

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations 4		Date 5/20/2025
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 8:45 AM
				Time Out 11:00 AM
Establishment Caleri's Cafe & Bakery		Phone (309) 923-9720		Email caleris@live.com
Address 321 N. Main Street		City/State Roanoke, IL		ZIP Code 61561
License/Permit # 25 150		Permit Holder Caleri's Cafe & Bakery LLC		Purpose of Inspection Routine
				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 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>					<b>Protection from Contamination</b>				
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			15	IN	Food is separated and protected.		
2	IN	Certified Food Protection Manager (CFPM).			16	IN	Food-contact surfaces; cleaned and sanitized.		
<b>Employee Health</b>					17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			<b>Time/Temperature Control for Safety</b>				
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.		
<b>Good Hygienic Practices</b>					20	IN	Proper cooling time and temperature.		
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	IN	Proper hot holding temperatures.		
7	IN	No discharge from eyes, nose, and mouth.			22	OUT	Proper cold holding temperatures.		X
<b>Preventing Contamination by Hands</b>					23	OUT	Proper date marking and disposition.		X
8	IN	Hands clean and properly washed.			24	N/A	Time as a Public Health Control; procedures and records.		
9	OUT	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		X	<b>Consumer Advisory</b>				
10	IN	Adequate handwashing sinks are properly supplied and accessible.			25	N/A	Consumer advisory is provided for raw/undercooked food.		
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>				
11	IN	Food obtained from an approved source.			26	IN	Pasteurized foods are used; prohibited foods are not offered.		
12	N/O	Food received at the proper temperature.			<b>Food/Color Additives and Toxic Substances</b>				
13	IN	Food in good condition, safe, and unadulterated.			27	N/A	Food additives: approved and properly used.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			28	OUT	Toxic substances are properly identified, stored and used.		X
					<b>Conformance with Approved Procedures</b>				
					29	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 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 R: Repeat violation

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils (continued)</b>				
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.		
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.		
32		Variance obtained for specialized processing methods.			46		Gloves used properly.		
<b>Food Temperature Control</b>					<b>Utensils, Equipment, and Vending</b>				
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
34		Plant food properly cooked for hot holding.			48		Warewashing facilities: installed, maintained, and used; test strips.		
35		Approved thawing methods used.			49		Non-food contact surfaces are clean.		
36	X	Thermometers are provided and accurate.		X	<b>Physical Facilities</b>				
<b>Food Identification</b>					50		Hot and cold water available; adequate pressure.		
37	X	Food properly labeled; original container.			51		Plumbing installed; proper backflow devices.		
<b>Prevention of Food Contamination</b>					52		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			55	X	Physical facilities installed, maintained, and cleaned.		X
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			<b>Food Handler and Allergen Awareness</b>				
<b>Proper Use of Utensils</b>					57		Food handler training 410 ILCS 625/ 3.06.		
43		In-use utensils: properly stored.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
					59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) *Caleri's* Date: 5/20/2025

Inspector (Signature) *Paul Wilkins* Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Page 2 of 3

Establishment: Caleri's Cafe & Bakery

Establishment #: 25 150

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	195	Ham/RIC prep	44	Milk/RI	36
		Turkey/RIC prep	42	Heavy whipping cream/RIC	41
		Chicken salad/RIC prep	37	Buttermilk/RIC	41
		Diced chicken-cooling/RIC prep	50	Cookie dough/RIC	41
		Shredded cheese/RIC prep	45	Spring greens/RIC	41
		Cuban meat/RIC prep	40	Cut spinach/RIC	41
		Italian beef/RIC	40	Italian sausage crumbles/RIC	41
Milk/RIC drink prep	41	Gravy/RIC	40	Shredded cheese/RIC	39

## 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

Allergy awareness training certification is required for all certified food protection managers

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.

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, sanitizing concentrations

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.
9	3-301.11 (P) Observed in kitchen two (2) food employees slicing red onions and green peppers with bare hands. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. Food employees instructed to use gloves when handling ready-to-eat food during inspection.
22	3-501.16 (P) Observed in RIC (prep) internal temperatures of ham, turkey, and shredded cheese measured greater than 41° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below.

# Food Establishment Inspection Report

Page 3 of 3

Establishment: **Caleri's Cafe & Bakery**

Establishment #: **25 150**

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with food employees and person-in-charge during inspection. TCS food discarded during inspection.
23	3-501.18 (P) Observed in RIC (prep) Cuban meat with date marking of 5/9, which exceeds the 7-day requirement for ready-to-eat TCS foods. A TCS food specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (2) is in a container or package that does not bear a date or day; or (3) is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). Reviewed TCS food date marking requirements and discussed HACCP concept with person-in-charge during inspection. Cuban meat discarded during inspection.
28	7-102.11 (Pf) Observed in kitchen below dishwasher spray bottle of clear 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. Clear liquid in spray bottle discarded by person-in-charge during inspection.
36	4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIF (drink prep, white). Cold-holding equipment used for Time/Temperature Control for Safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. Thermometer was replaced in RIF since last inspection, according to person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in bakery prep area clear plastic container of dry food substance 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 substance was struesel for muffins according to food employee. Please correct this violation within 90 days or at least by next routine 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. (REPEAT)
55	6-201.11 (C) Observed in front drink prep area several holes in wood floor and floor not maintained in good repair. Floors 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 note 1 repeat violation (item #55) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.