

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 3	Date 08/30/2023
Establishment Caleri's Cafe and Bakery		License/Permit # 23 143	No. of Repeat Risk Factor/Intervention Violations 1
Street Address 321 N. Main Street		Permit Holder Caleri's Cafe & Bakery LLC	Risk Category I
City/State Roanoke, IL		ZIP Code 61561	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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager (CFPM)	X
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	

Compliance Status		COS	R
Protection from Contamination			
15	In	Food separated and protected	
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	N/O	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	In	Proper cooling time and temperature	
21	N/O	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	X
23	Out	Proper date marking and disposition	X
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food	
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	In	Toxic substances properly identified, stored, and used	
Conformance with Approved Procedures			
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
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36	X	Thermometers provided & accurate	X
Food Identification			
37	X	Food properly labeled; original container	
Prevention of Food Contamination			
38		Insects, rodents, and animals not present	
39	X	Contamination prevented during food preparation, storage and display	
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	

Compliance Status		COS	R
Proper Use of Utensils			
43		In-use utensils: properly stored	
44	X	Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51		Plumbing installed; proper backflow devices	
52		Sewage and waste water properly disposed	
53		Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55	X	Physical facilities installed, maintained, and clean	
56		Adequate ventilation and lighting; designated areas used	
Employee Training			
57		All food employees have food handler training	
58		Allergen training as required	

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Establishment: Caleri's Cafe and Bakery

Establishment #: 23 143

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Chicken salad/RIC food prep	44	Vegetable beef soup/RIC	36
		Italian beef/RIC food prep	49	Milk/RIC drink prep	40
		Diced chicken-cooling/RIC prep	50	Almond milk/RIC drink prep	40
		Diced eggs/RIC food prep	46	Shredded cheese/RIC	40
		Sliced ham/RIC food prep	56	Sliced cheese/RIC	40
		Sliced cheese/RIC food prep	58		
		Chicken breast/RIC	41		
		Cut spinach/RIC	41		
		Chicken salad/RIC	41		

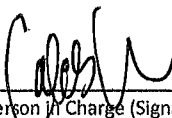
OBSERVATIONS AND CORRECTIVE ACTIONS

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.
22	3-501.16 (P) Observed in RIC (food prep) multiple TCS foods with internal temperatures measured above 41° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperatures of multiple TCS foods also measured above 41° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding requirements and discussed HACCP concept with person-in-charge during inspection. All TCS foods with measured temperatures above 41° F removed and discarded by person-in-charge during inspection.
23	3-501.18 (P) Observed in RIC (food prep) date marking on chicken salad indicated 8-22, which exceeds the 7-day date marking requirement for ready-to-eat TCS food. Ready-to-eat TCS food shall be discarded if it: (1) exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (2) is in a container or package that does not bear a date or day; or (3) is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). Chicken salad removed and discarded by person-in-charge during inspection.
36	4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIC (food prep). Cold-holding equipment

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)

Aug 30, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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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.
	used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location.
	Thermometers provided by person-in-charge during inspection.
37	3-302.12 (C) Observed in food prep area multiple clear plastic containers with red lids containing dry food substances without name identifying on containers. 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. Please correct this violation within 90 days or at least by next routine inspection.
39	3-305.11 (C) Observed by coffee roaster three (3) burlap bags of coffee beans stored directly on floor. Food shall be protected from contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Please correct this violation within 90 days or at least by next routine inspection.
44	4-904.11 (C) Observed in food prep area white plastic forks and knives stored in white basket with handles of forks and knives in contact with food-contact surfaces of forks and knives. Clean utensils and 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.
55	6-201.11 (C) Observed in drink prep area holes in floor and large hole in ceiling. Floors, floor coverings, and ceilings 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.
55	6-201.13 (C) Observed behind coffee roaster floor coving missing and not attached. When cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1mm (one thirty-second inch). 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 CFPM 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 any changes (menu, equipment, remodeling, plumbing, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	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
	Please note that the basement is used for storage of packaged single-service items, packaged non-TCS food, and RIFs & RICs only
	Observed newly arranged front drink prep area counter and equipment


Person in Charge (Signature)

Aug 30, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____