

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	3	Date	06/29/2021
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Caleri's Cafe & Bakery	21 129	Caleri's Cafe & Bakery LLC		I	
Street Address		Purpose of Inspection			
112 S. Main Street		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	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
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
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	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X	
10	In	Adequate handwashing sinks properly supplied and accessible		
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		

Compliance Status			COS	R
Protection from Contamination				
15	Out	Food separated and protected	X	
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/O	Proper reheating procedures for hot holding		
20	In	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	Out	Proper date marking and disposition	X	
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			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		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		

Compliance Status			COS	R
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	X	
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49	X	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: Caleri's Cafe & Bakery

Establishment #: 21 129

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
Chicken breast/oven	181	Chicken salad/RIC prep	37	Housemade ranch dressing/RIC	40
Chicken breast/oven	168	Diced eggs/RIC prep	39	Garlic mayo/RIC	40
Tomato-basil soup/stove	180	Diced tomatoes-prep/prep table	60	Chicken salad/RIC	39
Brat soup/oven	165	Diced tomatoes/RIC	41	Milk/RIC drink prep	41
		Shredded cheese/RIC prep	41	Roast beef-prep/prep table	41
		Corn/RIC deli prep	40		
		Diced ham/RIC prep	39		
		Diced chicken/RIC prep	40		
		Sliced cheese/RIC prep	40		

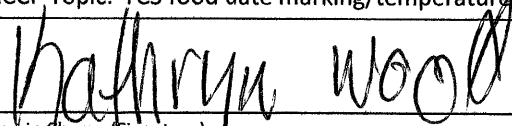
OBSERVATIONS AND CORRECTIVE ACTIONS

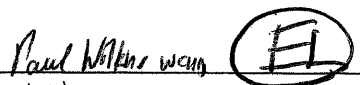
Item Number	Violations cited in this report must be corrected within the time frames below.
9	3-301.11 (P) Observed in kitchen food employees using bare hands to handle ready-to-eat food (tomatoes). Food employees shall use suitable utensils such as deli tissue, spatulas/tongs, dispensing equipment, or single use gloves when handling ready-to-eat foods. Reviewed bare hand contact with ready-to-eat food requirements and discussed HACCP concept with person-in-charge during inspection. Food employees washed hands and donned single-use gloves during inspection.
15	3-302.11 (P) Observed in kitchen in RIC (4-door) raw eggs stored above ready-to-eat food (precooked chicken, raw green peppers, etc.). Store raw food below ready-to-eat food to protect from cross-contamination. Raw eggs moved to bottom shelf by food employee during inspection.
23	3-501.17 (Pf) Observed in RIC (prep, kitchen) taco spread with a preparation date of 6-16 on lid, which exceeds 7-day TCS food date marking for discard. TCS food, if held for more than 24 hours, shall be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days (including preparation). Reviewed TCS food date marking requirements and HACCP concept with person-in-charge during inspection. Taco spread discarded by person-in-charge during inspection.
45	4-904.11 (C) Observed in kitchen plastic knives stored incorrectly with handles of knives in contact with food-contact surfaces of knives in clear plastic container. Single-service articles shall be handled, displayed and dispensed so that food and lip contact surfaces are protected from contamination. Plastic knives removed and placed into container with handles of knives facing same direction by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Kathryn Wood

Kathryn Wood ejf8i-i5k5g4d - State Food Safety Exp. 9/2024	Caleb Leman 14965206 - ServSafe Exp. 4/2022	Regina Loewen 20003639 - ServSafe Exp. 11/2025
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HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, allergy signage


 Person in Charge (Signature) _____ Date Jun 29, 2021


 Inspector (Signature) _____

Follow-up: Yes No (Check one)

Follow-up Date: _____

