

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 2	Date 11/15/2019
Establishment Caleri's Cafe & Bakery - Eureka		License/Permit # 19 192	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 112 S. Main Street		Permit Holder Caleb Leman	Risk Category I
City/State Eureka, IL		Purpose of Inspection Routine Inspection	
ZIP Code 61530			

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	Description	Compliance Status	COS	R	Description
Supervision							
1	In		Person in charge present, demonstrates knowledge, and performs duties	15	In		Food separated and protected
2	In		Certified Food Protection Manager (CFPM)	16	In		Food-contact surfaces; cleaned and sanitized
Employee Health							
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting	17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
4	In		Proper use of restriction and exclusion	Time/Temperature Control for Safety			
5	In		Procedures for responding to vomiting and diarrheal events	18	In		Proper cooking time and temperatures
Good Hygienic Practices							
6	In		Proper eating, tasting, drinking, or tobacco use	19	N/O		Proper reheating procedures for hot holding
7	In		No discharge from eyes, nose, and mouth	20	In		Proper cooling time and temperature
Preventing Contamination by Hands							
8	In		Hands clean and properly washed	21	In		Proper hot holding temperatures
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	22	In		Proper cold holding temperatures
10	Out		Adequate handwashing sinks properly supplied and accessible	23	In		Proper date marking and disposition
Approved Source							
11	In		Food obtained from approved source	24	N/A		Time as a Public Health Control; procedures & records
12	N/O		Food received at proper temperature	Consumer Advisory			
13	In		Food in good condition, safe, and unadulterated	25	N/A		Consumer advisory provided for raw/undercooked food
14	N/A		Required records available: shellstock tags, parasite destruction	Highly Susceptible Populations			
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							
Safe Food and Water							
30			Pasteurized eggs used where required	26	N/A		Pasteurized foods used; prohibited foods not offered
31			Water and ice from approved source	Food/Color Additives and Toxic Substances			
32			Variance obtained for specialized processing methods	27	N/A		Food additives: approved and properly used
Food Temperature Control							
33			Proper cooling methods used; adequate equipment for temperature control	28	Out		Toxic substances properly identified, stored, and used
34			Plant food properly cooked for hot holding	Conformance with Approved Procedures			
35			Approved thawing methods used	29	N/A		Compliance with variance/specialized process/HACCP
36			Thermometers provided & accurate	Employee Training			
Food Identification							
37			Food properly labeled; original container	57	X		All food employees have food handler training
Prevention of Food Contamination							
38			Insects, rodents, and animals not present	58	X		Allergen training as required
39			Contamination prevented during food preparation, storage and display	Proper Use of Utensils			
40			Personal cleanliness	43	X		In-use utensils; properly stored
41			Wiping cloths: properly used and stored	44			Utensils, equipment & linens: properly stored, dried, & handled
42			Washing fruits and vegetables	45			Single-use/single-service articles: properly stored and used
Utensils, Equipment and Vending							
Physical Facilities							

Food Establishment Inspection Report

Establishment: Caleri's Cafe & Bakery - Eureka

Establishment #: 19 192

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
Stuffed pepper soup/soup urn	154	Diced eggs/RIC	40	Sliced cheese/RIC	40
Baked potato soup/soup urn	156	Diced chicken-cooling/cold-hold	51	Shredded cheese/RIC	41
Italian beef Au jus-cooking/crock	95	Diced ham/RIC	40	Milk/RIC	40
		Diced chicken/RIC	41	Taco spread/RIC	40
		Diced tomatoes/RIC	41	Cheesy broccoli soup/RIC	40
		Housemade ranch dressing/RIC	41	Milk/RIC	41
		Sliced tomatoes/RIC	40		
		Sliced ham/RIC	39		
		Sliced turkey/RIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	5-205.11 (Pf) Observed in kitchen hand sink blocked by metal cart on casters. Hand washing sinks must be accessible at all times. Metal car on casters removed from in front of hand sink by female person-in-charge during inspection.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees in drink prep area. Handwashing sign provided and posted during inspection.
28	7-206.12 (P) Observed in basement three (3) unapproved rodent bait stations (Tomcat) on floor. Rodent bait shall be contained in a covered, tamper-resistant bait station. Unapproved rodent bait stations did not appear to have evidence of rodent activity. Unapproved rodent bait stations removed from use by female person-in-charge during inspection.
43	3-304.12 (C) Observed in kitchen small black portion cup without handle stored in direct contact with goldfish crackers. Store in-use utensils in the food with the handle above the top of the food item. Small black portion cup removed and discarded during inspection.
47	4-101.19 (C) Observed in kitchen edge of shelf under microwave with rough surface exposed, in customer area edge of counter under Pepsi beverage dispensing unit with rough surface exposed, and in customer area edge of counter under coffee carafes with rough surface exposed. Nonfood-contact surfaces that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a non-absorbent and smooth material. Please correct this violation within 90 days or at least by next routine inspection.

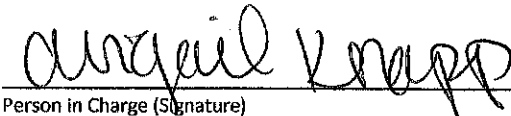
CFPM Verification (name, expiration date, ID#): Abigail Knapp

Abigail Knapp
ei9ah-i5h31g7 - State Food Safety
Exp. 9/2024

Destiny Ulrich
15637635 - ServSafe
Exp. 10/2022

Caleb Leman
14965206 - ServSafe
Exp. 4/2022

HACCP Topic: TCS food temperature requirements, proper rodent prevention measures, handwashing requirements



Nov 15, 2019

Date

Person in Charge (Signature)

 (EL)

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Caleri's Cafe & Bakery - Eureka

Establishment #: 19 192

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
53	6-202.14 (C) Observed restroom door not properly self-closing. All toilet rooms located within a food establishment must be enclosed with a tight-fitting & self-closing door. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.16 (C) Observed wall plates missing and not attached to light switches and electrical outlets by Pepsi beverage dispensing unit and drink prep area. Wall covering materials shall be attached so that they are easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed female person-in-charge could not locate food handler certification documentation for all food employees without CFPM or IL FSSMC certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed female person-in-charge could not locate allergy awareness training documentation for all certified food protection managers. All certified food service sanitation managers employed by a restaurant must receive or obtain training training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. 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
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation
	Effective July 1, 2018, allergy awareness training certification is required for all certified food protection managers
	Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and approval.
	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: Spring 2020
	Effective January 1, 2015, 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.

Abigail Krupp
Person in Charge (Signature)

Nov 15, 2019
Date

Paul Wilkins WCHD
Inspector (Signature)

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