

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	2	Date	06/06/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	8:55 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Caleri's Cafe and Bakery	19 149	Caleb & Erin Leman			
Street Address		Purpose of Inspection			
321 N. Main Street		Routine Inspection			
City/State	ZIP Code				
Roanoke, IL	61561				

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

Compliance Status	COS	R	Description	Compliance Status	COS	R	Description
Safe Food and Water							
30			Pasteurized eggs used where required				
31			Water and ice from approved source				
32			Variance obtained for specialized processing methods				
Food Temperature Control							
33			Proper cooling methods used; adequate equipment for temperature control				
34			Plant food properly cooked for hot holding				
35			Approved thawing methods used				
36			Thermometers provided & accurate				
Food Identification							
37			Food properly labeled; original container				
Prevention of Food Contamination							
38	X		Insects, rodents, and animals not present			X	
39			Contamination prevented during food preparation, storage and display				
40			Personal cleanliness				
41			Wiping cloths: properly used and stored				
42			Washing fruits and vegetables				
Proper Use of Utensils							
43			In-use utensils: properly stored				
44			Utensils, equipment & linens: properly stored, dried, & handled				
45	X		Single-use/single-service articles: properly stored and used				
46			Gloves used properly				
Utensils, Equipment and Vending							
47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used				
48			Warewashing facilities: installed, maintained, & used; test strips				
49			Non-food contact surfaces clean				
Physical Facilities							
50			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							
57			All food employees have food handler training				
58	X		Allergen training as required				X

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Establishment #: 19 149

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/200

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Eggs/griddle	175		Diced chicken/RIC prep	41		Potato chowder/RIC	38
			Diced ham/RIC prep	41		Cheesy broccoli soup/RIC	40
			Taco spread/RIC prep	40		Vegetable pizza spread/RIC	41
			Housemade ranch dressing/RIC	40		Cookie dough/RIC	39
			Shredded cheese/RIC prep	40		Milk/RIC	39
			Cranberry-orange spread/RIC	39			
			Cut lettuce/RIC prep	41			
			Corn/RIC prep	39			
			Milk/RIC	40			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed at customer beverage dispensing unit (Pepsi) metal ice lever soiled with accumulated hard water deposits and debris. Metal ice lever cleaned and sanitized by female food employee during inspection.
16	4-602.12 (C) Observed in kitchen interior of microwave soiled with accumulated food particles and debris. Please correct this violation within 90 days or at least by next routine inspection.
23	3-501.17 (P) Observed in RIC (food prep) clear plastic container of taco spread with preparation date of 5-24 and in RIC (2-door, bakery prep area) vegetable pizza spread with preparation date of 5-10, which does not meet the 7-day date marking requirements for TCS food. TCS food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. Reviewed HACCP concept with male person-in-charge and food employees. Food items discarded by male person-in-charge during inspection.
38	6-501.111 (Pf) Observed in bakery storage room 1-10 rodent droppings on floor by Orkin rodent trap and 1-10 rodent droppings on shelf by food products. No evidence of food package damage observed. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by routinely inspecting the premises for evidence of pests. Rodent droppings cleaned up by male person-in-charge during inspection.
45	4-903.11 (C) Observed in basement boxes of hinged-lid containers stored directly on floor. Single-service articles shall be stored at least six inches above the floor. 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 date-marking requirements, Hepatitis A


Jun 6, 2019

 Person in Charge (Signature) Date

Inspector (Signature) Paul Wilton Wingo 
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.
55	6-201.11 (C) Observed several ceiling tiles in bakery prep area by office and light fixtures with water stains. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed in bakery storage room floor coving missing behind shelving unit. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in storage room by customer dining area ceiling access panel missing, not attached, and pink insulation exposed above clean utensils. 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 core (C) violations noted above ASAP but at least by next routine inspection
	Please note 1 repeat violation (item #58) 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 WCHD Connection quarterly 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.
	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.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: June 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
	Observed new seating bar & center wall under renovation



 Person in Charge (Signature)

Jun 6, 2019

 Date



 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____