

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	3	Date	10/10/2018	
		No. of Repeat Risk Factor/Intervention Violations		1	Time In	10:40 AM
Establishment Caleri's Cafe and Bakery		License/Permit #	18 135		Time Out	1:15 PM
Street Address 321 N. Main Street		Permit Holder Caleb & Erin Leman		Risk Category 1		
City/State Roanoke, IL		ZIP Code	61561		Purpose of Inspection Routine Inspection	

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
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	Out	X	X
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
3	Out		X	Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	In		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	Out		X	Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
				Consumer advisory provided for raw/undercooked food			
Approved Source				Highly Susceptible Populations			
11	In			26	N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	N/O			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	In		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				Conformance with Approved Procedures			
				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

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

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Establishment #: 18 135

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken breast/tray	140	Cut lettuce/RIC	41		
Cheesy broccoli soup/soup urn	173	Diced tomatoes/RIC	41		
Spinach sausage soup/soup urn	182	Diced chicken/RIC	41		
Au jus/crock pot	174	Shredded cheese/RIC	40		
		Diced ham/RIC	39		
		Diced turkey/RIC	39		
		Diced eggs/RIC	40		
		Milk/RIC	41		
		Chicken salad/RIC	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
3	2-102.11 (Pf) Observed male person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at hand washing sink in kitchen used by food employees. Hand washing sign provided during inspection.
16	4-601.11 (Pf) Observed in basement ice machine (Manitowoc) white plastic ice deflecting flap soiled with accumulated debris and black substance on right side and ice dispensing spout on Pepsi beverage dispensing unit soiled with hard water deposits and pink substance. Ice deflecting flap and ice dispensing spout cleaned and sanitized by female food employee during inspection.
37	3-602.11 (C) Observed by cashier pre-packaged in advance of retail sale "herbed pretzels" labeled with name of business & name of food only and not properly labeled with: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, and 5) food allergens. Please correct this violation within 90 days or at least by next routine inspection.
39	3-305.11 (C) Observed in kitchen two (2) boxes of onions stored directly on floor. Please correct this violation within 90 days or at least by next routine inspection.
43	3-304.12 (C) Observed in food prep area clear plastic scoop with handle stored in direct contact with food (flour) and in kitchen small black cup without handle stored in direct contact with food (granola). Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Caleb Leman

Caleb Leman 14965206 - ServSafe Exp. 4/2022	Madison Merritt 14145081 - ServSafe Exp. 9/2021		
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HACCP Topic: TCS food cooling procedures, employee health requirements

_____ Oct 10, 2018
 Person in Charge (Signature) Date

Inspector (Signature) Paul Walker EL Follow-up: Yes No (Check one) Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
45	4-903.11 (C) Observed in basement single-service items (unfolded cardboard boxes, Pepsi 6 oz cups, clear plastic lids, and foil containers) stored directly on floor. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed ceiling tile in kitchen above dishwasher by light fixture with water stains and several ceiling tiles in food prep area in corner along wall above food prep counter with water stains. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed floor coving missing behind coffee roaster in front drink prep area. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen above 3-compartment sink peeling paint on wall by white shelf. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed documentation that only one (1) certified food protection manager has food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any violations noted above ASAP, but at least by next routine inspection
	Please note 1 repeat violation (item #16) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Please go to our website to view/print the Fall/Winter 2017 newsletter
	Facility is still classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers.
	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
	Please note that if any changes (menu, equipment, remodeling, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	Next certified food protection manager 8-hour class & exam at WCHD: Spring 2019
	Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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 and valid for three (3) years from date of issuance.
	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 the basement is used for storage of packaged single-service items, packaged non-TCS food, and RIFs & RICs only
	Please note establishment is expanding dining room north into separate building with open walkway connection between.
	Observed new dining room still under construction and new dining room will open by mid-October 2018 according to male owner.



 Person in Charge (Signature)

Oct 10, 2018

 Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____