

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 0		Date 1/21/2026																																																																																																																																																																										
			Number of Repeat Risk Factor/ Intervention Violations 0		Time In 11:55 AM																																																																																																																																																																										
Establishment The Bakery Bar			Phone Email		Time Out 12:55 PM																																																																																																																																																																										
Address 110 N. Davenport Street		City/State Metamora, IL		ZIP Code 61548																																																																																																																																																																											
License/Permit # 26 024		Permit Holder The Bakery Bar LLC		Purpose of Inspection Routine	Risk Category II																																																																																																																																																																										
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Person in Charge (Signature) Erma DrBis Date: 1/21/2026

Inspector (Signature) Paul Wilkins E1 Follow-up: YES NO (Check one) Follow-up Date:

Food Establishment Inspection Report

Page 2 of 3

Establishment: The Bakery Bar

Establishment #: 26 024

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Milk/RIC	39		
		Butter/RIC	40		
		Half 'n' half/RIC	39		
		Heavy whipping cream/RIC	40		

NOTES

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

Facility is still classified as a Category II food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

WCHD provides free food safety in-services to establishments & their staff

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#): Emma DuBois

Emma DuBois 28111923 - Always Food Safe Exp. 10/2030	Connie DuBois 3414656 - Always Food Safe Exp. 3/2029		
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HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

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.
	No violations observed at time of inspection.

Food Establishment Inspection Report

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Establishment: The Bakery Bar

Establishment #: 26 024