

- 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.: 18 003 H
 Telephone: 309-467-2832
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Eureka IGA #588 – Deli

Owner/Agent: Kirby Foods Inc

Address: 514 W. Center Street

City: Eureka

ZIP Code: 61530

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				FOOD				GARBAGE AND REFUSE DISPOSAL			
•1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	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				FOOD PROTECTION				INSECT, RODENT ANIMAL CONTROL			
•3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	21		1	Wiping cloths: clean, use restricted	•35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
•4		4	Facilities to maintain product temperature	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	FLOORS, WALLS AND CEILINGS			
5		1	Thermometers provided and conspicuous	23		1	Non-food contact surfaces of equipment and utensils clean	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	24		1	Storage, handling of clean equipment-utensils	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	25		1	Single-service articles, storage, dispensing	LIGHTING			
8		2	Food protection during storage, preparation, display, service and transportation	26		2	No re-use of single-service articles	38		1	Lighting provided as required – Fixtures shielded
9		2	Handling of food (ice) minimized, methods	WATER				VENTILATION			
10		1	Food (ice) dispensing utensils properly stored	•27		5	Water source, safe: hot and cold under pressure	SEWAGE			
PERSONNEL				PERSONNEL				DRESSING ROOMS			
•11		5	Personnel with infections restricted	•28		4	Sewage and waste water disposal	39		1	Rooms and equipment - vented as required
•12		5	Hands washed and clean, good hygienic practices	PLUMBING				OTHER OPERATIONS			
13		1	Clean clothes, hair restraints	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
FOOD EQUIPMENT AND UTENSILS				FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•30		5	Cross-connection, back-siphonage, backflow	•41	X	5	Toxic items properly stored, labeled and used
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	TOILET AND HAND-WASHING FACILITIES				TOILET AND HAND-WASHING FACILITIES			
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	•31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
17		1	Accurate thermometers, chemical test kits provided, gauge cock	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
								•45			Management personnel certified YES <u>X</u> NO <u> </u>
											Food handler certification – food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm

Hot Foods Green beans 157° F

Cold Foods Ham salad 38° F

Manager Certification No. of: 21036054 – NRFSP

Baked chicken 201° F

Rotisserie chicken 39° F

Full-Time Employee: Sandra Morrow Exp. Date 10/19

Rotisserie chicken 173° F

Bacon ranch pasta 39° F

Mashed potatoes 151° F

WIC, WIF, RIC – OK

Received by/Title

[Signature]
[Signature]

(Signature of Owner or Representative)

Sanitation Score: 94 (100 minus demerits)

Date: 7 June 2018

Time In: 9:40 a.m. Time Out: 11:50 a.m.

Page 1 of 3

By *[Signature]*
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 003 H

The following remarks supplement the inspection report of: Eureka IGA #588 – Deli

(Establishment Name)

Date: 7 June 2018

Item	Code	Section	Inspection Remarks	Correct by
37			Observed above food prep tables and RIC accumulated dust and debris on HVAC vents and ceiling tile in front of vent (north end).	NRI
41			Observed on shelf by WIC personal medication items stored in crock pot. Personal medication items removed to bottom shelf by female food manager during inspection.	C
			Please correct any violations noted above ASAP, but at least by NRI	
			Facility is still classified as a Category I, High Risk establishment	
			Please go to our website to view/print the Fall/Winter 2017 newsletter	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (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 more information or to register for the 8-hour class & exam (June 11 & 13, 2018).	
			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.	

Sanitarian/Environmental Health Inspector

Paul Wilkins

These remarks have been explained to me and are understood

[Signature] *[Signature]*

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		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 after using the restroom	
			- Recommend monitoring and documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Label all food pre-packaged in advance of retail sale with: 1) The common and/or usual name of the product; 2) A list of ingredients in the order of their predominance by weight including any artificial colors, artificial flavors, or preservatives used; 3) net quantity of contents; 4) name and place of business, address and zip code of the manufacturer, processor, packer, preparer or distributor; 5) name of the food source for each major food allergen contained in the food.	

Sanitarian/Environmental Health Inspector Paul Wilby was

These remarks have been explained to me and are understood

[Signature]
(Signature of Owner or Representative)

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