

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 | 02/04/2020 | |
| | | No. of Repeat Risk Factor/Intervention Violations | | 0 | Time In | 8:50 AM |
| Establishment Caleri's Cafe and Bakery | | License/Permit # | 20 145 | | Time Out | 10:50 AM |
| Street Address 321 N. Main Street | | Permit Holder Caleri's Cafe & Bakery LLC | | Risk Category I | | |
| City/State Roanoke, IL | | ZIP Code 61561 | | Purpose of Inspection Routine Inspection | | |

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 | Item # | Description | COS | R |
|--|-----|---|--------|---|-----|---|
| Supervision | | | | | | |
| | | | 1 | Person in charge present, demonstrates knowledge, and performs duties | | |
| | | | 2 | Certified Food Protection Manager (CFPM) | | |
| Employee Health | | | | | | |
| | | | 3 | Management, food employee and conditional employee; knowledge, responsibilities and reporting | | |
| | | | 4 | Proper use of restriction and exclusion | | |
| | | | 5 | Procedures for responding to vomiting and diarrheal events | | |
| Good Hygienic Practices | | | | | | |
| | | | 6 | Proper eating, tasting, drinking, or tobacco use | | |
| | | | 7 | No discharge from eyes, nose, and mouth | | |
| Preventing Contamination by Hands | | | | | | |
| | | | 8 | Hands clean and properly washed | | |
| | | | 9 | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | |
| | | | 10 | Adequate handwashing sinks properly supplied and accessible | | |
| Approved Source | | | | | | |
| | | | 11 | Food obtained from approved source | | |
| | | | 12 | Food received at proper temperature | | |
| | | | 13 | Food in good condition, safe, and unadulterated | | |
| | | | 14 | Required records available: shellstock tags, parasite destruction | | |
| Protection from Contamination | | | | | | |
| | | | 15 | Food separated and protected | | |
| | | | 16 | Food-contact surfaces; cleaned and sanitized | X | |
| | | | 17 | Proper disposition of returned, previously served, reconditioned and unsafe food | | |
| Time/Temperature Control for Safety | | | | | | |
| | | | 18 | Proper cooking time and temperatures | | |
| | | | 19 | Proper reheating procedures for hot holding | | |
| | | | 20 | Proper cooling time and temperature | | |
| | | | 21 | Proper hot holding temperatures | | |
| | | | 22 | Proper cold holding temperatures | | |
| | | | 23 | Proper date marking and disposition | | X |
| | | | 24 | Time as a Public Health Control; procedures & records | | |
| Consumer Advisory | | | | | | |
| | | | 25 | Consumer advisory provided for raw/undercooked food | | |
| Highly Susceptible Populations | | | | | | |
| | | | 26 | Pasteurized foods used; prohibited foods not offered | | |
| Food/Color Additives and Toxic Substances | | | | | | |
| | | | 27 | Food additives: approved and properly used | | |
| | | | 28 | Toxic substances properly identified, stored, and used | | |
| Conformance with Approved Procedures | | | | | | |
| | | | 29 | 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 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 | Item # | Description | 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 | Thermometers provided & accurate | X | |
| Food Identification | | | | | | |
| | | | 37 | Food properly labeled; original container | X | |
| 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 | X | |
| | | | 44 | Utensils, equipment & linens: properly stored, dried, & handled | X | |
| | | | 45 | 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 | Physical facilities installed, maintained, and clean | X | |
| | | | 56 | Adequate ventilation and lighting; designated areas used | | |
| Employee Training | | | | | | |
| | | | 57 | All food employees have food handler training | | |
| | | | 58 | Allergen training as required | | |

