

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 05/01/2024 |
| Establishment Caleri's Cafe and Bakery | License/Permit # 24 086 | No. of Repeat Risk Factor/Intervention Violations 0 | Time In 9:00 AM |
| Street Address 321 N. Main Street | | Permit Holder Caleri's Cafe & Bakery LLC | Time Out 11:00 AM |
| City/State Roanoke, IL | ZIP Code 61561 | Purpose of Inspection Routine Inspection | Risk Category I |

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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| 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 | Out | 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 | | | 8 | In | Hands clean and properly washed | | | 19 | N/O | Proper reheating procedures for hot holding | 9 | Out | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | X | | 10 | In | Adequate handwashing sinks properly supplied and accessible | | | 20 | In | Proper cooling time and temperature | Approved Source | | | | | | | | 11 | In | Food obtained from approved source | | | 12 | N/O | Food received at proper temperature | | | 21 | In | Proper hot holding temperatures | 13 | In | Food in good condition, safe, and unadulterated | | | 14 | N/A | Required records available: shellstock tags, parasite destruction | | | 22 | Out | Proper cold holding temperatures | 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 | | | | | | | | 30 | Pasteurized eggs used where required | | COS | R | Proper Use of Utensils | | | 31 | Water and ice from approved source | | | | 32 | Variance obtained for specialized processing methods | | | | 43 | X | In-use utensils: properly stored | | | Food Temperature Control | | | | | | | | 33 | Proper cooling methods used; adequate equipment for temperature control | | | | 44 | Utensils, equipment & linens: properly stored, dried, & handled | | | | 34 | Plant food properly cooked for hot holding | | | | 45 | Single-use/single-service articles: properly stored and used | | | | 35 | Approved thawing methods used | | | | 46 | Gloves used properly | | | | 36 | X | Thermometers provided & accurate | X | | 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 | | | | Food Identification | | | | | | | | 37 | X | Food properly labeled; original container | | | 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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| Approved Source | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 13 | In | Food in good condition, safe, and unadulterated | | | 14 | N/A | Required records available: shellstock tags, parasite destruction | | | 22 | Out | Proper cold holding temperatures | 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 | | | | | | | | 30 | Pasteurized eggs used where required | | COS | R | Proper Use of Utensils | | | 31 | Water and ice from approved source | | | | 32 | Variance obtained for specialized processing methods | | | | 43 | X | In-use utensils: properly stored | | | Food Temperature Control | | | | | | | | 33 | Proper cooling methods used; adequate equipment for temperature control | | | | 44 | Utensils, equipment & linens: properly stored, dried, & handled | | | | 34 | Plant food properly cooked for hot holding | | | | 45 | Single-use/single-service articles: properly stored and used | | | | 35 | Approved thawing methods used | | | | 46 | Gloves used properly | | | | 36 | X | Thermometers provided & accurate | X | | 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 | | | | Food Identification | | | | | | | | 37 | X | Food properly labeled; original container | | | 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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| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 30 | Pasteurized eggs used where required | | COS | R | Proper Use of Utensils | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 31 | Water and ice from approved source | | | | 32 | Variance obtained for specialized processing methods | | | | 43 | X | In-use utensils: properly stored | | | Food Temperature Control | | | | | | | | 33 | Proper cooling methods used; adequate equipment for temperature control | | | | 44 | Utensils, equipment & linens: properly stored, dried, & handled | | | | 34 | Plant food properly cooked for hot holding | | | | 45 | Single-use/single-service articles: properly stored and used | | | | 35 | Approved thawing methods used | | | | 46 | Gloves used properly | | | | 36 | X | Thermometers provided & accurate | X | | 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 | | | | Food Identification | | | | | | | | 37 | X | Food properly labeled; original container | | | 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 32 | Variance obtained for specialized processing methods | | | | 43 | X | In-use utensils: properly stored | | | Food Temperature Control | | | | | | | | 33 | Proper cooling methods used; adequate equipment for temperature control | | | | 44 | Utensils, equipment & linens: properly stored, dried, & handled | | | | 34 | Plant food properly cooked for hot holding | | | | 45 | Single-use/single-service articles: properly stored and used | | | | 35 | Approved thawing methods used | | | | 46 | Gloves used properly | | | | 36 | X | Thermometers provided & accurate | X | | 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 | | | | Food Identification | | | | | | | | 37 | X | Food properly labeled; original container | | | 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 43 | X | In-use utensils: properly stored | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Food Temperature Control | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 33 | Proper cooling methods used; adequate equipment for temperature control | | | | 44 | Utensils, equipment & linens: properly stored, dried, & handled | | | | 34 | Plant food properly cooked for hot holding | | | | 45 | Single-use/single-service articles: properly stored and used | | | | 35 | Approved thawing methods used | | | | 46 | Gloves used properly | | | | 36 | X | Thermometers provided & accurate | X | | 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 | | | | Food Identification | | | | | | | | 37 | X | Food properly labeled; original container | | | 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 44 | Utensils, equipment & linens: properly stored, dried, & handled | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 34 | Plant food properly cooked for hot holding | | | | 45 | Single-use/single-service articles: properly stored and used | | | | 35 | Approved thawing methods used | | | | 46 | Gloves used properly | | | | 36 | X | Thermometers provided & accurate | X | | 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 | | | | Food Identification | | | | | | | | 37 | X | Food properly labeled; original container | | | 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 45 | Single-use/single-service articles: properly stored and used | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 35 | Approved thawing methods used | | | | 46 | Gloves used properly | | | | 36 | X | Thermometers provided & accurate | X | | 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 | | | | Food Identification | | | | | | | | 37 | X | Food properly labeled; original container | | | 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 46 | Gloves used properly | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 36 | X | Thermometers provided & accurate | X | | 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 | | | | Food Identification | | | | | | | | 37 | X | Food properly labeled; original container | | | 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Food Identification | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 37 | X | Food properly labeled; original container | | | 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Food Establishment Inspection Report

