

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	03/17/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	8:55 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Java Cafe	22 070	Java Eats & Sweets LLC			
Street Address		Purpose of Inspection			
52 N. Elm Street		Routine Inspection			
City/State	ZIP Code				
El Paso, IL	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
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	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	Out		X
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	In		
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/O		
Proper reheating procedures for hot holding			
20	In		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	Out		X
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		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	X		X
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		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			

Compliance Status		COS	R
Proper Use of Utensils			
43	X		X
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
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			
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: Java Cafe

Establishment #: 22 070

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Breakfast bowl/stove	161	Canadian bacon/RIC food prep	39	Quiche/RIC front display	44
Omelet/stove	151	Ham/RIC food prep	37	Breakfast egg muffins/RIC front	42
Hashbrowns/stove	145	Shredded cheese/RIC food prep	39	Milk/RIC drink prep	40
Scrambled eggs/stove	161	Sausage/RIC food prep	37	Almond milk/RIC drink prep	40
		Sour cream/RIC food prep	39	Oatmilk/RIC	41
		Greek yogurt/RIC	37		
		Sausage gravy-cooling/RIC	110		
		Milk/RIC	40		
		Sliced cheese/RIC	40		

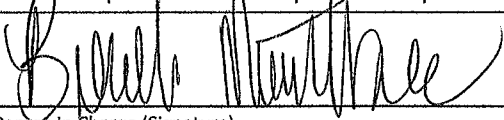
OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
10	5-205.11 (Pf) Observed in kitchen cooked sausage draining in hand sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. Cooked sausage removed from hand sink by food employee during inspection.
22	3-501.16 (P) Observed in front display RIC internal temperature of egg quiche indicated 44° F and breakfast egg muffins indicated 42° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of egg quiche indicated 44° F and breakfast egg muffins indicated 42° F. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with person-in-charge during inspection. RIC (Avantco, front display) ambient (air) temperature indicated 37° F. TCS foods noted above discarded by person-in-charge during inspection.
33	3-501.15 (Pf) Observed in kitchen in RIC sausage gravy cooling in large plastic container. Use one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating the food into smaller or thinner portions; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. Discussed HACCP concept with the person-in-charge during inspection. Sausage gravy placed into ice bath by food employee during inspection.
37	3-302.12 (C) Observed in front drink prep area dry brown food substance in dispenser unit without name identifying contents on container. Identify food storage containers with common name of the food. Dry food substance was hot cocoa mix according to food employee and labeled by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Brandi Montalbano

Brandi Montalbano 17869717 - ServSafe Exp. 5/2024	Michael Montalbano 17869715 - ServSafe Exp. 5/2024	Jean Roney 21471909 - NRFSP Exp. 5/2023	Lisa Kapraun 16623959 - ServSafe Exp. 6/2023
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements


 Person In Charge (Signature) Mar 17, 2022
Date

Inspector (Signature) Paul Wilkins Wang 
Follow-up: Yes No (Check one)
Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Java Cafe

Establishment #: 22 070

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
43	3-304.12 (C) Observed in kitchen stainless steel measuring cup with handle stored in direct contact with sugar. Store in-use utensils in the food with the handle extended above the top of the food item. Measuring cup with handle removed from sugar and placed into sugar with handle extended above sugar by food employee during 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 and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Allergy awareness training certification is required for all certified food protection managers
	Please note that if establishment or group fundraiser is cooking/preparing/serving food/drink outside of kitchen facility (grill, festival, 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: Fall 2022
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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.
	Observed basement storage area with refrigeration/freezing units and dry storage
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

[Handwritten Signature]
 Person in Charge (Signature)

Mar 17, 2022
 Date

Paul Wilkner WCHD
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____