

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 01/24/2024
Establishment Java Cafe		License/Permit # 24 171	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 52 N. Elm Street		Permit Holder Java Eats & Sweets LLC	Risk Category I
City/State El Paso, IL		Purpose of Inspection Routine Inspection	
ZIP Code 61738			

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)
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 N/O		Proper cooling time and temperature
21 N/O		Proper hot holding temperatures
22 Out		Proper cold holding temperatures
23 In		Proper date marking and disposition
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		Thermometers provided & accurate
Food Identification		
37 X		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

Compliance Status	COS	R
Proper Use of Utensils		
43		In-use utensils: properly stored
44		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		Physical facilities installed, maintained, and clean
56 X		Adequate ventilation and lighting; designated areas used
Employee Training		
57		All food employees have food handler training
58 X		Allergen training as required

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Establishment: Java Cafe

Establishment #: 24 171

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	50	Salsa/RIC food prep	40
		Waffle mix/RIC	40	Milk/RIC food prep	40
		Heavy whipping cream/RIC	38	Milk/RIC drink prep	35
		Sour cream/RIC	38	Almond milk/RIC drink prep	35
		Greek vanilla yogurt/RIC	39	Oatmilk/RIC drink prep	36
		Sausage gravy/RIC	36	Milk/RIC basement	40
		Ham/RIC food prep	39	Fruit & yogurt parfait/RIC front	42
		Canadian bacon/RIC food prep	38	Quiche/RIC front display	42
		Sausage/RIC food prep	38	Tiramisu/RIC front display	41

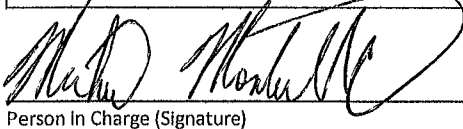
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have 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 front RIC quiche and fruit & yogurt parfait with internal temperatures of 42° F as measured using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of quiche and fruit & yogurt parfait measured 42° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below for a maximum of 7 days (the day the original container is opened in the food establishment shall be counted as day 1). Discussed HACCP concept with person-in-charge during inspection. Quiche and fruit & yogurt parfait were discarded by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen liquid food substance in glass container with pour top without name identifying contents on container and in kitchen on prep table shelf liquid food substance in small portion cup without 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. Liquid food substance in glass container was canola oil and liquid food substance in portion cup was pancake syrup,

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

Brandi Montalbano
17869717 - ServSafe
Exp. 5/2024Michael Montalbano
17869715 - ServSafe
Exp. 5/2024

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


Person In Charge (Signature)

Jan 24, 2024

Date


Inspector (Signature)Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Java Cafe

Establishment #: 24 171

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

Violations cited in this report must be corrected within the time frames below.

according to food employee, and labeled by food employee during inspection.

56 6-303.11 (C) Observed in kitchen storage room lighting found to be insufficient for that area. Light intensity shall be at least 10 foot candles (108 lux) 30 inches above the floor in walk-in refrigeration units and dry food storage areas and other areas during periods of cleaning. Please correct this violation within 90 days or at least by next routine inspection.

58 410 ILCS 625 (C) Observed no documentation that two (2) food employees with CFPM certification also have current food allergy awareness training as required. All food employees with CFPM certification employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. 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 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 establishment or group fundraiser is cooking/preparing/serving food/drink outside of kitchen facility (grill, festival, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.


Please note if any changes are planned in the future for establishment (menu, equipment, building additions/renovations, plumbing, ownership, etc.), please contact WCHD prior to changes occurring to ensure compliance and plan review.

WCHD provides free food safety in-services to establishments & their staff

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.

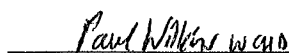
Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

Observed basement storage area with refrigeration/freezing units and dry storage


Person in Charge (Signature)

Jan 24, 2024

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____