

# 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	07/28/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:40 AM
Establishment Caleri's Cafe & Bakery	License/Permit # 22 159	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
<b>Supervision</b>			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>			
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			
<b>Good Hygienic Practices</b>			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
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			
<b>Approved Source</b>			
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
<b>Protection from Contamination</b>			
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			
<b>Time/Temperature Control for Safety</b>			
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		
Proper cold holding temperatures		X	
23	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
<b>Consumer Advisory</b>			
25	N/A		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>			
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

		COS	R
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
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		
<b>Food Identification</b>			
37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
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		

		COS	R
<b>Proper Use of Utensils</b>			
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		
<b>Utensils, Equipment and Vending</b>			
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		
<b>Physical Facilities</b>			
50	Hot and cold water available; adequate pressure		
51	X Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	X Toilet facilities: properly constructed, supplied, & cleaned		
54	X Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>			
57	All food employees have food handler training		
58	Allergen training as required		

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Establishment: Caleri's Cafe & Bakery

Establishment #: 22 159

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	
Baked potato soup/soup urn	175		Milk/RIC drink prep	41	Diced tomatoes/RIC prep
Tomato basil soup/soup urn	170		Milk/RIC drink prep	41	Cranberry-orange spread/RIC
Diced chicken/griddle	167		Chicken noodle soup/RIC drink	40	Taco spread/RIC prep
			Heavy cream/RIC drink prep	40	Diced ham/RIC prep
			Turkey/RIC prep	39	Shredded cheese/RIC prep
			Ham/RIC prep	39	Diced chicken-cooling/prep table
			Sliced cheese/RIC prep	38	Cheeseburger soup-RIC 4-door
			Cut lettuce/RIC prep	40	Corn/RIC prep
			Sliced tomatoes/RIC	40	Housemade ranch dressing/RIC

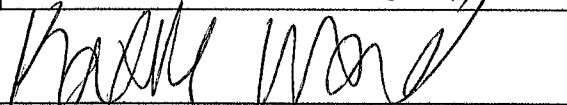
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	5-204.11 (Pf) Observed in kitchen food prep area and dishwashing area hand sink missing and not installed. A handwashing sink shall be located: (A) to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and (B) in, or immediately adjacent to, toilet rooms. Food employees shall use the handwashing sink in the drink prep area temporarily until the hand sink is installed in the kitchen food prep area and dishwashing area. Please correct this violation within 10 days and provide documentation of corrections to Woodford Co Health Dept by 8/8/2022.
15	3-302.11 (P) Observed in kitchen raw eggs stored above ready-to-eat food (lettuce, ham) in RIC (4-door). Raw food shall be stored below ready-to-eat food to prevent cross-contamination. Raw eggs moved to bottom shelf by person-in-charge during inspection.
22	3-501.16 (P) Observed in RIC (4-door) internal temperature of cheeseburger soup indicated 51° F using a food temperature measuring device with metal-stem. Using a metal-stem thermometer provided at establishment, internal temperature of cheeseburger soup indicated 50° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding requirements and discussed HACCP concept with employees and person-in-charge during inspection. Cheeseburger soup was dated 7-27-22 and was discarded by person-in-charge during inspection.
45	4-903.11 (C) Observed in basement box of 32 oz cups and box of 16 oz paper cups stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine 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, employee health policy

  
 Person in Charge (Signature)

Jul 28, 2022  
 Date

Paul Williams Wood   
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: Aug 8, 2022

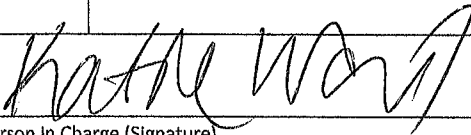
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Item Number	Violations cited in this report must be corrected within the time frames below.
49	4-602.13 (C) Observed in drink prep area RIF compartment of RIC (Criterion) soiled with accumulated condensation ice. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
51	5-203.13 (C) Observed in kitchen/establishment service sink missing and not installed. At least 1 service sink shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. Please correct this violation within 90 days or at least by next routine inspection.
53	5-203.12 (C) Observed in employee restroom toilet missing and not installed. The IL Plumbing Code requires at least two (2) restrooms with not fewer than the toilets required by law shall be provided. Please correct this violation within 90 days or at least by next routine inspection.
54	5-501.16 (C) Observed in drink prep area waste receptacle not provided by hand sink. When disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. 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 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 outside of kitchen facility (grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	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 approval and to ensure compliance.
	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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

  
 Person In Charge (Signature)

Jul 28, 2022  
 Date

  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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