

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	02/26/2020
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	9:35 AM
Establishment Eli's Coffee Shop	License/Permit # 20 105	Permit Holder Eli's, Ltd	Risk Category II		
Street Address 101 W. Partridge Street		Purpose of Inspection Routine Inspection			
City/State Metamora, IL	ZIP Code 61548				

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

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	X	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		
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		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45	X	Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47	X	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		
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		

Food Establishment Inspection Report

Establishment: Eli's Coffee Shop

Establishment #: 20 105

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50-99/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Gourmet vegetarian sandwich/kit	148	Hummus/RIC	40	Ham/RIC	40
		Yogurt parfait/RIC	40	Turkey/RIC	41
		Chicken wild rice soup/RIC	39	Milk/RIC	40
		Cobb salad/RIC	41	Housemade ranch dressing/RIC	40
		Asian chicken wrap/RIC	40	White bean chicken chili/RIC	37
		House salad/RIC	40	Breakfast sandwich/RIC	36
		Chicken salad wrap/RIC	40		
		Sliced tomatoes/RIC	40		
		Sliced cheese/RIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed female person-in-charge on-site during this inspection does not have certified food protection manager certification. This facility is categorized as a Category II food establishment, and the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation. Observed no documentation that current food employees have current CFPM or IL FSSMC certification. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
10	5-205.11 (Pf) Observed in front drink prep area female food employee dumped liquids into the hand sink and rinsed out a metal drink container in the hand sink. Hand washing sinks must be used for handwashing only. Discussed HACCP concept and use of middle rinse compartment of 3-compartment sink for quick rinsing of equipment and utensils with person-in-charge and food employee during inspection.
37	3-602.11 (C) Observed on counter (customer area) prepackaged in advance of retail sale containers of chocolate chip cookies and orange poppyseed bread not properly labeled. Food packaged in a food establishment shall be labeled with: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, and 5) food allergens. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen dry food substance in small bags stored in plastic container, in kitchen liquid food substance in spray bottle container on hook of slotted shelf, and in storage closet by restrooms dry food substance stored in plastic container

CFPM Verification (name, expiration date, ID#): Ryleigh Mason

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HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage

Ryleigh Mason
Person in Charge (Signature)

Feb 26, 2020
Date

Paul Wilkins Mason
Inspector (Signature)

EL

Follow-up: Yes No (Check one)

Follow-up Date: _____

