

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 05/16/2024
Establishment Java Cafe		License/Permit # 24 171		Time In 9:00 AM
Street Address 52 N. Elm Street		Permit Holder Java Eats & Sweets LLC		Time Out 10:35 AM
City/State El Paso, IL		Risk Category I		
		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							
1	In	Person in charge present, demonstrates knowledge, and performs duties			Protection from Contamination		
2	Out	Certified Food Protection Manager (CFPM)		X	15	In	Food separated and protected
Employee Health							
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			16	In	Food-contact surfaces; cleaned and sanitized
4	In	Proper use of restriction and exclusion			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
5	In	Procedures for responding to vomiting and diarrheal events			Time/Temperature Control for Safety		
Good Hygienic Practices							
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
Preventing Contamination by Hands							
8	In	Hands clean and properly washed			20	N/O	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	In	Proper cold holding temperatures
Approved Source							
11	In	Food obtained from approved source			23	In	Proper date marking and disposition
12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records
13	In	Food in good condition, safe, and unadulterated			Consumer Advisory		
14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food
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							
30	Pasteurized eggs used where required				Proper Use of Utensils		
31	Water and ice from approved source				43	In-use utensils: properly stored	
32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled	
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control				45	Single-use/single-service articles: properly stored and used	
34	Plant food properly cooked for hot holding				46	Gloves used properly	
35	Approved thawing methods used				Utensils, Equipment and Vending		
36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
Food Identification							
37	Food properly labeled; original container				48	Warewashing facilities: installed, maintained, & used; test strips	
Prevention of Food Contamination							
38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean	
39	Contamination prevented during food preparation, storage and display				Physical Facilities		
40	Personal cleanliness				50	Hot and cold water available; adequate pressure	
41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices	
42	Washing fruits and vegetables				52	Sewage and waste water properly disposed	

Employee Training		
57	All food employees have food handler training	
58	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

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Ham/RIC prep	37	Breakfast muffin/RIC front display	39
		Ground sausage/RIC prep	38	Veggie biscuit/RIC front display	39
		Canadian bacon/RIC prep	38	Buffalo chicken wrap/RIC front	41
		Shredded cheese/RIC prep	39	Ham & cheese sandwich/RIC front	41
		Sour cream/RIC prep	39	Breakfast casserole/RIC front	41
		Spring greens/RIC prep	40	Tiramisu/RIC front display	40
		Waffle mix/RIC	40	Milk/RIC drink prep	35
		Heavy whipping cream/RIC	39	Almond milk/RIC drink prep	38
Milk/RIC basement	38	Tiramisu/RIC	40	Chai tea latte mix/RIC drink prep	39

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 no documentation that any 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.
28	7-102.11 (Pf) Observed in kitchen by 3-compartment sink spray bottle of blue liquid without name identifying contents on container. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Blue liquid was quaternary ammonium sanitizer according to person-in-charge and labeled by person-in-charge during inspection.
53	6-202.14 (C) Observed restroom door not properly self-closing for restroom by drive-thru. A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in customer dining area by north patio door and below wall sign hole in brick wall and not maintained in good repair. Walls and wall 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.

CFPM Verification (name, expiration date, ID#): Jean Roney

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


Person In Charge (Signature)

May 16, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: Java Cafe

Establishment #: 24 171

Jade M.
Person in Charge (Signature)

Paul Wilkes wrote

Inspector (Signature)

May 16, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: