

# Food Establishment Inspection Report

|  |                  |   |   |               |            |
|--|------------------|---|---|---------------|------------|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |                  | No. of Risk Factor/Intervention Violations        | 1 | Date          | 10/30/2018 |
|  |                  | No. of Repeat Risk Factor/Intervention Violations |   | 0             | Time In    |
| Establishment  | License/Permit # | Permit Holder                                     |   | Risk Category |            |
| Metamora IGA #084 - Retail   | 18 105           | Kirby Foods Inc                                   |   | II            |            |
| Street Address   |                  | Purpose of Inspection                             |   |               |            |
| 610 W. Mt Vernon   |                  | 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 | Compliance Status  |     | COS | R |
|---|-----|-----|---|--|-----|-----|---|
| <b>Supervision</b>  |     |     |   | <b>Protection from Contamination</b>   |     |     |   |
| 1   | In  |     |   | 15   | In  |     |   |
| Person in charge present, demonstrates knowledge, and performs duties                         |     |     |   | Food separated and protected   |     |     |   |
| 2   | In  |     |   | 16   | In  |     |   |
| Certified Food Protection Manager (CFPM)  |     |     |   | Food-contact surfaces; cleaned and sanitized                                     |     |     |   |
| <b>Employee Health</b>  |     |     |   | 17   | In  |     |   |
| 3   | In  |     |   | Proper disposition of returned, previously served, reconditioned and unsafe food |     |     |   |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting |     |     |   | <b>Time/Temperature Control for Safety</b>                                       |     |     |   |
| 4   | In  |     |   | 18   | N/O |     |   |
| Proper use of restriction and exclusion   |     |     |   | Proper cooking time and temperatures   |     |     |   |
| 5   | In  |     |   | 19   | N/O |     |   |
| Procedures for responding to vomiting and diarrheal events                                    |     |     |   | Proper reheating procedures for hot holding                                      |     |     |   |
| <b>Good Hygienic Practices</b>  |     |     |   | 20   | N/O |     |   |
| 6   | In  |     |   | Proper cooling time and temperature  |     |     |   |
| Proper eating, tasting, drinking, or tobacco use  |     |     |   | 21   | N/O |     |   |
| 7   | In  |     |   | Proper hot holding temperatures  |     |     |   |
| No discharge from eyes, nose, and mouth   |     |     |   | 22   | In  |     |   |
| <b>Preventing Contamination by Hands</b>  |     |     |   | 23   | In  |     |   |
| 8   | In  |     |   | Proper cold holding temperatures   |     |     |   |
| Hands clean and properly washed   |     |     |   | 24   | N/A |     |   |
| 9   | In  |     |   | Time as a Public Health Control; procedures & records                            |     |     |   |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   |     |     |   | <b>Consumer Advisory</b>   |     |     |   |
| 10  | Out |     | X | 25   | N/A |     |   |
| Adequate handwashing sinks properly supplied and accessible                                   |     |     |   | Consumer advisory provided for raw/undercooked food                              |     |     |   |
| <b>Approved Source</b>  |     |     |   | 26   | N/A |     |   |
| 11  | In  |     |   | Pasteurized foods used; prohibited foods not offered                             |     |     |   |
| Food obtained from approved source  |     |     |   | <b>Food/Color Additives and Toxic Substances</b>                                 |     |     |   |
| 12  | N/O |     |   | 27   | In  |     |   |
| Food received at proper temperature   |     |     |   | Food additives: approved and properly used                                       |     |     |   |
| 13  | In  |     |   | 28   | In  |     |   |
| Food in good condition, safe, and unadulterated   |     |     |   | Toxic substances properly identified, stored, and used                           |     |     |   |
| 14  | N/A |     |   | <b>Conformance with Approved Procedures</b>                                      |     |     |   |
| Required records available: shellstock tags, parasite destruction                             |     |     |   | 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

