

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 18 070 H
Telephone: 527-5282
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Java Eats & Sweets Owner/Agent: Java Eats & Sweets LLC/Jaime Mool

Address: 52 N. Elm Street City: El Paso ZIP Code: 61738

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
			FOOD				GARBAGE AND REFUSE DISPOSAL				GARBAGE AND REFUSE DISPOSAL
• 1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked				Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	19		2	Wash, rinse water: clean, proper temperature	33		2	Outside storage area, enclosures properly constructed, clean; controlled incineration
			FOOD PROTECTION				INSECT, RODENT ANIMAL CONTROL				INSECT, RODENT ANIMAL CONTROL
• 3	X	5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
• 4		4	Facilities to maintain product temperature	21		1	Wiping cloths: clean, use restricted				FLOORS, WALLS AND CEILINGS
5	X	1	Thermometers provided and conspicuous	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	23	X	1	Non-food contact surfaces of equipment and utensils clean				Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
• 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	24		1	Storage, handling of clean equipment-utensils	36		1	LIGHTING
8		2	Food protection during storage, preparation, display, service and transportation	25		1	Single-service articles, storage, dispensing	37	X	1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	26		2	No re-use of single-service articles				VENTILATION
10		1	Food (ice) dispensing utensils properly stored	27		5	Water source, safe: hot and cold under pressure				Rooms and equipment - vented as required
			PERSONNEL				SEWAGE				DRESSING ROOMS
• 11		5	Personnel with infections restricted	*28		4	Sewage and waste water disposal				Rooms clean, lockers provided, facilities clean
• 12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	OTHER OPERATIONS
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
			FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES				TOILET AND HAND-WASHING FACILITIES
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	33		2	Accurate thermometers, chemical test kits provided, gauge cock	44		1	Clean, soiled linen properly stored
17		1	Accurate thermometers, chemical test kits provided, gauge cock					*45	X		Management personnel certified YES ___ NO <u>X</u>
											Food handler certification - food employees YES <u>X</u> NO ___

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm

Hot Foods _____

Cold Foods Sliced ham 41° F

Manager Certification No. of: _____

Crème of chicken 84° F↑ - OK

*Coconut crème pie 44° F

Full-Time Employee: Lisa Kapraun Exp. Date _____

Tomato tortellini soup 179° F

Pistachio dessert 41° F

RIC, RIF - OK

Received by/Title Jesse K. Kepp
(Signature of Owner or Representative)

Sanitation Score: 91 (100 minus demerits)

Date: 7 March 2018

Time In: 9:10 a.m. Time Out: 11:00 a.m.

By Paul Wilkins (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 070 H

The following remarks supplement the inspection report of: Java Eats & Sweets

(Establishment Name)

Date: 7 March 2018

Item	Code	Section	Inspection Remarks	Correct by
3			Observed by cashier coconut crème pie in RIC (Pepsi) internal temperature indicated 44° F using temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature indicated 44° F. Coconut crème pie removed and discarded from RIC by female food employee during inspection.	C
5			Observed in kitchen temperature measuring device accurate to ± 3° F not provided and conspicuous in RIC (ham, white, Whirlpool). Metal-stem thermometer provided by female food employee during inspection.	C
15			Observed in kitchen wood shelf by stove (toaster) with rough surface exposed along edges and not maintained in good repair.	NRI
23			Observed at drink prep area accumulated condensation ice in RIF compartment of RIC (milk, white, Criterion).	NRI
37			Observed in kitchen above hand sink ceiling (yellow) with crack in surface along ceiling/wall juncture.	NRI
45			Observed no documentation that at least one full-time food employee with current certified food protection manager certification was on the premises during this inspection. This facility is classified as a Category I, High Risk food service establishment, and at least one full-time food employee with current CFPM certification must be on the premises whenever food is being prepared or served. This establishment has 90 DAYS (June 7, 2018) to provide documentation that at least one full-time employee with current CFPM certification is on premises whenever food is being prepared and served.	90 DAYS
			Please correct any violations ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment.	
			Allergy awareness training certification is required by July 1, 2018 for all certified food protection managers.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food 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 offered @ WCHD: Fall 2018	
			Certified food protection manager class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 2018).	

Sanitarian/Environmental Health Inspector

Paul Wilkerson

These remarks have been explained to me and are understood

John R. Kaper
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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Item	Code	Section	Inspection Remarks	Correct by
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.	
			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 must be posted at entrances & exits.	
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store employee items (cell phones, water bottles, drinks, food) on designated shelves to prevent contamination of equipment & food intended for consumption	
			- Label all food pre-packaged in advance of retail sale with: 1) The common and/or usual name of the product; 2) A list of ingredients in the order of their predominance by weight including any artificial colors, artificial flavors, or preservatives used; 3) net quantity of contents; 4) name and place of business, address and zip code of the manufacturer, processor, packer, preparer or distributor; 5) name of the food source for each major food allergen contained in the food.	
			- Pre-chill containers in freezing or refrigeration units that will store potentially hazardous foods for cold-holding.	
			- Pre-heat warming units in advance of placing food in them to ensure potentially hazardous food maintains required minimum internal temperature	
			- Label all containers of food (pans, squeeze bottles, etc.) with common name of food in container	

Sanitarian/Environmental Health Inspector

Paul Wilton, WCHD

These remarks have been explained to me and are understood

Nwa K. Kap
(Signature of Owner or Representative)

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