Food Establishment Inspection Report

Local Health Department Name and Address
Woodford County Health Department
1831 S. Main Street, Eureka, IL 61530

Establishment
Cater's Cafe & Bakery - Eureka
License/Permit # 19492

Street Address
112 S. Main Street
City/State
Eureka, IL
Zip Code
61530

No. of Risk Factor/Intervention Violations 2
Date 11/15/2019
Time In 10:20 AM
Time Out 12:05 PM

Permit Holder
Caleb Leman
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

Compliance Status        Protection from Contamination
Supervision
1 IN Person in charge present, demonstrates knowledge, and performs duties
2 IN Certified Food Protection Manager (CFPM)

Employees Health
3 IN Management, food employees and conditional employees; knowledge, responsibilities and reporting
4 IN Proper use of restriction and exclusion
5 IN Procedures for responding to vomiting and diarrhea events

Hygiene Practices
6 IN Proper eating, tasting, drinking, or tobacco use
7 IN No discharge from eyes, nose, and mouth

Preventing Cross-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 N/A Adequate handwashing sinks properly supplied and accessible X

Approved Source
11 IN Food obtained from approved source
12 N/O Food received at improper temperature
13 N/A Food in good condition, safe, and undelivered
14 N/A Required records available: shellstock tags, parasite destruction

Compliance Status        Time/Temperature Control for Safety
Protection from Foodborne Illness
15 IN Food protected and cooled
16 IN Food-contact surfaces cleaned and sanitized
17 IN Proper disposal of returned, previously served, reconditioned and unsafe food

Temperature Control for Hygiene
18 IN Proper cooking time and temperatures
19 N/D Proper reheating procedures for hot holding
20 IN 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
26 N/A Highly Susceptible Populations

Food/Color Additives and Toxic Substances
27 N/A Food additives approved and properly used
28 N/D Toxic substances properly identified, stored, and used X

Conformance with Approved Procedures
29 N/A Compliance with verifiable/prepared process [HACK]

GOOD 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

Safe Food and Water
30 IN Pasteurized eggs used where required
31 IN Water and ice from approved source
32 N/O Variance obtained for specialized processing methods

Food Temperature Control
33 IN Proper cooling methods used; adequate equipment for temperature control
34 IN Plant food properly cooled for hot holding
35 IN Approved thawing methods used
36 N/A Thermometers provided & accurate

Food Identification
37 IN Food properly labeled; original container

Prevention of Food Contamination
38 IN Insects, rodents, and animals not present
39 IN Contaminants prevented during food preparation, storage and display
40 IN Personal cleanliness
41 IN Wiping clothes properly used and stored
42 IN Washing fruits and vegetables

Proper Use of Utensils
43 N/O In-use utensils: properly stored
44 IN Utensils, equipment & linens: properly stored, dried, & handled
45 IN Single-use/single-service articles: properly stored and used
46 IN Gloves used properly

Utensils, Equipment and Vending
47 N/D Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48 IN Warewashing facilities: installed, maintained, & used; test strips
49 N/O Non-food contact surfaces clean

Physical Facilities
50 IN Hot and cold water available; adequate pressure
51 IN Plumbing installed; proper backflow devices
52 IN Sewage and waste water properly disposed
53 IN Toilet facilities: properly constructed, supplied, & cleaned
54 N/D Garbage & refuse properly disposed; facilities maintained
55 X Physical facilities installed, maintained, and clean
56 N/A Adequate ventilation and lighting; designated areas used

Employee Training
57 N/A All food employees have food handler training
58 N/A Allergen training as required

IQC 17-356
## Food Establishment Inspection Report

### Establishment: Caler's Cafe & Bakery - Eureka

**Establishment #:** 19192

- **Water Supply:** [ ] Public  [x] Private
- **Waste Water System:** [x] Public  [ ] Private
- **Sanitizer Type:** Quaternary ammonium
- **PPM:** 200
- **Heat:** N/A

### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed pepper soup/soup urn</td>
<td>154</td>
</tr>
<tr>
<td>Baked potato soup/soup urn</td>
<td>156</td>
</tr>
<tr>
<td>Italian beef Au jus-cooking/crock</td>
<td>95</td>
</tr>
<tr>
<td>Diced eggs/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Diced chicken-cooling/cold-hold</td>
<td>51</td>
</tr>
<tr>
<td>Diced ham/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Diced chicken/RIC</td>
<td>41</td>
</tr>
<tr>
<td>Diced tomatoes/RIC</td>
<td>41</td>
</tr>
<tr>
<td>Housemade ranch dressing/RIC</td>
<td>41</td>
</tr>
<tr>
<td>Sliced tomatoes/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Sliced ham/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Sliced turkey/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Sliced cheese/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Shredded cheese/RIC</td>
<td>41</td>
</tr>
<tr>
<td>Milk/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Taco spread/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Cheesy broccoli soup/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Milk/RIC</td>
<td>41</td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

10. **5-205.11 (PF) Observed in kitchen hand sink blocked by metal cart on casters. Hand washing sinks must be accessible at all times.**

   Metal cart on casters removed from in front of hand sink by female person-in-charge during inspection.

10. **6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees in drink prep area. Handwashing sign provided and posted during inspection.**

28. **7-206.12 (P) Observed in basement three (3) unapproved rodent bait stations (Tomcat) on floor. Rodent bait shall be contained in a covered, tamper-resistant bait station. Unapproved rodent bait stations did not appear to have evidence of rodent activity.**

   Unapproved rodent bait stations removed from use by female person-in-charge during inspection.

43. **3-304.12 (C) Observed in kitchen small black portion cup without handle stored in direct contact with goldfish crackers. Store-in-use utensils in the food with the handle above the top of the food item. Small black portion cup removed and discarded during inspection.**

47. **4-101.19 (C) Observed in kitchen edge of shelf under microwave with rough surface exposed, in customer area edge of counter under Pepsi beverage dispensing unit with rough surface exposed, and in customer area edge of counter under coffee carafes with rough surface exposed. Nonfood-contact surfaces that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a non-absorbent and smooth material. Please correct this violation within 90 days or at least by next routine inspection.**

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

- **Abigail Knapp**
  - e19ah-ISH311g7 - State Food Safety Exp. 9/2024
  - 15637635 - ServSafe Exp. 10/2022
  - 14965206 - ServSafe Exp. 4/2022

**HACCP Topic:** TCS food temperature requirements, proper rodent prevention measures, handwashing requirements

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**Person in Charge (Signature):**

**Date:** Nov 15, 2019

**Follow-up:** [ ] Yes  [x] No  (Check one)

**Follow-up Date:**
## OBSERVATIONS AND CORRECTIVE ACTIONS

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<table>
<thead>
<tr>
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<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>53</td>
<td>6-202.14 (C) Observed restroom door not properly self-closing. All toilet rooms located within a food establishment must be enclosed with a tight-fitting &amp; self-closing door. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>55</td>
<td>6-201.16 (C) Observed wall plates missing and not attached to light switches and electrical outlets by Pepsi beverage dispensing unit and drink prep area. Wall covering materials shall be attached so that they are easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>57</td>
<td>750.230 (C) Observed female person-in-charge could not locate food handler certification documentation for all food employees without CFPM or IL FSSMC certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>58</td>
<td>410 ILCS 625 (C) Observed female person-in-charge could not locate allergy awareness training documentation for all certified food protection managers. All certified food service sanitation managers employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

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

Facility is still classified as a Category I food establishment.

The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation.

Effective July 1, 2018, allergy awareness training certification is required for all certified food protection managers.

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 and approval.

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/drink 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 at WCHD: Spring 2020.

Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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 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.

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Nov 15, 2019

Date

Follow-up: [ ] Yes [x] No (Check one)

Follow-up Date:

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Person In Charge (Signature): [Signature]

Inspector (Signature): [Signature]