

- 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.: 18 047 M
 Telephone: 309-527-4075
 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				
*1	X C	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				
*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 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		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					WATER			
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	38		1	Lighting provided as required – Fixtures shielded
10		1	Food (ice) dispensing utensils properly stored					SEWAGE			
PERSONNEL				*28		4	Sewage and waste water disposal				
*11		5	Personnel with infections restricted					PLUMBING			
*12		5	Hands washed and clean, good hygienic practices	29	X C	1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
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 C	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					*45	X		Management personnel certified YES ___ NO <u>X</u>
17		1	Accurate thermometers, chemical test kits provided, gauge cook						X		Food handler certification – food employees YES ___ NO <u>X</u>

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

Hot Foods Brown gravy 170° F

Cold Foods Hot dogs 41° F

Manager Certification No. of: _____

Fried chicken 149° F

Raw hamburger 40° F

Full-Time Employee: Mike Krug Exp. Date _____

Mashed potatoes 152° F

Sausage 41° F / Brats 37° F

Potato wedges 140° F

WIC, WIF, RIC, RIF – OK

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

Sanitation Score: 89 (100 minus demerits)

Date: 13 June 2018

Time In: 2:05 p.m. Time Out: 3:25 p.m.

By *Paul Krug* (Sanitarian/Environmental Health Inspector)



Woodford County Health Department

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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 047 M

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

(Establishment Name)

Date: 13 June 2018

Table with 5 columns: Item, Code, Section, Inspection Remarks, Correct by. Contains inspection findings such as 'Observed on store shelf in Aisle 4 dented can of IGA asparagus cuts and tips (1) and dented can of Dole mandarin oranges (1). All dented cans removed from store shelves during inspection.' and 'Observed no documentation that at least one full-time food employee with current certified food protection manager certification was employed at food establishment.'

Sanitarian/Environmental Health Inspector Paul Walker Wood

These remarks have been explained to me and are understood [Signature] (Signature of Owner or Representative)

NRI = Next Routine Inspection C = Corrected During Inspection



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(Establishment Name)

Date: 13 June 2018

Item	Code	Section	Inspection Remarks	Correct by
			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.	
			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.	
		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 30 seconds; 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 10 seconds; 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 Wong

These remarks have been explained to me and are understood

Paul Miller Wong
(Signature of Owner or Representative)

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