

# 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	1	Date	03/14/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Java Eats & Sweets	License/Permit # 19 151	Permit Holder Java Eats & Sweets LLC		Risk Category 1	
Street Address 52 N. Elm Street		Purpose of Inspection Routine Inspection			
City/State El Paso, IL	ZIP Code 61738				

## 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	Compliance Status		COS	R
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	Out		X
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	In		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
<b>Preventing Contamination by Hands</b>				23	In		
8	In			Proper cold holding temperatures			
Hands clean and properly washed				24	N/A		
9	In			Time as a Public Health Control; procedures & records			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				<b>Consumer Advisory</b>			
10	In			25	N/A		
Adequate handwashing sinks properly supplied and accessible				Consumer advisory provided for raw/undercooked food			
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	In			26	N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	N/O			<b>Food/Color Additives and Toxic Substances</b>			
Food received at proper temperature				27	N/A		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
14	N/A			Toxic substances properly identified, stored, and used			
Required records available; shellstock tags, parasite destruction				<b>Conformance with Approved Procedures</b>			
				29	N/A		
				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

		COS	R			COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	In-use utensils; properly stored		
31	Water and ice from approved source			44	X Utensils, equipment & linens: properly stored, dried, & handled	X	
32	Variance obtained for specialized processing methods			45	X Single-use/single-service articles: properly stored and used	X	
<b>Food Temperature Control</b>				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	Non-food contact surfaces clean		
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>				57	All food employees have food handler training		
				58	X Allergen training as required		X

# Food Establishment Inspection Report

Establishment: Java Eats & Sweets

Establishment #: 19 151

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
Meat spaghetti sauce/crock pot	134	Milk/RIC	40		
Vegetable medley soup/crock pot	116	Shredded cheese/RIC	40		
Chicken breast/stove	190	Roast beef/RIC	38		
Egg-sausage/hash browns/stove	156	Cottage cheese/RIC	39		
		Shredded cheese/RIC	40		
		Cut spinach/RIC	37		
		Sausage/RIC	38		
		Pistachio pudding dessert/RIC	37		
		Sliced tomatoes/RIC	39		


### OBSERVATIONS AND CORRECTIVE ACTIONS

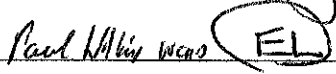
Item Number	Violations cited in this report must be corrected within the time frames below.
19	3-403.11 (P) Observed in kitchen meat spaghetti sauce being reheated in crock pot and internal temperature indicated 134° F with food temperature measuring device. TCS food shall be reheated to 165° F within 2 hours before being placed in hot-holding unit. Reviewed reheating requirements and discussed HACCP concept with female person-in-charge. Meat spaghetti sauce was removed from crock pot and reheated rapidly to proper temperature on stove by person-in-charge during inspection .
44	4-903.11 (C) Observed in kitchen clean electric griddle stored directly on floor next to metal shelf. Equipment and utensils shall be stored in a clean and dry location, away or protected from contamination, at least six inches above the floor, and covered or inverted. Electric griddle placed onto metal shelf by person-in-charge during inspection.
45	4-903.11 (C) Observed in kitchen box of clear portion cup lids stored directly on floor under prep sink. Single-service items shall be stored in a clean and dry location, away or protected from contamination, at least six inches above the floor, and covered or inverted. Box of portion cup lids removed to shelf by person-in-charge during inspection.
58	410 ILCS 625 (C) Observed no documentation that certified food protection managers have food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine inspection.

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

Jean Roney 21471909 - NRFSP Exp. 5/2023	Jaime Mool 13760108 - ServSafe Exp. 6/2021	Lisa Kapraun 16623959 - ServSafe Exp. 6.2023
---	--	--

HACCP Topic: TCS food reheating temperature requirements, proper sanitization concentration/temperature requirements


Mar 14, 2019  
 Person in Charge (Signature) Date


Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