Page 2 of 3

Establishment: Caleri's Cafe and Bakery

Establishment #: 24 086

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 |
|-------------------|------|--------------------------------|------|--------------------------|------|
| Egg bagel/flattop | 173 | Diced chicken/preparation | 41 | Cheesy broccoli soup/RIC | 36 |
| | | Ham/Italian beef/RIC food prep | 50 | Cookie dough/RIC | 40 |
| | | Turkey/RIC prep | 52 | Cut lettuce/RIC | 40 |
| | | Sliced cheese/RIC food prep | 50 | Block cheese/RIC | 40 |
| | | Diced eggs/RIC food prep | 48 | Milk/RIC | 41 |
| | | Chicken salad/RIC food prep | 42 | Almond milk/RIC | 41 |
| | | Italian beef/RIC food prep | 42 | Yogurt/RIC | 36 |
| | | Turkey/RIC food prep | 49 | | |
| | | Roasted poblano soup/RIC | 38 | | |

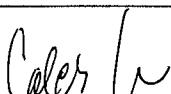
OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 9 | 3-301.11 (P) Observed in kitchen food employee handle with bare hands ready-to-eat chicken during preparation. Food employees shall use suitable utensils such as deli tissue, spatulas/tongs, dispensing equipment, or single-use gloves when handling ready-to-eat foods. Food employee instructed to wash hands and wear gloves when handling ready-to-eat food during inspection. Reviewed proper hand washing and discussed HACCP concept with food employee and person-in-charge during inspection. |
| 16 | 4-601.11 (Pf) Observed in basement in ice machine (Manitowoc) front edge of white plastic ice deflecting flap soiled with accumulated debris and black substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Front edge of ice deflecting flap cleaned and sanitized by person-in-charge during 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. Ambient air temperature of RIC thermometer indicated 50° 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. Thermostat adjusted on RIC (food prep) by person-in-charge during inspection. |
| 36 | 4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIC (drink prep, Pepsi-brand). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed |

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

| | | | |
|---|--|--|--|
| Caleb Leman 1672499650 - AAA Food Safety Exp. 12/2027 | Sadie Lechel 1694794213-108-103226 - AAA Exp. 9/2028 | | |
|---|--|--|--|

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


Person in Charge (Signature)

May 1, 2024

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 #: 24 086

| OBSERVATIONS AND CORRECTIVE ACTIONS | |
|-------------------------------------|--|
| Item Number | Violations cited in this report must be corrected within the time frames below. |
| | location. Thermometer provided by food employee during inspection. |
| 37 | 3-302.12 (C) Observed in food prep area on wall shelf clear plastic containers with red lids containing dry food substances without name identifying on containers, in food prep area on wall shelf glass jars of orange/brown food substance without name identifying contents on containers, and in food prep area on top of microwave dry food substance in clear plastic container 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 food substances were raisins, white sugar, cinnamon, cinnamon/sugar, and sugared pecans, and the glass jars contained honey, according to food employee. Please correct this violation within 90 days or at least by next routine inspection. |
| 38 | 6-202.15 (C) Observed in drink prep area by roaster open window without a screen attached. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Window closed by food employee during inspection. |
| 43 | 3-304.12 (C) Observed in kitchen small black portion cup without handle stored in sugared pecans. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Small black portion cup removed from sugared pecans and discarded during inspection. |
| 55 | 6-201.11 (C) Observed in women's restroom ceiling tiles above toilet with water stains and not maintained in good repair. 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 | 6-201.11 (C) Observed in kitchen bakery prep area floor tiles missing, not attached, and not maintained in good repair in front of RIC/RIF. Floors and floor coverings 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. |
| | 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 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 food, and RIFs & RICs only |

Person in Charge (Signature)

May 1, 2024

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____