

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 01/19/2023
Establishment Java Cafe		License/Permit # 23 009	Time In 9:00 AM
Street Address 52 N. Elm Street		No. of Repeat Risk Factor/Intervention Violations 0	Time Out 10:45 AM
City/State El Paso, IL		ZIP Code 61738	Permit Holder Java Eats & Sweets LLC
			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	Compliance Status			COS	R
Supervision					Protection from Contamination				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health					Time/Temperature Control for Safety				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	In	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures		
Preventing Contamination by Hands					Highly Susceptible Populations				
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition		
10	Out	Adequate handwashing sinks properly supplied and accessible		X	24	N/A	Time as a Public Health Control; procedures & records		
Approved Source					Food/Color Additives and Toxic Substances				
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			Conformance with Approved Procedures				
13	In	Food in good condition, safe, and unadulterated			26	N/A	Pasteurized foods used; prohibited foods not offered		
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
					28	In	Toxic substances properly identified, stored, and used		
					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		Pasteurized eggs used where required			43		In-use utensils: properly stored		
31		Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used		
Food Temperature Control					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35		Approved thawing methods used			48	X	Warewashing facilities: installed, maintained, & used; test strips		X
36		Thermometers provided & accurate			49		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37	X	Food properly labeled; original container		X	50		Hot and cold water available; adequate pressure		
Prevention of Food Contamination					Employee Training				
38		Insects, rodents, and animals not present			51		Plumbing installed; proper backflow devices		
39		Contamination prevented during food preparation, storage and display			52		Sewage and waste water properly disposed		
40		Personal cleanliness			53		Toilet facilities: properly constructed, supplied, & cleaned		
41		Wiping cloths: properly used and stored			54		Garbage & refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55	X	Physical facilities installed, maintained, and clean		X
					56	X	Adequate ventilation and lighting; designated areas used		
					57		All food employees have food handler training		
					58		Allergen training as required		

Food Establishment Inspection Report

Establishment: Java Cafe

Establishment #: 23 009

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
Veggie wrap/stove	165	Heavy whipping cream/RIC	40	Cherry cheesecake/RIC front	41
Omelet/stove	148	Greek yogurt/RIC	40	Breakfast muffin/RIC front display	41
		Sour cream/RIC	39	Fruit & yogurt parfait/RIC front	41
		Sausage gravy-cooling/RIC	123	Milk/RIC drink prep	41
		Shredded cheese/RIC food prep	40	Oatmilk/RIC drink prep	40
		Ground sausage/RIC food prep	41	Almond milk/RIC drink prep	40
		Sliced cheese/RIC food prep	40	Almond milk/RIC basement	40
		Canadian bacon/RIC food prep	39	Milk/RIC basement	40
		Cheese sticks/RIC	41		

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 drink prep area multiple containers stored directly in hand washing sink. Hand washing sinks shall be accessible at all times. Containers removed from hand sink by food employee during inspection.
37	3-302.12 (C) Observed in kitchen squeeze container of brown food substance without name identifying contents on container. Identify food storage containers with common name of the food. Brown food substance was caramel according to person-in-charge and labeled by person-in-charge during inspection.
48	4-301.13 (C) Observed in kitchen soiled pans and containers stored in service sink. Soiled utensils and equipment shall be stored on drainboards or tables large enough to accommodate all soiled and clean dishes to prevent possible contamination. Soiled pans and containers removed from service sink by food employee during inspection.
55	6-201.11 (C) Observed in walkway between drink prep area and restroom hallway floor threshold damaged and not maintained in good repair. Floors and floor coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	4-204.11 (C) Observed in kitchen bottom front edge of exhaust hood soiled with accumulated debris and grease. Exhaust ventilation hood systems in food preparation areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils. Please correct this violation within 90 days or at least by next routine 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 & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Jean Roney _____ Jan 19, 2023
 Person in Charge (Signature) _____ Date

Paul Wilkins WCHD _____
 Inspector (Signature)

Follow-up: Yes No (Check one)

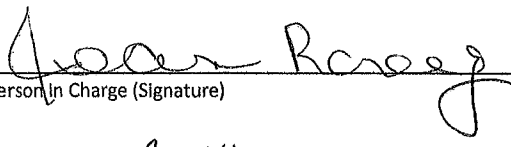
Follow-up Date: _____

Food Establishment Inspection Report


Establishment: Java Cafe

Establishment #: 23 009

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
56	6-303.11 (C) Observed in kitchen storage room lighting found to be insufficient for that area. Light intensity shall be at least 10 foot candles (108 lux) 30 inches above the floor in dry food storage areas and other areas during periods of cleaning. 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 note 1 repeat violation (item #55) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	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, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note if any changes are planned in the future for establishment (menu, equipment, building additions/renovations, plumbing, ownership, etc.), please contact WCHD prior to changes occurring to ensure compliance and plan review.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Spring 2023
	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.


Person in Charge (Signature)

Jan 19, 2023
Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____