time In	9:45 AM
Street Address 45 N. Fayette Street		Permit Holder	Kirby Foods Inc	Time Out	12:30 PM
City/State El Paso, IL		ZIP Code	61738	Risk Category	II
		Purpose of Inspection	Routine Inspection		

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							
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected
2	Out	Certified Food Protection Manager (CFPM)		X	16	In	Food-contact surfaces; cleaned and sanitized
Employee Health							
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety		
5	In	Procedures for responding to vomiting and diarrheal events			18	N/A	Proper cooking time and temperatures
Good Hygienic Practices							
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature
Preventing Contamination by Hands							
8	In	Hands clean and properly washed			21	N/A	Proper hot holding temperatures
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures
10	In	Adequate handwashing sinks properly supplied and accessible			23	Out	Proper date marking and disposition
Approved Source							
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records
12	In	Food received at proper temperature			Consumer Advisory		
13	Out	Food in good condition, safe, and unadulterated		X	25	N/A	Consumer advisory provided for raw/undercooked food
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations		
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			COS	R
Safe Food and Water							
30		Pasteurized eggs used where required			Proper Use of Utensils		
31		Water and ice from approved source			43		In-use utensils: properly stored
32		Variance obtained for specialized processing methods			44		Utensils, equipment & linens: properly stored, dried, & handled
Food Temperature Control							
33		Proper cooling methods used; adequate equipment for temperature control			45		Single-use/single-service articles: properly stored and used
34		Plant food properly cooked for hot holding			46		Gloves used properly
35		Approved thawing methods used			Utensils, Equipment and Vending		
36	X	Thermometers provided & accurate		X	47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
Food Identification							
37		Food properly labeled; original container			48		Warewashing facilities: installed, maintained, & used; test strips
Prevention of Food Contamination							
38		Insects, rodents, and animals not present			49		Non-food contact surfaces clean
39		Contamination prevented during food preparation, storage and display			Physical Facilities		
40		Personal cleanliness			50		Hot and cold water available; adequate pressure
41		Wiping cloths: properly used and stored			51		Plumbing installed; proper backflow devices
42		Washing fruits and vegetables			52		Sewage and waste water properly disposed
Employee Training							
53		Toilet facilities: properly constructed, supplied, & cleaned			54		Garbage & refuse properly disposed; facilities maintained
54		Adequate ventilation and lighting; designated areas used			55	X	Physical facilities installed, maintained, and clean
57		All food employees have food handler training			56		Adequate ventilation and lighting; designated areas used
58		Allergen training as required			Employee Training		

Food Establishment Inspection Report

Establishment: El Paso IGA #379 - Retail

Establishment #: 21 057

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
		Milk/RIC	36		
		Cream cheese/RIC	34		
		Sliced cheese/RIC	40		
		Hot dogs/RIC	40		
		Ham/RIC	40		
		Cut cantaloupe/RIC	40		
		Milk/WIC	39		

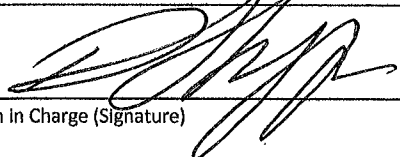
OBSERVATIONS AND CORRECTIVE ACTIONS


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 II 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.
13	3-202.15 (Pf) Observed on store display shelves dented can(s) of: Enfamil infant formula in Aisle 8, Green Giant steam crisp white shoepeg corn in Aisle 4, Del Monte red grapefruit (2 cans) in Aisle 4, Del Monte lima beans in Aisle 4, Essential Everyday ripe olives in Aisle 2, and Marlo sliced black olives in Aisle 2. Food packaging shall 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	3-501.17 (P) Observed in produce open cooler half-sliced cantaloupe melon without date marking on outer clear wrapping. TCS food shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41° F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). Discussed HACCP concept with person-in-charge during inspection. Cut cantaloupe melon was discarded by person-in-charge 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 storage requirements, no bare hand contact with ready-to-eat food, employee health


Aug 22, 2022
 Person In Charge (Signature) Date

Inspector (Signature) Paul Wilkins wend 
Follow-up: Yes No (Check one)
Follow-up Date: _____

Food Establishment Inspection Report

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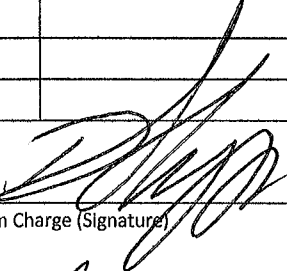
Establishment #: 21 057

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in Aisle 1 temperature measuring device not provided and conspicuous in open RIC (Yopliat yogurts). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided during inspection.
55	6-201.11 (C) Observed in back storage area small hole in wall by meat room entrance door and water hose. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. 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 note 1 repeat violation (item #2) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	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 shall have CFPM 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 (concessions, grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note that if any changes (equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2022
	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.
	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.
	The water vending machine at this facility is on the NCPWS program and must routinely collect water samples as required
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

Person In Charge (Signature)

Aug 22, 2022

Date



Paul Wilkins WCHD

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____