

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 09/04/2024
Establishment Caleri's Cafe and Bakery		No. of Repeat Risk Factor/Intervention Violations 0		Time In 9:15 AM
Street Address 321 N. Main Street		Permit Holder Caleri's Cafe & Bakery LLC		Time Out 11:10 AM
City/State Roanoke, IL		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
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	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		
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	X	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			
Proper Use of Utensils				
43	In-use utensils: properly stored			
44	X	Utensils, equipment & linens: properly stored, dried, & handled		
45	X	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	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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Establishment: Caleri's Cafe and Bakery

Establishment #: 24 086

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: <50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken/stove	189	Diced eggs/RIC prep	47	Oriental slaw/RIC	41
		Chicken salad/RIC prep	44	Cheesy potato soup/RIC	37
		Cuban meat/RIC prep	44	Cookie dough/RIC basement	40
		Italian beef/RIC prep	42	Oriental slaw/RIC basement	40
		Diced chicken/RIC prep	48	Shredded cheese/RIC basement	39
		Turkey/RIC prep	54	Milk/RIC	40
		Sliced cheese/RIC prep	56		
		Diced eggs-cooling/RIC prep	49		
		Chicken breast/RIC	41		

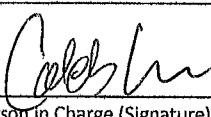
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed with chlorine test kit concentration of chlorine sanitizing solution at mechanical warewashing machine measured less than 50 ppm and water temperature of 110° F indicated on temperature measuring device. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 14-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall have a concentration of 50 - 99 ppm when the water temperature is 75° F - 119° F or 25 -49 ppm when the water temperature is 120° F or above. Food employees shall use the 3-compartment sink until the dishwasher is adjusted or repaired.
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. Ambient air temperature of RIC thermometer indicated 48° 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. RIC (food prep) shall not be used until RIC unit can maintain TCS food temperatures at 41° F or below.
36	4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIF (drink prep, white). Cold-holding

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)

Sep 4, 2024

Date


Inspector (Signature)


EL

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: Caleri's Cafe and Bakery

Establishment #: 24 086

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	<p>Violations cited in this report must be corrected within the time frames below.</p> <p>equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.</p> <p>37 3-302.12 (C) Observed in food prep area clear plastic containers of dry food substances without name identifying contents 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. Dry food substances were pancake mix and oats, according to food employee. Please correct this violation within 90 days or at least by next routine inspection.</p> <p>44 4-903.11 (C) Observed by mechanical warewashing machine clean plates in plastic crates stored directly on floor. Equipment, utensils, linens, and single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.</p> <p>45 4-904.11 (C) Observed in food prep area white plastic knives, forks, and spoons in white plastic trays with food-contact surfaces of cutlery in contact with handles of cutlery. Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. Please correct this violation within 90 days or at least by next routine inspection.</p> <p>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. (REPEAT)</p> <p>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. (REPEAT)</p> <p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</p> <p>Please note 2 repeat violations (item #55 & #55) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.</p> <p>Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information</p> <p>Facility is still classified as a Category I food establishment</p> <p>The person-in-charge shall have CFPM certification and be on the premises during all hours of operation</p> <p>Allergy awareness training certification is required for all certified food protection managers.</p> <p>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.</p> <p>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.</p> <p>Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside</p> <p>Please note that the basement is used for storage of packaged single-service items, packaged food, and RIFs & RICs only</p>
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Person In Charge (Signature)

Sep 4, 2024

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____