

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 05/22/2023
Establishment Java Cafe		No. of Repeat Risk Factor/Intervention Violations 0		Time In 9:40 AM
License/Permit # 23 009		Permit Holder Java Eats & Sweets LLC		Time Out 11:05 AM
Street Address 52 N. Elm Street		Risk Category 1		
City/State El Paso, 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
Supervision									
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									
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			18	N/O	Proper cooking time and temperatures		
Good Hygienic Practices									
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/O	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	In	Proper cooling time and temperature		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			21	N/O	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	Out	Proper date marking and disposition		X
Approved Source									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			Consumer Advisory				
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			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	Out	Toxic substances properly identified, stored, and used		X
29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures				

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

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Java Cafe

Establishment #: 23 009

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Waffle mix-cooling/RIC	52		
		Greek vanilla yogurt/RIC	38		
		Heavy whipping cream/RIC	41		
		Sour cream/RIC	40		
		Ham/RIC food prep	39		
		Milk/RIC food prep	40		
		Canadian bacon/RIC food prep	39		
		Sliced cheese/RIC food prep	41		
		Quiche/RIC front display	41		

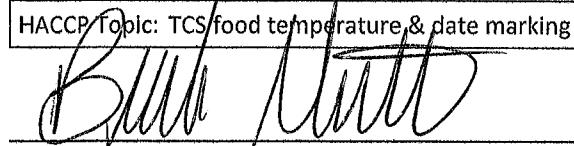
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.17 (Pf) Observed in front RIC fruit & yogurt parfait without proper date marking on container. TCS food shall be clearly marked, at the time the original container is opened in a food establishment, and if the TCS food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41° F or below for a maximum of 7 days (not exceeding a manufacturer's use-by date). Discussed HACCP concept with person-in-charge during inspection. Fruit & yogurt parfait was discarded by person-in-charge during inspection.
28	7-102.11 (Pf) Observed in kitchen by 3-compartment sink blue liquid in spray bottle without name identifying contents on spray bottle. Containers of toxic materials shall be clearly and individually identified with the common name of the material. Blue liquid was quaternary ammonium sanitizer, according to food employee, and labeled by food employee during inspection.
28	7-207.11 (P) Observed in kitchen storage room bottle of Aleve medicine stored on shelf next to and above food. Medicines that are in a food establishment for the employees' use must be labeled as specified under § 7-101.11 and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. Bottle of Aleve medicine removed to separated storage area by food employee during inspection.
37	3-302.12 (C) Observed in kitchen storage room two (2) dry food substances in clear plastic containers without name identifying contents on containers, and in drink prep area three (3) squeeze containers of brown food substances without name identifying contents on containers. Identify food storage containers with common name of the food. Dry food substances were rice krispie cereal & oatmeal, and the squeeze containers were chocolate and caramel, according to food employees, and labeled by food

CFPM Verification (name, expiration date, ID#): Brandi Montalbano

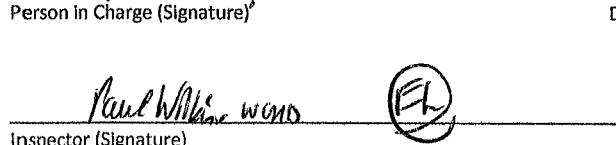
Brandi Montalbano 17869717 - ServSafe Exp. 5/2024	Michael Montalbano 17869715 - ServSafe Exp. 5/2024	Lisa Kapraun 16623959 - ServSafe Exp. 6/2023	
---	--	--	--

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


Person in Charge (Signature)

May 22, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Java Cafe

Establishment #: 23 009

OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

May 22, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: