

# 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	10/29/2021
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Caleri's Cafe & Bakery	License/Permit # 21 129	Permit Holder Caleri's Cafe & Bakery LLC		Risk Category I	
Street Address 112 S. Main Street		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	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
<b>Supervision</b>						
1	In		Person in charge present, demonstrates knowledge, and performs duties	15	In	
2	In		Certified Food Protection Manager (CFPM)	16	In	
<b>Employee Health</b>						
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting	17	In	
4	In		Proper use of restriction and exclusion	<b>Time/Temperature Control for Safety</b>		
5	In		Procedures for responding to vomiting and diarrheal events	18	In	
<b>Good Hygienic Practices</b>						
6	In		Proper eating, tasting, drinking, or tobacco use	19	In	
7	In		No discharge from eyes, nose, and mouth	20	In	
<b>Preventing Contamination by Hands</b>						
8	In		Hands clean and properly washed	21	In	
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	22	In	
10	In		Adequate handwashing sinks properly supplied and accessible	23	Out	X
<b>Approved Source</b>						
11	In		Food obtained from approved source	24	N/A	
12	N/O		Food received at proper temperature	<b>Consumer Advisory</b>		
13	Out	X	Food in good condition, safe, and unadulterated	25	N/A	
14	N/A		Required records available: shellstock tags, parasite destruction	<b>Highly Susceptible Populations</b>		
<b>GOOD RETAIL PRACTICES</b>						
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						
<b>Safe Food and Water</b>						
30			Pasteurized eggs used where required	<b>Proper Use of Utensils</b>		
31			Water and ice from approved source	43		
32			Variance obtained for specialized processing methods	44		
<b>Food Temperature Control</b>						
33			Proper cooling methods used; adequate equipment for temperature control	45	X	X
34			Plant food properly cooked for hot holding	46		
35			Approved thawing methods used	<b>Utensils, Equipment and Vending</b>		
36			Thermometers provided & accurate	47		
<b>Food Identification</b>						
37	X	X	Food properly labeled; original container	48		
<b>Prevention of Food Contamination</b>						
38			Insects, rodents, and animals not present	49	X	
39			Contamination prevented during food preparation, storage and display	<b>Physical Facilities</b>		
40			Personal cleanliness	50		
41			Wiping cloths: properly used and stored	51		
42			Washing fruits and vegetables	52		
<b>Employee Training</b>						
<b>Compliance with Approved Procedures</b>						
29	N/A		Compliance with variance/specialized process/HACCP	53		
<b>Employee Training</b>						
57			All food employees have food handler training	54		
58			Allergen training as required	55		

# 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
Beef broth/crock pot	182	Cheesy broccoli soup/RIC prep	41	Housemade ranch dressing/RIC	41
Cheesy broccoli soup/stove	180	Cheesy broccoli soup/RIC prep	35	Shredded cheese/RIC	41
Brat soup/stove	180	Ham-cooling/RIC prep	46	Sliced cheese/RIC	41
		Chicken salad/RIC prep	36	Milk/RIC	41
		Taco spread-cooling/RIC prep	48	Cheesy potato soup/RIC	41
		Diced chicken-cooling/RIC prep	56	Milk/RIC drink prep	41
		Ham/RIC prep	41	Yogurt/RIC drink prep	41
		Chicken breast/RIC prep	41		
		Salsa/RIC prep	40		

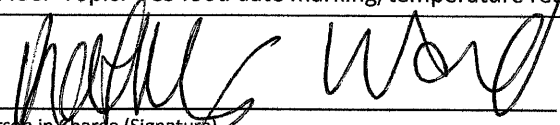
### OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in kitchen dented cans of Sysco chicken broth (5) and Sysco beef broth (5) on slotted shelf. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from shelf during inspection.
23	3-501.18 (P) Observed in RIC (prep, kitchen) cranberry-orange spread with a preparation date of 10-20 on lid and not discarded within 7 days of preparation (preparation/packaging counts as day 1). TCS food shall be discarded after a maximum of 7 days (including preparation) when held at a temperature of 41°F or less. Reviewed TCS food date marking requirements and HACCP concept with person-in-charge during inspection. Cranberry-orange spread discarded by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen two (2) clear plastic containers of dry food substances without name identifying contents on containers and in drink prep area squeeze container of liquid food substance without name identifying contents on container. Identify food storage containers with common name of the food. Dry food substances were rice & flour and liquid food substance was caramel sauce, according to person-in-charge and labeled by person-in-charge during inspection.
45	4-904.11 (C) Observed in kitchen plastic spoons stored incorrectly with handles of spoons in contact with food-contact surfaces of spoons 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 spoons removed and placed into container with handles of spoons 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, wearing masks

  
 Person in Charge (Signature) \_\_\_\_\_ Date Oct 29, 2021

Inspector (Signature) Paul Wilkins, wons  Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_

