

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
Prevent. Promote. Protect.  
Woodford County  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
www.woodfordhealth.org

Permit No.: 17 125 H  
Telephone: 923-9720  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Caleri's Café & Bakery Owner/Agent: Caleb & Erin Leman  
Address: 321 N. Main Street City: Roanoke ZIP Code: 61561

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description	
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>				
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean	
2	X	1	Original Container, Properly Labeled	*20	X	C	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration	
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>				
* 3	X	C	5 Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals	
* 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods	
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	<b>LIGHTING</b>				
8		2	Food protection during storage, preparation, display, service and transportation					<b>WATER</b>				
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	<b>VENTILATION</b>				
10		1	Food (ice) dispensing utensils properly stored					<b>SEWAGE</b>				
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>				
*11		5	Personnel with infections restricted					<b>PLUMBING</b>				
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>				
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used	
<b>FOOD EQUIPMENT AND UTENSILS</b>								<b>TOILET AND HAND-WASHING FACILITIES</b>				
14	X	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry	
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored	
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45	X		Management personnel certified YES ___ NO <u>X</u>	
17	X	1	Accurate thermometers, chemical test kits provided, gauge cock									Food handler certification - food employees YES <u>X</u> NO ___

Temperature: Temp/PPM Chemical: Chlorine <50 ppm\*/Quat 200 ppm Hot Foods \_\_\_\_\_ Cold Foods Taco spread 40° F  
 Manager Certification No. of: \_\_\_\_\_ Stuffed pepper soup 156° F \*Teriyaki chicken breast 46° F  
 Full-Time Employee: Caleb Leman Exp. Date \_\_\_\_\_ Cranberry orange spread 41° F  
 RIC, RIF - OK

Received by/Title: Caleb Leman (Signature of Owner or Representative)  
 Sanitation Score: 87 (100 minus demerits) Date: 18 May 2017  
 Time In: 8:55 a.m. Time Out: 10:40 a.m. Page 1 of 3 By: Paul W. [Signature] (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 125 H

The following remarks supplement the inspection report of: Caleri's Café & Bakery

(Establishment Name)

Date: 18 May 2017

Item	Code	Section	Inspection Remarks	Correct by
2			Observed pre-packaged in advance of retail sale coffee (French Vanilla, Hazelnut, etc.) and sugared pecans without ingredient list on packages and address & zip code of preparer or packager on packages.	NRI
3			Observed with temperature measuring device with metal-stem internal temperature of Teriyaki chicken in RIC (Delfield) at 46° F and dated 5/17/17. Using metal-stem thermometer provided at establishment, internal temperature indicated 47° F. Teriyaki chicken discarded by male owner during inspection.	C
14			Observed in RIC (Delfield) Teriyaki chicken stored in unapproved plastic container that was originally labeled cottage cheese.	NRI
17			Observed chlorine test kit to measure concentration of dishwashing machine chlorine sanitizing rinse not provided at establishment.	NRI
20			Observed with chlorine test kit concentration of chlorine sanitizing solution of dishwashing machine less than 50 ppm. Chlorine sanitizing solution replaced by male owner during inspection. Recheck = 50 ppm – OK.	C
45			Observed no documentation that food employees with current IL FSSM certification were on premises during this inspection. This facility is classified as a Category I, High Risk food service establishment, and at least one full-time employee with current IL FSSM certification must be on premises whenever food is being prepared or served. This establishment has <b>90 DAYS (August 18, 2017)</b> to provide documentation that at least one full-time employee with current IL FSSM certification is on premises whenever food is being prepared and served. Please note two food employees have ServSafe food manager certification according to documentation provided at establishment.	90 DAYS
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note that the basement is used for storage of packaged single-service items, packaged non-potentially hazardous food, and RIF/RIC only.	
			If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, building changes, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.	
			Please go to our website to view/print the Fall/Winter 2016 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			Please note that if this establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.	

Sanitarian/Environmental Health Inspector Paul Walker, WCHD

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			Next IL FSSM 8-hour class offered @ WCHD: Spring 2017	
			IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM 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	
			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 must be posted at entrances & exits.	
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Quaternary ammonium: 200 ppm at sink, immersion for 1 minute; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Chlorine: 50-100 ppm at sink, immersion for 1 minute; 75° F 50-100 ppm in dishwasher – final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Cool PHF rapidly from 135° F to 70° F within two hours; then from 70° F to 41° F within 4 more hours; use shallow containers, ice bath, pre-chilled containers to speed cooling process	
			- Make sure all food/drink items pre-packaged in advance of retail sale is properly labeled with: 1) The common and/or usual name of the product; 2) The name, address and zip code of the manufacturer, processor, packer, preparer or distributor; 3) The net contents of the package; 4) A list of ingredients in the order of their predominance by weight with ingredients shown by their common or usual name; and 5) A list of any artificial color, artificial flavor or preservative used.	

Sanitarian/Environmental Health Inspector Paul Wilby wong

These remarks have been explained to me and are understood Caleri

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