

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 5	Date 1/28/2026
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 9:10 AM
Establishment Caleri's Cafe & Bakery			Phone (309) 923-9720	Time Out 11:25 AM
Address 321 N. Main Street		City/State Roanoke, IL	ZIP Code 61561	
License/Permit # 26 109		Permit Holder Caleri's Cafe & Bakery LLC	Purpose of Inspection Routine	Risk Category

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			
IN: 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	OUT	Food is separated and protected.	X
2	OUT	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.	
Employee Health				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		Time/Temperature Control for Safety			
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				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
Preventing Contamination by Hands				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	Consumer Advisory			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
Approved Source				Highly Susceptible Populations			
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.		Food/Color Additives and Toxic Substances			
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	IN	Toxic substances are properly identified, stored and used.	

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
Safe Food and Water				Proper Use of Utensils (continued)					
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.			
Food Temperature Control				Utensils, Equipment, and Vending					
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		Thermometers are provided and accurate.		Physical Facilities					
Food Identification				50		Hot and cold water available; adequate pressure.			
37	X	Food properly labeled; original container.		51		Plumbing installed; proper backflow devices.			
Prevention of Food Contamination				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		Physical facilities installed, maintained, and cleaned.			
41		Wiping cloths: properly used and stored.		56		Adequate ventilation and lighting; designated areas used.			
42		Washing fruits, vegetables, and other plant food.		Food Handler and Allergen Awareness					
Proper Use of Utensils				57		Food handler training 410 ILCS 625/3.06.			
43		In-use utensils: properly stored.		58		Allergen awareness training for CFPN 410 ILCS 625/3.07 (rest. only).			
				59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature) John L. Lerner

Date: 1/28/2026

Inspector (Signature) Paul Wilkins



Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: Caleri's Cafe & Bakery

Establishment #: 26 109

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/flattop	180	Ham/RIC prep	45/46	Cut lettuce/RIC	40
		Diced turkey/RIC prep	43/44	Cranberry orange spread/RIC	41
		Cranberry orange spread/RIC prep	57/56	Salami-cooling/RIC prep	45
		Sliced cheese/RIC prep	44/44	Milk/RIC drink prep	41
		Diced tomatoes/RIC prep	52/52	Vegetable beef soup/RIC	41
		Ham/RIC	40	Cookie dough/RIC	41
		Turkey/RIC	40	Shredded cheese/RIC	41
		Homemade ranch dressing/RIC	40	Baked potato soup/RIC	50/45

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#): Erin 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, 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.
2	2-102.12 (C) Observed no documentation that the person-in-charge during entire inspection has current ANSI-approved CFPM certification as required. This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved 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.
9	3-301.11 (P) Observed in kitchen food employee slicing strawberries with bare hands. Food

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	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 employee instructed to use gloves when handling ready-to-eat food during inspection.
15	3-302.11 (P) Observed in RIC (prep) raw eggs stored above shredded cheese and tomatoes and in basement RIC (Roper) raw eggs stored above cut leafy greens. Raw food shall be stored below ready-to-eat food to prevent cross-contamination. Raw eggs moved to separate storage area by food employee during inspection.
22	3-501.16 (P) Observed in RIC (prep) internal temperatures of ham, turkey, cranberry orange spread, sliced cheese, diced tomatoes, and baked potato soup measured greater than 41° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperatures of TCS foods measured above 41° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with food employees and person-in-charge during inspection. food employees and person-in-charge during inspection. TCS foods discarded by person-in-charge during inspection.
23	3-501.18 (P) Observed in RIC Teriyaki chicken with date marking of 1/16, sliced ham with date marking of 1/17, and veggie pizza spread with date marking of 1/17, 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. Teriyaki chicken, sliced ham, and veggie pizza spread discarded by person-in-charge during inspection.
37	3-302.12 (C) Observed in food prep area clear plastic container of dry food substances 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 walnuts, almonds, and other toppings according to food employee and labeled by person-in-charge during inspection.
37	3-602.12 (C) Observed written notification of the presence of major food allergens as an ingredient in unpackaged foods not available to consumers. The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in all unpackaged food items that are served or sold to consumers. Acceptable notification options include physical or electronic brochures, menu notifications, label statements, table tents, placards, decals or stickers on cases, or other effective means. An umbrella statement regarding allergens being present in the establishment does not satisfy this requirement, as each major food allergen must be identified for each menu item. Please correct this violation within 90 days or at least by next routine inspection.