

# Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations	1	Date	3/19/2025
		Number of Repeat Risk Factor/ Intervention Violations	1	Time In	8:55 AM

Establishment Java Cafe	Phone (309) 527-5282	Email
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Address 52 N. Elm Street	City/State El Paso, IL	ZIP Code 61738
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License/Permit # 25 135	Permit Holder Java Eats & Sweets LLC	Purpose of Inspection Routine	Risk Category I
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## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in the appropriate box for COS and/or R

IN: In compliance OUT: not In compliance N/O: not observed N/A: not applicable

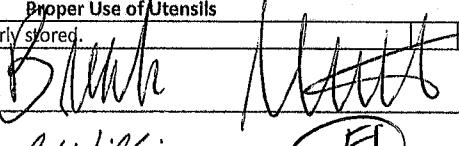
COS: corrected on-site during inspection

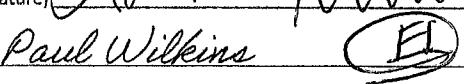
R: repeat violation

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								
<b>Supervision</b>															
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	IN	Food is separated and protected.									
2	OUT	Certified Food Protection Manager (CFPM).	✓	16	IN	Food-contact surfaces; cleaned and sanitized.									
<b>Employee Health</b>															
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.		<b>Time/Temperature Control for Safety</b>											
5	IN	Procedures for responding to vomiting and diarrheal events.		18	IN	Proper cooking time and temperatures.									
<b>Good Hygienic Practices</b>				19	N/O	Proper reheating procedures for hot holding.									
6	IN	Proper eating, tasting, drinking, or tobacco product use.		20	N/O	Proper cooling time and temperature.									
7	IN	No discharge from eyes, nose, and mouth.		21	IN	Proper hot holding temperatures.									
<b>Preventing Contamination by Hands</b>				22	IN	Proper cold holding temperatures.									
8	IN	Hands clean and properly washed.		23	IN	Proper date marking and disposition.									
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		24	N/A	Time as a Public Health Control; procedures and records.									
10	IN	Adequate handwashing sinks are properly supplied and accessible.		<b>Consumer Advisory</b>											
<b>Approved Source</b>								25	IN	Consumer advisory is provided for raw/undercooked food.					
11	IN	Food obtained from an approved source.		<b>Highly Susceptible Populations</b>											
12	N/O	Food received at the proper temperature.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.									
13	IN	Food in good condition, safe, and unadulterated.		<b>Food/Color Additives and Toxic Substances</b>											
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		27	N/A	Food additives: approved and properly used.									
<b>GOOD RETAIL PRACTICES</b>				28	IN	Toxic substances are properly identified, stored and used.									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A	Conformance with Approved Procedures									
Mark "X" in the box if the numbered item is not in compliance				Mark "X" in the appropriate box for COS and/or R				COS: Corrected on-site during inspection							
<b>Approved Source</b>								R: Repeat violation							
<b>Safe Food and Water</b>															
30		Pasteurized eggs are used where required.		<b>Proper Use of Utensils (continued)</b>											
31		Water and ice from an approved source.		44		Utensils, equipment, and linens: properly stored, dried, and handled.									
32		Variance obtained for specialized processing methods.		45		Single use/single service articles are properly stored and used.									
<b>Food Temperature Control</b>				46		Gloves used properly.									
33		Proper cooling methods are used; adequate equipment for temperature control.		<b>Utensils, Equipment, and Vending</b>											
34		Plant food properly cooked for hot holding.		47	✓	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.									
35		Approved thawing methods used.		48		Warewashing facilities: installed, maintained, and used; test strips.									
36		Thermometers are provided and accurate.		49		Non-food contact surfaces are clean.									
<b>Food Identification</b>								<b>Physical Facilities</b>							
37		Food properly labeled; original container.		50		Hot and cold water available; adequate pressure.									
<b>Prevention of Food Contamination</b>				51		Plumbing installed; proper backflow devices.									
38		Insects, rodents, and animals not present.		52		Sewage and wastewater properly disposed.									
39		Contamination is prevented during food preparation, storage, and display.		53	✓	Toilet facilities: properly constructed, supplied, and cleaned.									
40		Personal cleanliness.		54		Garbage and refuse are properly disposed; facilities are maintained.									
41		Wiping cloths: properly used and stored.		55	✓	Physical facilities installed, maintained, and cleaned.									
42		Washing fruits, vegetables, and other plant food.		56		Adequate ventilation and lighting; designated areas used.									
<b>Proper Use of Utensils</b>								<b>Food Handler and Allergen Awareness</b>							
43		In-use utensils: properly stored.		57		Food handler training 410 ILCS 625/3.06.									
<b>Food Handler and Allergen Awareness</b>				58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).									
Person in Charge (Signature)				59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).									

Person in Charge (Signature)  Date: 3/19/2025

Inspector (Signature)  Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment: Java Cafe

Establishment #: 25 135

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
Veggie omelet/stove	163	Quiche/RIC	38	Shredded cheese/RIC prep	40
		Waffle batter/RIC	37	Milk/RIC drink prep	41
		Canadian bacon/RIC prep	38	Almond milk/RIC drink prep	37
		Ham/RIC prep	38	Heavy whipping cream/RIC drink prep	39
		Ground sausage/RIC prep	39	Sausage & spinach breakfast muffin/RIC display	38
		Sausage patty/RIC prep	38	Veggie quiche/RIC display	41
Milk/RIC basement	37	Milk/RIC prep	40	Tiramisu/RIC display	41
Yogurt parfait/RIC display	41	Sliced cheese/RIC prep	40	Reese's cheesecake/RIC display	41

## NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

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

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

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

Brandi Montalbano  
26710372 - ServSafe  
Exp. 12/2029

**HACCP Topic:** TCS food temperature requirements, no bare hand contact with ready-to-eat food, food allergens, employee health

**Illinois Requirements:**  Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**  
 Appropriate default beverage for children's meal **410 ILCS 620/21.5.**

## 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 one (1) food employee has 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.
47	4-101.19 (C) Observed in drink prep area front edge of counter under microwave with rough surface

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