Food Establishment Inspection Report

Establishment: Caleri's Cafe and Bakery

Establishment #: 20 145

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 |
|---------------------------|------|------------------------------|------|-------------------------|------|
| Sausage/griddle | 182 | Shredded cheese/RIC prep | 41 | Spinach & sausage/RIC | 40 |
| Baked potato soup/stove | 181 | Diced ham/RIC prep | 41 | Veggie pizza spread/RIC | 41 |
| Vegetable beef soup/stove | 187 | Diced chicken/RIC prep | 41 | Teriyaki chicken/RIC | 41 |
| | | Diced tomatoes/RIC prep | 41 | Cookie dough/RIC | 39 |
| | | Corn/RIC prep | 41 | Milk/RIC | 39 |
| | | Taco spread/RIC prep | 40 | Pesto tortellini/RIC | 41 |
| | | Cut lettuce/RIC prep | 41 | | |
| | | Housemade ranch dressing/RIC | 40 | | |
| | | Milk/RIC | 40 | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 16 | 4-601.11 (Pf) Observed in basement in ice machine (Manitowoc) left side of white plastic ice deflecting flap soiled with accumulated debris and pink substance. Ice deflecting flap cleaned and sanitized by male person-in-charge during inspection. |
| 23 | 3-501.18 (P) Observed in RIC (bakery prep area) three (3) clear plastic containers of chicken broth with preparation dates of 12-27, 1-10, and 1-22, which does not meet the 7-day time limit requirement for TCS foods and had not been discarded. TCS food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. Reviewed HACCP concept with male person-in-charge and food employees during inspection. Chicken broth discarded by male person-in-charge during inspection. |
| 36 | 4-204.112 (C) Observed in basement temperature measuring device not provided in RIF (chest). Cold holding 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. |
| 37 | 3-602.11 (C) Observed by cashier pre-packaged in advance of retail sale "coffee" labeled with name of business & flavor of coffee only and not properly labeled with all required information: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, and 5) food allergens. Please correct this violation within 90 days or at least by next routine inspection. |
| 43 | 3-304.12 (C) Observed in kitchen in clear plastic container of granola small black portion cup without handles stored in direct contact with food substance. Store in-use utensils in the food with the handle above the top of the food item. Portion cup |

CFPM Verification (name, expiration date, ID#): Caleb Leman

| | | | |
|---|--|--|--|
| Caleb Leman 14965206 - ServSafe Exp. 4/2022 | Kathryn Wood ejf8i-i5k5g4d - State Food Safety Exp. 9/2024 | | |
|---|--|--|--|

HACCP Topic: TCS food date marking requirements, bare hand contact with ready-to-eat food, allergy signage

 Person in Charge (Signature)

Feb 4, 2020

 Date

 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

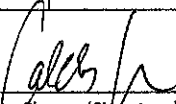
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| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| | removed from granola and discarded during inspection. |
| 44 | 4-803.11 (C) Observed in kitchen soiled linens stored directly on floor under 3-compartment sink. Soiled lines shall be stored in a cleanable container in an area to prevent contamination. Please correct this violation within 90 days or at least by next routine inspection. |
| 55 | 6-201.11 (C) Observed in bakery prep area several ceiling tiles above RIC and above wall-mounted shelf above bakery prep table with water stains and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection. |
| 55 | 6-201.11 (C) Observed in storage room by customer dining area ceiling access panel missing, not attached, and pink insulation exposed above clean utensils. Please correct this violation within 90 days or at least by next routine inspection. |
| | Please correct any core (C) violations noted above ASAP but 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. |
| | Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information |
| | Facility is still classified as a Category I food establishment |
| | The person-in-charge must have CFPM certification and be on the premises during all hours of operation |
| | Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers. |
| | Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD. |
| | Please note that if any changes (menu, equipment, remodeling, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance. |
| | WCHD provides free food safety in-services to establishments & their staff |
| | Next certified food protection manager 8-hour class & exam at WCHD: March 2020 |
| | Food handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 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 inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure. |
| | Please note that the basement is used for storage of packaged single-service items, packaged non-TCS food, and RIFs & RICs only |
| | Observed new seating bar & center wall under renovation |
| | |
| | |
| | |


 Person in Charge (Signature)

Feb 4, 2020
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____