| Compliance Status   |   | COS | R | Compliance Status  |   | COS | R |
|---|---|-----|---|--|---|-----|---|
| <b>Safe Food and Water</b>  |   |     |   | <b>Proper Use of Utensils</b>  |   |     |   |
| 30  |   |     |   | 43   |   |     |   |
| Pasteurized eggs used where required                                    |   |     |   | In-use utensils: properly stored   |   |     |   |
| 31  |   |     |   | 44   |   |     |   |
| Water and ice from approved source                                      |   |     |   | Utensils, equipment & linens: properly stored, dried, & handled                        |   |     |   |
| 32  |   |     |   | 45   | X |     |   |
| Variance obtained for specialized processing methods                    |   |     |   | Single-use/single-service articles: properly stored and used                           |   |     |   |
| <b>Food Temperature Control</b>   |   |     |   | 46   |   |     |   |
| 33  |   |     |   | Gloves used properly   |   |     |   |
| Proper cooling methods used; adequate equipment for temperature control |   |     |   | <b>Utensils, Equipment and Vending</b>   |   |     |   |
| 34  |   |     |   | 47   |   |     |   |
| Plant food properly cooked for hot holding                              |   |     |   | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |   |     |   |
| 35  |   |     |   | 48   |   |     |   |
| Approved thawing methods used   |   |     |   | Warewashing facilities: installed, maintained, & used; test strips                     |   |     |   |
| 36  | X |     | X | 49   |   |     |   |
| Thermometers provided & accurate  |   |     |   | Non-food contact surfaces clean  |   |     |   |
| <b>Food Identification</b>  |   |     |   | <b>Physical Facilities</b>   |   |     |   |
| 37  |   |     |   | 50   |   |     |   |
| Food properly labeled; original container                               |   |     |   | Hot and cold water available; adequate pressure  |   |     |   |
| <b>Prevention of Food Contamination</b>                                 |   |     |   | 51   |   |     |   |
| 38  |   |     |   | Plumbing installed; proper backflow devices  |   |     |   |
| Insects, rodents, and animals not present                               |   |     |   | 52   |   |     |   |
| 39  |   |     |   | Sewage and waste water properly disposed   |   |     |   |
| Contamination prevented during food preparation, storage and display    |   |     |   | 53   |   |     |   |
| 40  |   |     |   | Toilet facilities: properly constructed, supplied, & cleaned                           |   |     |   |
| Personal cleanliness  |   |     |   | 54   |   |     |   |
| 41  |   |     |   | Garbage & refuse properly disposed; facilities maintained                              |   |     |   |
| Wiping cloths: properly used and stored                                 |   |     |   | 55   |   |     |   |
| 42  |   |     |   | Physical facilities installed, maintained, and clean                                   |   |     |   |
| Washing fruits and vegetables   |   |     |   | 56   |   |     |   |
|   |   |     |   | Adequate ventilation and lighting; designated areas used                               |   |     |   |
| <b>Employee Training</b>  |   |     |   | 57   |   |     |   |
| 57  |   |     |   | All food employees have food handler training  |   |     |   |
| 58  |   |     |   | Allergen training as required  |   |     |   |

# Food Establishment Inspection Report

Establishment: Metamora IGA #084 - Retail

Establishment #: 18 105

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 |
|---------------|------|--------------------------------|------|---------------|------|
|               |      | Hot dogs/RIC                   | 41   |               |      |
|               |      | Cheese/RIC                     | 41   |               |      |
|               |      | Ham/RIC                        | 39   |               |      |
|               |      | Sausage/RIC                    | 40   |               |      |
|               |      | Bologna/RIC                    | 41   |               |      |
|               |      | Fried chicken/open display RIC | 40   |               |      |
|               |      | Deviled eggs/open display RIC  | 40   |               |      |
|               |      | Fajita meat/open display RIC   | 41   |               |      |

### OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.  |
|-------------|--|
| 10          | 6-301.14 (C) Observed in men's restroom and women's restrooms a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees. Hand washing signs provided during inspection.  |
| 36          | 4-203.12 (Pf) Observed WIC (#3, milk, eggs) temperature measuring device not accurate to $\pm 3^\circ$ F. Thermometer accurate to $\pm 3^\circ$ F provided by male person-in-charge during inspection.   |
| 36          | 4-204.112 (C) Observed temperature measuring device not provided in RIF (end cap, Aisle 13/14), not provided in RIF (Uncle Bob's ice cream, Aisle 14), not provided in RIF (open display, Tyson chicken nuggets, Aisle 6/7 by doors to back storage area), and not provided in RIC (Marc Angelo fajita meat, Aisle 13). Please correct this violation within 90 days or at least by next routine inspection.   |
| 45          | 4-903.11 (C) Observed Sparkle paper towels stored directly on floor by entrance doors to food establishment; Bounty paper towels stored directly on floor by end cap of Aisle 11, Essential Everyday awesome strength paper towels stored directly on floor by end cap of Aisle 11, and Brawny paper towels stored directly on floor by bagged ice unit and exit doors. Please correct this violation within 90 days or at least by next routine inspection. |
|             |  |
|             |  |
|             |  |
|             |  |

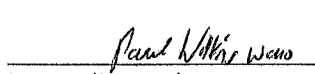
CFPM Verification (name, expiration date, ID#): Rob Bryant

|   |  |   |   |
|---|--|---|---|
| Rob Bryant<br>21487688 - NRFSP<br>Exp. 7/2023 | Sean Robinson<br>21487700 - NRFSP<br>Exp. 7/2023 | Crystal Wallick<br>21279064 - NRFSP<br>Exp. 10/2021 | Gloria Dougherty<br>21055760 - NRFSP<br>Exp. 1/2020 |
|---|--|---|---|

HACCP Topic: TCS food cold-holding requirements

  
 Person in Charge (Signature)

Oct 30, 2018  
 Date

 (EL)  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

