

Food Establishment Inspection Report

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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 03/14/2023
Establishment Ell's Coffee Shop		License/Permit # 23 035		Time In 9:30 AM
Street Address 101 W. Partridge Street		Permit Holder Ell's, Ltd		Time Out 11:25 AM
City/State Metamora, IL		Purpose of Inspection Routine Inspection		Risk Category II

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						
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				

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

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Establishment #: 23 035

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: <50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Milk/RIC	40		
		Heritage blend lettuce/RIC	40		
		Milk/RIC	37		
		Cut spinach/RIC	41		
		Oat milk/RIC	41		
		Fruit & yogurt parfait/RIC	40		
		Petite house salad/RIC	40		
		Caeser salad/RIC	40		
		Chicken salad wrap/RIC	39		

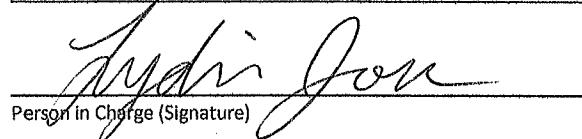
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.				
16	4-501.114 (P) Observed with chlorine test kit concentration of chlorine sanitizing solution in 3-compartment sink less than 50 ppm and water temperature of 88° F. Using chlorine test kit provided at establishment, concentration of chlorine sanitizing solution indicated less than 50 ppm. A chlorine solution shall have a concentration of 50-99 ppm when the temperature is at least 75° F. Chlorine solution drained and new chlorine solution created by person-in-charge during inspection. Recheck = 50 ppm - OK.				
28	7-206.12 (P) Observed in front customer area by RIC rodent bait station marked "poison" on floor. Rodent bait shall be contained in a covered, tamper-resistant bait station. Rodent bait station removed and discarded by person-in-charge during inspection.				
36	4-203.12 (Pf) Observed in kitchen temperature measuring device in RIC (3-door, TurboAir) not accurate. Ambient air temperature measuring devices shall be accurate to $\pm 3^{\circ}$ F in the intended range of use. Thermometer replaced by person-in-charge during inspection.				
37	3-602.11 (C) Observed on counter (customer order area) pre-packaged in advance of retail sale cake pops not properly labeled. Food packaged in a food establishment shall be labeled with: B) 1) common name of food, 2) ingredients, 3) net quantities, 4) name and place of business of the packer; and 5) food allergens. Bulk food that is available for consumer self-dispensing shall be prominently labeled with the following information in plain view of the consumer: a card, sign, or other method of notification that includes the information specified under Subparagraphs (B)(1) and (2) of this section. Please correct this violation within 90 days or at least by next routine inspection.				
45	4-904.11 (C) Observed in brown cabinet in customer area plastic spoons and knives stored in plastic containers with food-contact				

CFPM Verification (name, expiration date, ID#): Lydia Jones

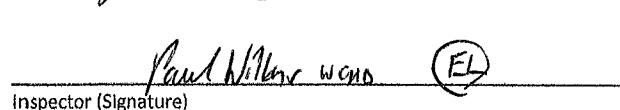
Lydia Jones 11bc39-j47kcja - State Food Safety Exp. 3/2027	Destiny Spratley 18e9ia-j2g3ib5 - State Food Safety Exp. 12/2026	Rachel Berchtold fga7b-i886i7i - State Food Safety Exp. 1/2025	
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

Mar 14, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

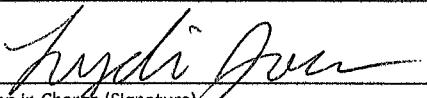
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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	surface of spoons and knives in contact with handles of spoons and knives. Single-service articles shall be handled, displayed and dispensed so that food and lip contact surfaces are protected from contamination. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in drink prep area front lower grill cover on ice machine (Ice-O-Matic) soiled with accumulated debris and dust. Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in kitchen 3-compartment sink without a grease trap installed. Old grease trap observed by back door of establishment. A grease trap is required for fats, oils, and grease when a 3-compartment sink is installed in a food establishment per the IL Plumbing Code. A plumbing system shall be maintained in good repair in accordance with the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in walkway between restrooms and seating area wood floor with gap between plank seams and in front customer area by counter small hole in metal patch in wood floor. Floors shall be designed, constructed, and installed so they are smooth and easily cleanable. 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 #51) 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 and other food safety information
	Facility is still classified as a Category II food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Please note that if any changes (menu, equipment, remodeling, plumbing, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	Please note that if establishment or group fundraiser is cooking/Preparing/serving food outside of kitchen facility (concessions, grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink 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 at WCHD: Spring 2023
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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 follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.


Person in Charge (Signature)

Mar 14, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____