

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	05/01/2024
Establishment Caleri's Cafe and Bakery		License/Permit #	24 086	No. of Repeat Risk Factor/Intervention Violations	0
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	Compliance Status		COS	R
Supervision				Protection from Contamination			
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	X
Employee Health				Time/Temperature Control for Safety			
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		18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				Consumer Advisory			
6	In	Proper eating, tasting, drinking, or tobacco use		20	In	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth		21	In	Proper hot holding temperatures	
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In	Hands clean and properly washed		22	Out	Pasteurized foods used; prohibited foods not offered	X
9	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X	23	In	Proper date marking and disposition	
10	In	Adequate handwashing sinks properly supplied and accessible		24	N/A	Time as a Public Health Control; procedures & records	
Approved Source				Food/Color Additives and Toxic Substances			
11	In	Food obtained from approved source		25	N/A	Food additives: approved and properly used	
12	N/O	Food received at proper temperature		26	In	Toxic substances properly identified, stored, and used	
13	In	Food in good condition, safe, and unadulterated		Conformance with Approved Procedures			
14	N/A	Required records available: shellstock tags, parasite destruction		27	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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30		Pasteurized eggs used where required		43	X	In-use utensils: properly stored	X
31		Water and ice from approved source		44		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				Utensils, Equipment and Vending			
33		Proper cooling methods used; adequate equipment for temperature control		46		Gloves used properly	
34		Plant food properly cooked for hot holding		Physical Facilities			
35		Approved thawing methods used		50		Hot and cold water available; adequate pressure	
36	X	Thermometers provided & accurate	X	51		Plumbing installed; proper backflow devices	
Food Identification				52		Sewage and waste water properly disposed	
37	X	Food properly labeled; original container		53		Toilet facilities: properly constructed, supplied, & cleaned	
Prevention of Food Contamination				54		Garbage & refuse properly disposed; facilities maintained	
38	X	Insects, rodents, and animals not present	X	55	X	Physical facilities installed, maintained, and clean	
39		Contamination prevented during food preparation, storage and display		56		Adequate ventilation and lighting; designated areas used	
40		Personal cleanliness		Employee Training			
41		Wiping cloths: properly used and stored		57		All food employees have food handler training	
42		Washing fruits and vegetables		58		Allergen training as required	

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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		

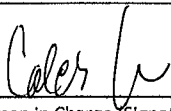
OBSERVATIONS AND CORRECTIVE ACTIONS

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		
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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: _____

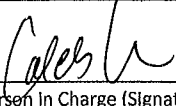
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Establishment #: 24 086

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: _____