

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	1	Date	08/30/2022
		No. of Repeat Risk Factor/Intervention Violations		1	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Metamora IGA #084 - Dell	22 104	Kirby Foods Inc		I	
Street Address		Purpose of Inspection			
610 W. Mt Vernon Street		Routine Inspection			
City/State	ZIP Code				
Metamora, IL	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
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	In		
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	In		
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/A		
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	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	X Single-use/single-service articles: properly stored and used		X
46	Gloves used properly		
Utensils, Equipment and Vending			
47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used		X
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	X 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	X Physical facilities installed, maintained, and clean		X
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: 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	156	Potato salad/cold-holding	41	Pasta salad/cold-holding	40
Fried chicken/hot-holding	155	Loaded baked potato salad/cold	40	Broccoli-cauliflower salad/cold	40
Grilled chicken/hot-holding	145	Cole slaw/cold-holding	41	Ham salad/cold-holding	41
Chicken tenders/hot-holding	140	3-bean salad/cold-holding	40	Chicken salad/cold-holding	41
Mixed vegetables/hot-holding	149	Macaroni & cheese/cold-holding	40	Ham/cold-holding	40
Macaroni & cheese/hot-holding	135	Cowboy caviar/cold-holding	40	Turkey/cold-holding	41
Fried mushrooms/hot-holding	144	BBQ pulled pork/cold-holding	41	Broccoli-cauliflower salad-cooling	43
Shepherd's pie/hot-holding	145	BBQ meatballs/cold-holding	41	Italian pasta salad/WIC	37
Brown gravy/hot-holding	145	Pork ribs/cold-holding	41	Block cheese/WIC	35

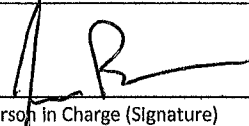
OBSERVATIONS AND CORRECTIVE ACTIONS

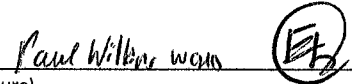
Item Number	Violations cited in this report must be corrected within the time frameš below.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current ANSI-approved certified food protection manager certification. This facility is categorized as a Category I food establishment, 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.
45	4-903.11 (C) Observed in bakery/deli prep area boxes of single-service items (single-use gloves and hinged containers) stored directly on floor. 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. Boxes of single-service items moved onto plastic crates by food employee during inspection.
47	4-201.11 (C) Observed in deli/bakery on top of oven top edge of large red funnel cracked and damaged. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Red funnel discarded by food employee during inspection.
51	5-205.15 (C) Observed in deli/bakery at 3-compartment sink spray nozzle hose leaking water. A plumbing system shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Josh Brown

Sean Robinson
21487700 - NRFSP
Exp. 7/2023

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

 _____
Person in Charge (Signature) Aug 30, 2022
Date

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

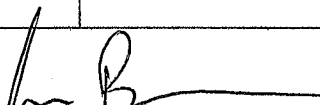
Food Establishment Inspection Report

Establishment: Metamora IGA #084 - Deli

Establishment #: 22 104

OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-201.11 (C) Observed in WIF flooring by door bottom threshold cracked, damaged, and not maintained in good repair. Floors 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 2 repeat violations (item #2 & #55) were 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 I 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 (grill, barbecue, 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: 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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.



 Person In Charge (Signature)

Aug 30, 2022

 Date



 Inspector (Signature)

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