

- 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.: 18 004 M  
Telephone: 309-467-2832  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Eureka IGA #588 – Retail

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
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
*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	X	1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>			
*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	<b>FLOORS, WALLS AND CEILINGS</b>			
5	X	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	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	26		2	No re-use of single-service articles	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>	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	<b>VENTILATION</b>			
10		1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
*11		5	Personnel with infections restricted				<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean
*12	X C	5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>							<b>TOILET AND HAND-WASHING FACILITIES</b>	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
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	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <u>X</u> NO <u>    </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								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 Cut lettuce 41° F

Manager Certification No. of: 21036054 – NRFSP

Baked chicken 201° F

Deviled eggs 40° F

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

Rotisserie chicken 173° F

Deli sandwich 41° F

Mashed potatoes 151° F

WIC, WIF, RIC – OK

Received by/Title

(Signature of Owner or Representative)

Sanitation Score: 86 (100 minus demerits)

Date: 7 June 2018

Time In: 10:30 a.m. Time Out: 11:50 a.m.

Page 1 of 3

By Paul Wilkin Woy (Signature)  
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 004 M

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

(Establishment Name)

Date: 7 June 2018

Item	Code	Section	Inspection Remarks	Correct by
1			Observed in discount cart by produce package of strawberries with fuzzy white substance similar to mold on several strawberries. Package of strawberries discarded by male store manager during inspection.	C
1			Observed in Aisle 4 on display shelf three (3) dented cans of IGA pineapple slices. Dented cans removed from display shelf during inspection.	C
2			Observed on display shelf by bakery packages of apple fritters without ingredient list on packages; on display table by produce packages of green beans without name of business on packages; in open display RIC packaged & sliced cantaloupe without name of business on packages.	NRI
5			Observed in open display RIF (south wall, chicken, turkey) digital temperature measuring device with "error" message and not accurate to $\pm 3^\circ$ F.	NRI
12			Observed in meat room WIC (center room) employee personal items (drinks) stored on upper shelves above food intended for customer consumption. Employee personal drinks removed to bottom shelf in WIC by male food employee during inspection.	C
23			Observed in open display RIC (island, sandwiches, by produce) accumulated dust and debris on grill cover around edge of cooler.	NRI
37			Observed in meat room WIC (small entrance room) accumulated dust and debris on cooling fan condenser grill (Bohn).	NRI
			Observed on shelf in Aisle 6: two (2) cans of Enfamil infant baby formula with a use by date of 1 JUN 18 – all outdated baby formula noted above removed from display shelf by male store manager during inspection.	
			Please correct any violations noted above ASAP, but at least by NRI	
			Facility is still classified as a Category II, Medium 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).	

Sanitarian/Environmental Health Inspector

*Paul Wither WCHD*

*[Signature]*

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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Date: 7 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 establishment 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 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 &amp; time</u> of opening of package, in addition to the <u>date &amp; 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 Wilkins*

These remarks have been explained to me and are understood \_\_\_\_\_

*[Signature]*

(Signature of Owner or Representative)

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