

Food Service Establishment

Retail Food Store

Temporary

Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street

Eureka, IL 61530

(309) 467-3064

www.woodfordhealth.org

Permit No.: 17 015 M

Telephone: 527-4075

Original Inspection

Follow-up Inspection

Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: El Paso IGA #379 – Retail

Owner/Agent: Kirby Foods Inc

Address: 45 N. Fayette Street

City: El Paso

ZIP Code: 61738

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description	
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL				
*1	X	5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean	
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration	
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL				
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals	
*4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILINGS				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods	
*7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	LIGHTING				
8		2	Food protection during storage, preparation, display, service and transportation					WATER	38		1	Lighting provided as required – Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	VENTILATION				
10		1	Food (ice) dispensing utensils properly stored					SEWAGE	39		1	Rooms and equipment - vented as required
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS				
*11		5	Personnel with infections restricted					PLUMBING	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS				
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used	
FOOD EQUIPMENT AND UTENSILS								TOILET AND HAND-WASHING FACILITIES	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry	
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored	
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <u>X</u> NO <u> </u>	
17		1	Accurate thermometers, chemical test kits provided, gauge cock						X		Food handler certification – food employees YES <u> </u> NO <u>X</u>	

Temperature: Temp/PPM Chemical: Quat 200 ppm/Chlorine

Hot Foods None Observed

Cold Foods Hot dogs 41° F

Manager Certification No. of: 01427781

Raw hamburger 40° F

Full-Time Employee: Meaghanne Mellin Exp. Date 5/18

Sausage 41° F / Brats 37° F
WIC, WIF, RIC, RIF – OK

Received by/Title *Paul Wilson*
(Signature of Owner or Representative)

Sanitation Score: 93 (100 minus demerits)

Date: 19 July 2017

Time In: 2:00 p.m. Time Out: 3:30 p.m.

By *Paul Wilson WCHS* (EH)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 015 M

The following remarks supplement the inspection report of: El Paso IGA #379 – Retail

(Establishment Name)

Date: 19 July 2017

Item	Code	Section	Inspection Remarks	Correct by
1			Observed on store shelf in Aisle 4 dented cans of IGA crushed pineapple (1) and Dole pineapple tidbits (1) and on store shelf in Aisle 5 dented can of IGA evaporated milk. All dented cans removed from store shelves during inspection.	C
23			Observed accumulated dust and debris on WIC (produce) cooling fan grill covers; accumulated condensation ice on WIF (ice cream) condenser unit.	NRI REPEAT
37			Observed loading bay door not maintained in good repair.	NRI
	750	570	Observed documentation that only three food employees have food handler certification. All food employees without IL FSSM certification must have food handler certification.	NRI
			Please correct any violations noted above ASAP, but at least by NRI.	
			Please note 1 repeat violation 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 Fall/Winter 2016 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff.	
			Next IL FSSM class @ WCHD: Fall 2017	
			IL FSSM 8-hour class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for class & exam.	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have 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.	
			Please note that facility has a Glacier Water water vending machine, which is a Non-Community Public Water Supply, and water samples must routinely collected as required.	

Sanitarian/Environmental Health Inspector

Paul Wilkins, WCHD

These remarks have been explained to me and are understood by

Mike K...
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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Item	Code	Section	Inspection Remarks	Correct by
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Quat: 200 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F (keep bottles labeled & properly stored)	
			- Store raw food below ready-to-eat food items or food items not requiring a specific cooking temperature to prevent possible cross-contamination	
			- Store cleaning supplies, chemicals, toxic items, etc., below single-service items, food, utensils, etc., to prevent possible contamination	
			- Ensure all outer-opening, exterior doors are self-closing and tight-fitting	

Sanitarian/Environmental Health Inspector

Paul Miller WCHD

These remarks have been explained to me and are understood

Mike Kuep

(Signature of Owner or Representative)

NRI = Next Routine Inspection
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