

# 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 Eli's Coffee Shop		License/Permit #	23 035	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 101 W. Partridge Street		Permit Holder Eli's, Ltd		Time In 9:30 AM	
City/State Metamora, IL		ZIP Code 61548		Time Out 11:25 AM	
		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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	N/A	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	Out	Food-contact surfaces; cleaned and sanitized	X
<b>Employee Health</b>				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		<b>Time/Temperature Control for Safety</b>			
4	In	Proper use of restriction and exclusion		18	N/O	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/A	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>				20	N/A	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use		21	N/O	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures	
<b>Preventing Contamination by Hands</b>				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		<b>Consumer Advisory</b>			
10	In	Adequate handwashing sinks properly supplied and accessible		25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
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		<b>Food/Color Additives and Toxic Substances</b>			
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	Out	Toxic substances properly identified, stored, and used	X
				<b>Conformance with Approved Procedures</b>			
				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	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
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	
<b>Food Temperature Control</b>				46		Gloves used properly	
33		Proper cooling methods used; adequate equipment for temperature control		<b>Utensils, Equipment and Vending</b>			
34		Plant food properly cooked for hot holding		47		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	X	Thermometers provided & accurate	X	49	X	Non-food contact surfaces clean	
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	X	Food properly labeled; original container		50		Hot and cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>				51	X	Plumbing installed; proper backflow devices	X
38		Insects, rodents, and animals not present		52		Sewage and waste water properly disposed	
39		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	X	Physical facilities installed, maintained, and clean	
42		Washing fruits and vegetables		56		Adequate ventilation and lighting; designated areas used	
				<b>Employee Training</b>			
				57		All food employees have food handler training	
				58		Allergen training as required	

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Establishment: Eli's Coffee Shop

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	Asian chicken wrap/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		
		Caesar salad/RIC	40		
		Chicken salad wrap/RIC	39		

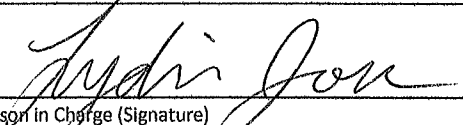
## OBSERVATIONS AND CORRECTIVE ACTIONS

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

 (EL)  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

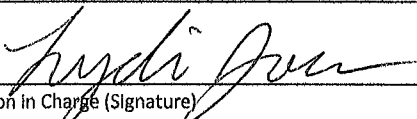
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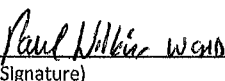
Establishment #: 23 035

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: \_\_\_\_\_