

- 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
FOOD											
• 1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2	X	1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION											
• 3	X	5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	21		1	Wiping cloths: clean, use restricted	•35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
• 4		4	Facilities to maintain product temperature	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents				
5	X	1	Thermometers provided and conspicuous	23		1	Non-food contact surfaces of equipment and utensils clean				
6		2	Potentially hazardous food properly thawed	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
• 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	25	X	1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
8		2	Food protection during storage, preparation, display, service and transportation	26		2	No re-use of single-service articles				
9		2	Handling of food (ice) minimized, methods	WATER							
10		1	Food (ice) dispensing utensils properly stored	•27		5	Water source, safe: hot and cold under pressure	38		1	Lighting provided as required - Fixtures shielded
PERSONNEL				SEWAGE							
• 11		5	Personnel with infections restricted	•28		4	Sewage and waste water disposal				
• 12		5	Hands washed and clean, good hygienic practices	PLUMBING							
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	40		1	Rooms clean, lockers provided, facilities clean
FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES							
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
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	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated								
17		1	Accurate thermometers, chemical test kits provided, gauge cock								
								•45			Management personnel certified YES <u>X</u> NO <u> </u>
											Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/Quat 200 ppm

Hot Foods Eggs 163° F

Cold Foods Diced chicken 41° F

Manager Certification No. of: 173983

Cheesy potato soup 159° F

*Shredded cheese 51° F

Full-Time Employee: Caleb Leman

Exp. Date 4/22

Ground hamburger 180° F

Chicken salad 41° F

Chili 200° F

RIC, RIF - OK

Received by/Title

(Signature of Owner or Representative)

Sanitation Score: 89 (100 minus demerits)

Date: 22 August 2017

Time In: 9:25 a.m. Time Out: 10:50 a.m.

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By Paul Walker (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: 22 August 2017

Item	Code	Section	Inspection Remarks	Correct by
2			Observed by cashier pre-packaged in advance of retail sale housemade granola without ingredient list on packages and address & zip code of preparer or packager on packages.	NRI
3			Observed with food temperature measuring device with metal-stem internal temperature of shredded cheese in RIC (Frigidaire, basement) at 51° F. Shredded cheese discarded by male owner during inspection.	C
5			Observed temperature measuring device accurate to ± 3° F not provided and conspicuous in RIC (Pepsi, by coffee prep, milk).	NRI
22			Observed exhaust hood grill above griddle soiled w/ accumulated grease drips along edges.	NRI
22			Observed basement ice machine (Manitowoc) white plastic ice deflecting flap soiled w/ accumulated debris and pink substance.	NRI
25			Observed box of single-service items (Styrofoam hinged-lid containers) stored directly on floor in storage pass-thru room and boxes of single-service items (Styrofoam hinged-lid containers) stored directly on floor in basement.	NRI
37			Observed in kitchen wall behind white top shelf above 3-compartment sink with peeling wall material and not maintained in good repair.	NRI
			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 Spring/Summer 2017 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.	
			Next IL FSSM 8-hour class offered @ WCHD: October 3 & 5, 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.	

Sanitarian/Environmental Health Inspector Paul Wilkey WCHD

These remarks have been explained to me and are understood Caleri W

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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			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 food 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 & time</u> of opening of package, in addition to the <u>date & 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 Wilkins Ward

These remarks have been explained to me and are understood

Celest

(Signature of Owner or Representative)

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