

Food Establishment Inspection Report

Page 1 of 3

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 05/16/2023
Establishment Caleri's Cafe and Bakery		No. of Repeat Risk Factor/Intervention Violations 1		Time In 8:55 AM
Street Address 321 N. Main Street		Permit Holder Caleri's Cafe & Bakery LLC		Time Out 10:50 AM
City/State Roanoke, IL		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																																																																																																																																																																																																																																																																																																																																																																																	
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1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																																																																																																																																																																																																																																																																																	
2	Out	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																																																																																																																																																																																																																																																																	
Employee Health																																																																																																																																																																																																																																																																																																																																																																																								
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																																																																																																																																																																																																																																																																	
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																																																																																																			
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature	9	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X		21	N/O	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Preventing Contamination by Hands								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations			Approved Source								26	N/A	Pasteurized foods used; prohibited foods not offered			11	In	Food obtained from approved source			Food/Color Additives and Toxic Substances			12	N/O	Food received at proper temperature			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			GOOD RETAIL PRACTICES								28	In	Toxic substances properly identified, stored, and used			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								Safe Food and Water								29	In	Compliance with variance/specialized process/HACCP			30	Pasteurized eggs used where required				Proper Use of Utensils			31	Water and ice from approved source				43	In-use utensils: properly stored				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled				Food Temperature Control								45	Single-use/single-service articles: properly stored and used				33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending								35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				36	X	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips				Food Identification								49	Non-food contact surfaces clean				37	X	Food properly labeled; original container			Physical Facilities								Prevention of Food Contamination								50	Hot and cold water available; adequate pressure				38	Insects, rodents, and animals not present				51	Plumbing installed; proper backflow devices				39	Contamination prevented during food preparation, storage and display				52	Sewage and waste water properly disposed				40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned				41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained				42	Washing fruits and vegetables				55	Physical facilities installed, maintained, and clean				Employee Training								56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required			
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Food Establishment Inspection Report

Page 2 of 3

Establishment: Caleri's Cafe and Bakery

Establishment #: 23 143

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
Omelet/flattop	180	Rhubarb-strawberry mix/RIC	36	Sliced cheese/RIC deli prep	41
		Buttermilk/RIC	40	Macaroni & cheese/RIC deli prep	41
		Sour cream/RIC	40	Milk/RIC drink prep	39
		Cookie dough/RIC	40	Almond milk/RIC drink prep	38
		Diced tomatoes/prep	67	Cut lettuce/RIC	41
		Ham-cooling/RIC deli prep	47		
		Turkey-cooling/RIC deli prep	49		
		Sausage crumbles/prep	31		
		Turkey/prep	50		

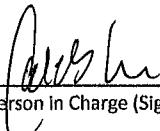
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only the person-in-charge has current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
9	3-301.11 (P) Observed in kitchen food employee slicing ham with slicer unit and handling sliced ham with bare hands. Food employees shall use suitable utensils such as deli tissue, spatulas/tongs, dispensing equipment, or single-use gloves when handling ready-to-eat foods. Reviewed proper hand washing and discussed HACCP concept with person-in-charge and food employee during inspection.
36	4-204.112 (C) Observed in drink prep area temperature measuring device not provided and conspicuous in RIC (milk, Pepsi brand). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in middle storage area dry white food substance and brown liquid food substance without name identifying on containers and in bakery storage area dry food substance without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Dry white food

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

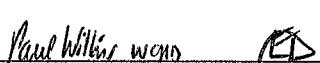
Caleb Leman
1672499650 - AAA Food Safety
Exp. 12/2027

HACCP Topic: TCS food date marking and temperature requirements, no bare hand contact with ready-to-eat food, employee health


Person in Charge (Signature)

May 16, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

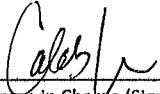
Food Establishment Inspection Report

Page 3 of 3

Establishment: Caleri's Cafe and Bakery

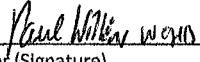
Establishment #: 23 143

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	substance was pancake mix, brown liquid food substance was syrup, and in bakery storage area dry food substance was walnuts according to person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in basement boxes of cups, kitchen roll towels, hinged containers, and 1/4 sheet cake domes stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in kitchen front edge of white shelf below microwave and above slicer unit with peeling material, rough surface exposed, and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in basement front middle trim along door seals of RIC/RIF (Whirpool) soiled with accumulated debris and black substance. 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.
55	6-501.12 (C) Observed in men's restroom and women's restroom exhaust fan vent grill covers soiled with accumulated debris and dust. Physical facilities shall be cleaned as often as necessary to keep them clean. 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 #2) 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 I food establishment
	The person-in-charge shall have CFPN certification and be on the premises during all hours of operation
	Allergy awareness training certification is required for all certified food protection managers.
	Please note that if establishment or group fundraiser is cooking/Preparing/serving food outside of kitchen facility (grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink 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.
	Next certified food protection manager 8-hour class & exam at WCHD: Fall 2023
	Food handler certification is required for all food employees without CFPN 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
	Please note that the basement is used for storage of packaged single-service items, packaged non-TCS food, and RIFs & RICs only
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.


Person in Charge (Signature)

May 16, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____