

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 1	Date 07/19/2022
Establishment Java Cafe		License/Permit # 22 070	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 52 N. Elm Street		Permit Holder Java Eats & Sweets LLC	Time In 9:40 AM
City/State El Paso, IL		ZIP Code 61738	Time Out 11:15 AM
		Risk Category I	
Purpose of Inspection Routine Inspection			

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
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		Adequate handwashing sinks properly supplied and accessible <input checked="" type="checkbox"/>
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	Description
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	N/O		Proper cooling time and temperature
21	In		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	COS	R	Description
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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container
Prevention of Food Contamination			
38	<input checked="" type="checkbox"/>		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	Description
Proper Use of Utensils			
43			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	<input checked="" type="checkbox"/>		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	<input checked="" type="checkbox"/>		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	
French bagel/stove	145		Heavy whipping cream/RIC	39	Brie cheese/RIC
Egg burrito/stove	180		Greek yogurt/RIC	40	Quiche/RIC front display
			Sour cream/RIC	40	Breakfast muffin/RIC front display
			Shredded cheese/RIC	40	Yogurt parfait/RIC front display
			Ham/RIC food prep	38	Lemon-pineapple cheesecake/RIC
			Ground sausage/RIC food prep	39	Milk/RIC drink prep
			Sausage patty/RIC food prep	39	Almond milk/RIC drink prep
			Canadian bacon/RIC food prep	40	Oatmilk/RIC drink prep
			Milk/RIC	40	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.12 (Pf) Observed in kitchen and in drink prep area paper towels not provided at hand washing sinks. Provided disposable paper towels at all hand washing sinks. Paper towels provided by person-in-charge during inspection.
37	3-302.12 (C) Observed in front drink prep area two (2) squeeze containers of dark brown food substance and brown food substance without name identifying contents on container. Identify food storage containers with common name of the food. Dark brown food substance was chocolate sauce and brown food substance was caramel according to food employee and labeled by food employee during inspection.
38	6-202.15 (C) Observed exterior basement door to establishment with air and light penetrating around door jamb. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed at drink prep area edge of counter across from coffee brewing unit with rough surface exposed, damaged, and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in kitchen bottom edge of exhaust hood soiled with accumulated debris and dust. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next inspection.

CFPM Verification (name, expiration date, ID#): Jean Roney

Jean Roney 21471909 - NRFSP Exp. 5/2023	Michael Montalbano 17869715 - ServSafe Exp. 5/2024	Brandi Montalbano 17869717 - ServSafe Exp. 5/2024	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

Jul 19, 2022
 Person in Charge (Signature) Date

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

