

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	1	Date	03/04/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:00 AM
Establishment Caleri's Cafe & Bakery	License/Permit # 20 144	Permit Holder Caleri's Cafe & Bakery LLC	Risk Category I		
Street Address 112 S. Main Street		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	ZIP Code 61530				

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	Supervision	Compliance Status	COS	R	Protection from Contamination
1	In		Person in charge present, demonstrates knowledge, and performs duties	15	In		Food separated and protected
2	In		Certified Food Protection Manager (CFPM)	16	In		Food-contact surfaces; cleaned and sanitized
Employee Health				17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting	Time/Temperature Control for Safety			
4	In		Proper use of restriction and exclusion	18	In		Proper cooking time and temperatures
5	In		Procedures for responding to vomiting and diarrheal events	19	N/O		Proper reheating procedures for hot holding
Good Hygienic Practices				20	N/O		Proper cooling time and temperature
6	In		Proper eating, tasting, drinking, or tobacco use	21	In		Proper hot holding temperatures
7	In		No discharge from eyes, nose, and mouth	22	In		Proper cold holding temperatures
Preventing Contamination by Hands				23	In		Proper date marking and disposition
8	In		Hands clean and properly washed	24	N/A		Time as a Public Health Control; procedures & records
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	Consumer Advisory			
10	Out		Adequate handwashing sinks properly supplied and accessible	25	N/A		Consumer advisory provided for raw/undercooked food
Approved Source				Highly Susceptible Populations			
11	In		Food obtained from approved source	26	N/A		Pasteurized foods used; prohibited foods not offered
12	N/O		Food received at proper temperature	Food/Color Additives and Toxic Substances			
13	In		Food in good condition, safe, and unadulterated	27	N/A		Food additives: approved and properly used
14	N/A		Required records available: shellstock tags, parasite destruction	28	In		Toxic substances properly identified, stored, and used
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		Compliance with variance/specialized process/HACCP
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	Safe Food and Water	Compliance Status	COS	R	Proper Use of Utensils
30			Pasteurized eggs used where required	43			In-use utensils: properly stored
31			Water and ice from approved source	44	X		Utensils, equipment & linens: properly stored, dried, & handled
32			Variance obtained for specialized processing methods	45			Single-use/single-service articles: properly stored and used
Food Temperature Control				46			Gloves used properly
33			Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment and Vending			
34			Plant food properly cooked for hot holding	47	X		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35			Approved thawing methods used	48			Warewashing facilities: installed, maintained, & used; test strips
36			Thermometers provided & accurate	49			Non-food contact surfaces clean
Food Identification				Physical Facilities			
37			Food properly labeled; original container	50			Hot and cold water available; adequate pressure
Prevention of Food Contamination				51			Plumbing installed; proper backflow devices
38			Insects, rodents, and animals not present	52			Sewage and waste water properly disposed
39	X		Contamination prevented during food preparation, storage and display	53			Toilet facilities: properly constructed, supplied, & cleaned
40			Personal cleanliness	54			Garbage & refuse properly disposed; facilities maintained
41			Wiping cloths: properly used and stored	55			Physical facilities installed, maintained, and clean
42			Washing fruits and vegetables	56			Adequate ventilation and lighting; designated areas used
Employee Training							
57			All food employees have food handler training				
58			Allergen training as required				

Food Establishment Inspection Report

Establishment: Caleri's Cafe & Bakery

Establishment #: 20 144

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage - cooking/microwave	144	Milk/RIC	31	Milk/RIC drink prep	40
Sausage/griddle	175	Chicken teriyaki/RIC	29		
Scramble eggs/griddle	163	Ham/RIC deli prep	40		
Pesto tortellini soup/soup urn	175	Turkey/RIC deli prep	40		
Lasagna soup/soup urn	205	Shredded cheese/RIC deli prep	41		
		Housemade ranch dressing/RIC	41		
		Cut lettuce/RIC deli prep	40		
		Cranberry orange spread/RIC deli	39		
		Corn/RIC deli prep	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees in kitchen. Hand washing sign provided and posted during inspection.
39	3-305.11 (C) Observed in drink prep area box of hot cocoa mix stored directly on floor under counter. Food shall be protected from contamination by storing it where it is not exposed to splash, dust, or other contamination, and at least 6 inches above the floor. Hot cocoa mix removed from floor and placed onto shelf by female food employee during inspection.
44	4-903.11 (C) Observed in basement box of white drinking cups, box of clear pitchers, and box of drinking glasses stored directly on floor. Equipment and utensils shall be stored at least six inches above the floor. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in drink prep area left edge and right edge of counter with rough surface exposed. Non food-contact surfaces that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a non-absorbent and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in kitchen at 3-compartment sink clean dish drainer rack with accumulated rust and peeling coating. Replace clean dish drainer rack with a corrosion-resistant, non-absorbent, and smooth material meeting NSF/ANSI certification for use within a food establishment. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kathryn Wood

Kathryn Wood ejf8i-i5k5g4d - State Food Safety Exp. 9/2024	Destiny Ulrich 15637635 - ServSafe Exp. 10/2022	Caleb Leman 14965206 - ServSafe Exp. 4/2022	
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HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage

Kathryn Wood

Person in Charge (Signature)

Mar 4, 2020

Date

Paul Wilkins

EW

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

