

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	09/20/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:00 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Java Cafe	21.066				
Street Address		Purpose of Inspection		Time Out	
52 N. Elm Street				10:30 AM	
City/State	ZIP Code	Routine Inspection			
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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	Out		X
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Highly Susceptible Populations			
11	In			26	N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	N/O			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	N/A		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43	X		X
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				Utensils, Equipment and Vending			
33				47			
Proper cooling methods used; adequate equipment for temperature control				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
34				48			
Plant food properly cooked for hot holding				Warewashing facilities: installed, maintained, & used; test strips			
35				49			
Approved thawing methods used				Non-food contact surfaces clean			
36				Physical Facilities			
Thermometers provided & accurate				50			
Food Identification				Hot and cold water; available; adequate pressure			
37	X		X	51			
Food properly labeled; original container				Plumbing installed; proper backflow devices			
Prevention of Food Contamination				52			
38				Sewage and waste water properly disposed			
Insects, rodents, and animals not present				53			
39				Toilet facilities: properly constructed, supplied, & cleaned			
Contamination prevented during food preparation, storage and display				54			
40				Garbage & refuse properly disposed; facilities maintained			
Personal cleanliness				55	X		
41				Physical facilities installed, maintained, and clean			
Wiping cloths: properly used and stored				56			
42				Adequate ventilation and lighting; designated areas used			
Washing fruits and vegetables				Employee Training			
				57			
				All food employees have food handler training			
				58			
				Allergen training as required			

Food Establishment Inspection Report

Establishment: Java Cafe

Establishment #: 21 066

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
Egg burrito/stove	170	Egg quiche/RIC	51	Oatmilk/RIC	40
Egg burrito/stove	168	Breakfast egg muffins/RIC	48	Milk/RIC	41
		Greek vanilla yogurt/RIC	38	Almond milk/RIC	41
		Sliced cheese/RIC	41	Strawberry cream cheese/RIC	51
		Ham/RIC	39	Cheese cubes/RIC	56
		Sausage/RIC	40		
		Shredded cheese/RIC	40		
		Sliced cheese/RIC	41		
		Milk/RIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed in kitchen in RIC internal temperature of egg quiche indicated 51° F and breakfast egg muffins indicated 48° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of egg quiche indicated 52° F. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with person-in-charge during inspection. RIC (Avantco, front) ambient (air) temperature indicated 54° F and unit to be repaired before TCS foods are stored in unit. TCS foods noted above discarded by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen on wall-mounted shelf one (1) plastic container of dry food substance without name identifying content on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Dry food substance was raw sugar according to food employee and labeled by food employee during inspection.
43	3-304.12 (C) Observed in kitchen small portion cup without handles stored in direct contact with dry food substance (raw sugar). Store in-use utensils in the food with the handle above the top of the food item. Small portion cup removed from dry food substance by food employee during inspection.
55	6-201.13 (C) Observed by back door and drive-up window floor coving coming unattached and not maintained in good repair. The floor and wall junctures shall be coved and closed to no larger than 1mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine 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
---	--	---	--

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health, wearing masks

Sep 20, 2021
 Date

(EL)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Inspector (Signature)

