

- 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.: 18 046 H
Telephone: 309-527-4075
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: El Paso IGA #379 - Deli

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		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	X	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	X	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 CEILING			
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	X	1	Single-service articles, storage, dispensing	37		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					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					39		1	Rooms and equipment - vented as required
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS			
*11		5	Personnel with infections restricted					40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29	X	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			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31	X	4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
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	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*44	X		Management personnel certified YES ___ NO <u>X</u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock						X		Food handler certification -- food employees YES ___ NO <u>X</u>

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm

Hot Foods Brown gravy 170° F

Cold Foods Cheddar mac 41° F

Manager Certification No. of: _____

Fried chicken 149° F

Pork egg rolls 41° F

Full-Time Employee: Mike Krug Exp. Date _____

Mashed potatoes 152° F

Loaded baked potato 41° F

Potato wedges 140° F

WIC, WIF, RIC - OK

Received by/Title

Paul Miller Wood
(Signature of Owner or Representative)

Sanitation Score: 90 (100 minus demerits)

Date: 13 June 2018

Time In: 1:10 p.m. Time Out: 2:05 p.m.

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By Paul Miller Wood (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 046 H

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

(Establishment Name)

Date: 13 June 2018

Item	Code	Section	Inspection Remarks	Correct by
2			Observed in food prep area on shelf clear plastic container of dark red dry powder food substance without name identifying contents on container. Food substance was baked chicken seasoning, according to female food employee; in open display RIC across from Aisle 7/8 pre-packaged in advance of retail sale various food items (meatloaf and dinner plate of fried chicken, corn, & mashed potatoes) labeled "misc cold deli" on container and without either name identifying contents on containers (meatloaf and dinner plate of fried chicken, corn, & mashed potatoes) and ingredient list on containers; in Aisle 1 on store display shelf bags of deli-prepared tortilla chips without ingredient list on bags.	NRI
22			Observed exhaust hood filters above fryers and stove soiled w/ accumulated debris and grease.	NRI REPEAT
23			Observed in WIF accumulated condensation ice on box below condenser unit.	NRI
25			Observed in food prep area small clear plastic lids stored in "up" position and not stored inverted to prevent contamination.	NRI
29			Observed in women's restroom hot water self-closing faucet running for less than 15 seconds when activated and not maintained in good repair. Hot water self-closing faucet adjusted by male assistant store manager during inspection.	C
31			Observed in women's restroom hot water self-closing faucet running for less than 15 seconds when activated. Hot water self-closing faucet adjusted by male assistant store manager during inspection.	C
45			Observed no documentation that at least one full-time food employee with current certified food protection manager certification was on the premises during this inspection. This facility is classified as a Category I, High Risk food service establishment, and at least one full-time food employee with current CFPM certification must be on the premises whenever food is being prepared or served. This establishment had 90 DAYS (May 26, 2018) from previous inspection to provide documentation that at least one full-time employee with current CFPM certification is on premises whenever food is being prepared and served. This establishment will be granted an additional 90 DAYS (September 13, 2018) to provide documentation that at least one full-time employee with current IL FSSM certification is on premises whenever food is being prepared and served.	90 DAYS
	750	570	Observed documentation that only three (3) food employees 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.	

Sanitarian/Environmental Health Inspector Paul Walker W0119

These remarks have been explained to me and are understood

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

NRI = Next Routine Inspection
C = Corrected During Inspection



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			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category I, High 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 certified food protection manager 8-hour class & exam offered @ WCHD: July 16 & 18, 2018	
			Certified food protection manager class at U of I Extension – Woodford: Call 309-467-3789 for class information or to register for the 8-hour class & exam.	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have certified food protection manager 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; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.	
		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	
			- Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Quaternary ammonium: 200 ppm at 3 rd compartment of sink, immersion -- 30 seconds; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Cool PHF/TTCS food from 135° F to 70° F within 2 hours; then from 70° F to 41° F within 4 more hours, for a total of six hours	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood

Paul Wilkins
(Signature of Owner or Representative)

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