

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	0	Date	02/05/2020
Establishment Java Cafe		License/Permit #	20 118	Time In	9:00 AM
Street Address 52 N. Elm Street		No. of Repeat Risk Factor/Intervention Violations		Time Out	11:05 AM
City/State El Paso, IL		ZIP Code	61738	Permit Holder	Java Eats & Sweets LLC
		Purpose of Inspection		Risk Category	I
		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	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		
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		
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	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		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		X
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		
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		X
55	Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

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Establishment: Java Cafe

Establishment #: 20 118

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
Breakfast bowl/stove	145	Eclair cake/RIC	40	Milk/RIC	40
Breakfast bowl/stove	163	Peanut butter pie/RIC	41	Sausage patties/RIC	40
Breakfast bowl/stove	156	Strip steak/RIC	40	Greek yogurt/RIC	39
Chicken tortilla soup - cooking	118	Potato salad/RIC	40	Hollandaise sauce/RIC	41
Veggie omelet/stove	150	Pasta salad/RIC	41	Milk/RIC	41
		Garlic aeoli/RIC	39		
		Diced chicken/RIC	41		
		Sliced ham/RIC	41		
		Cut spinach/RIC	41		

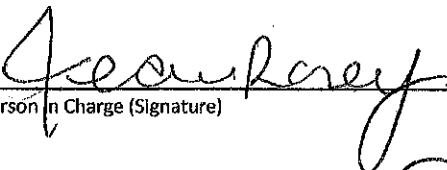
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in basement temperature measuring device not provided and conspicuous in RIF (chest, Frigidaire). 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.
39	3-305.11 (C) Observed in kitchen bag of bagels stored directly behind hand sink. Food shall be protected from contamination by storing it in a clean, dry location where it is not exposed to splash, dust or other contamination. Bagels removed from behind hand sink and placed onto counter by female food employee during inspection.
39	3-305.11 (C) Observed in customer dining area by RIC gift bags with food items stored directly on floor. Food shall be protected from contamination by storing it at least 6 inches above the floor. Gift bags removed from floor and placed onto shelf by female food employee during inspection.
43	3-304.12 (C) Observed in kitchen small clear plastic portion cups without handles stored in direct contact with flour and sugar. Store in-use utensils in the food with the handle above the top of the food item. Small portion cups removed from flour and sugar by female food employee during inspection.
54	5-501.16 (C) Observed in kitchen waste receptacle not located in close proximity to hand sink. When disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. Waste receptacle moved next to hand sink by female food employee during inspection.

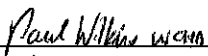

CFPM Verification (name, expiration date, ID#): Jean Roney

Jean Roney 21471909 - NRFSP Exp. 5/2023	Brandi Stovall 17869717 - ServSafe Exp. 5/2024	Michael Montalbano 17869715 - ServSafe Exp. 5/2024	Lisa Kapraun 16623959 - ServSafe Exp. 6.2023
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HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage


 Person in Charge (Signature)

Feb 5, 2020
 Date

 
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

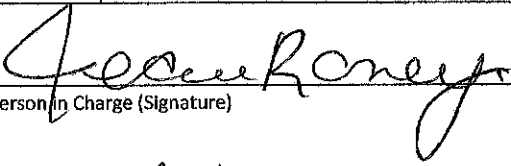
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Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-201.11 (C) Observed in customer dining area rectangular hole in ceiling by second row conduit of lights. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	6-303.11 (C) Observed in kitchen in small storage room by stove lighting found to be insufficient for that area. Light intensity shall be at least 10 foot candles (108 lux) 30 inches above the floor in dry food storage areas and other areas during periods of cleaning. 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 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.
	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.
	Observed basement storage area with refrigeration/freezing units
	3-602.11 Label prepackaged food with: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, and 5) food allergens.


 Person in Charge (Signature)

Feb 5, 2020
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____