

# 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	5	Date	09/17/2018
		No. of Repeat Risk Factor/Intervention Violations		1	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
El Paso IGA #379 - Retail	18 047	Kirby Foods Inc		II	
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	Compliance Status		COS	R
<b>Supervision</b>							
1	Out	Person in charge present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>				
2	Out	Certified Food Protection Manager (CFPM)		<input checked="" type="checkbox"/>			
<b>Employee Health</b>							
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 diarrhea events					
<b>Good Hygienic Practices</b>							
6	In	Proper eating, tasting, drinking, or tobacco use					
7	In	No discharge from eyes, nose, and mouth					
<b>Preventing Contamination by Hands</b>							
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	Adequate handwashing sinks properly supplied and accessible	<input checked="" type="checkbox"/>				
<b>Approved Source</b>							
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					
<b>Protection from Contamination</b>							
15	Out	Food separated and protected		<input checked="" type="checkbox"/>			
16	In	Food-contact surfaces; cleaned and sanitized					
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food					
<b>Time/Temperature Control for Safety</b>							
18	N/A	Proper cooking time and temperatures					
19	N/A	Proper reheating procedures for hot holding					
20	N/A	Proper cooling time and temperature					
21	N/A	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					
<b>Consumer Advisory</b>							
25	N/A	Consumer advisory provided for raw/undercooked food					
<b>Highly Susceptible Populations</b>							
26	N/A	Pasteurized foods used; prohibited foods not offered					
<b>Food/Color Additives and Toxic Substances</b>							
27	N/A	Food additives: approved and properly used					
28	Out	Toxic substances properly identified, stored, and used		<input checked="" type="checkbox"/>			
<b>Conformance with Approved Procedures</b>							
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			COS	R
<b>Safe Food and Water</b>							
30	Pasteurized eggs used where required						
31	Water and ice from approved source						
32	Variance obtained for specialized processing methods						
<b>Food Temperature Control</b>							
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						
<b>Food Identification</b>							
37	Food properly labeled; original container						
<b>Prevention of Food Contamination</b>							
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						
<b>Proper Use of Utensils</b>							
43	In-use utensils: properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use/single-service articles: properly stored and used						
46	Gloves used properly						
<b>Utensils, Equipment and Vending</b>							
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used						
48	Warewashing facilities: installed, maintained, & used; test strips						
49	<input checked="" type="checkbox"/> Non-food contact surfaces clean					<input checked="" type="checkbox"/>	
<b>Physical Facilities</b>							
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	<input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean						
56	Adequate ventilation and lighting; designated areas used						
<b>Employee Training</b>							
57	All food employees have food handler training						
58	Allergen training as required						

# Food Establishment Inspection Report

Establishment: El Paso IGA #379 - Retail

Establishment #: 18 047

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
		Cheese ball/RIC wall	39		
		Shredded cheese/open RIC Aisle 1	41		
		Deli meat/open RIC Aisle 1	41		
		Brats/open RIC Aisle 1	41		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed male person-in-charge did not demonstrate knowledge of proper procedures for TCS food storage and proper cleaning supply/toxic item storage requirements and priority violations (Item #15 & #28) noted during inspection. Proper TCS food storage procedures and cleaning supply/toxic item storage requirements discussed with person-in-charge during inspection.
2	750.540 (C) Observed no documentation that at least one full-time food employee with current CFPM or IL FSSMC certification was employed at food establishment. This facility is classified as a Category II food establishment, and at least one full-time food employee with current CFPM or IL FSSMC certification must be employed at food establishment. This establishment had 90 DAYS (September 13, 2018) to provide documentation that at least one full-time employee with current CFPM or IL FSSMC certification is employed at food establishment. This establishment will be granted an additional 90 DAYS (December 17, 2018) to provide documentation that at least one full-time employee with current CFPM or IL FSSMC certification is employed at food establishment. Please note male person-in-charge has enrolled in October 2018 CFPM class.
10	6-301.14 (C) Observed hand washing sign or poster not provided that notifies food employees to wash their hands at hand sink in meat room. Hand washing signs provided during inspection.
15	3-302.11 (P) Observed in Aisle 1 open display RIC raw bacon and raw beef stored above Bob Evans potato products. Raw bacon and raw beef re-organized so raw food is above raw food with similar cooking temperature requirements by male food employee during inspection.

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

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HACCP Topic: TCS food storage requirements, cleaning supplies/toxic items storage requirements

Sep 17, 2018  
 Person in Charge (Signature) Date

(E)
Follow-up:  Yes  No (Check one)
Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

