

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 3	Date 08/30/2023
Establishment Caleri's Cafe and Bakery		No. of Repeat Risk Factor/Intervention Violations 1	Time In 8:30 AM
		Permit Holder Caleri's Cafe & Bakery LLC	Time Out 10:45 AM
Street Address 321 N. Main Street		Purpose of Inspection Routine Inspection	
City/State Roanoke, IL		ZIP Code 61561	

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	Out	Certified Food Protection Manager (CFPM)	X		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	N/O	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	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	N/O	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	Out	Proper cold holding temperatures	Preventing Contamination by Hands								23	In	Proper time as a Public Health Control; procedures & records			24	N/A	Proper date marking and disposition	Approved Source								25	N/A	Consumer advisory provided for raw/undercooked food			Consumer Advisory			11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered	13	In	Food in good condition, safe, and unadulterated			Highly Susceptible Populations			14	N/A	Required records available: shellstock tags, parasite destruction			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		
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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

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

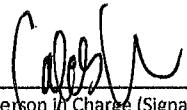
OBSERVATIONS AND CORRECTIVE ACTIONS

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

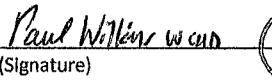
Caleb Leman
1672499650 - AAA Food Safety
Exp. 12/2027

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)


EJ

Follow-up: Yes No (Check one)

Follow-up Date: _____

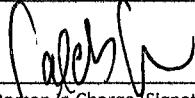
Food Establishment Inspection Report

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.
	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 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 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 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
	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: _____