

- 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.: 16 128 H
 Telephone: 923-9720
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Caleri's Café & Bakery Owner/Agent: Caleb & Erin Leman

Address: 321 N. Main Street City: Roanoke ZIP Code: 61561

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					
• 1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean	
2	X	1	Original Container, Properly Labeled	19		2	Wash, rinse water: clean, proper temperature	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration	
			FOOD PROTECTION				INSECT, RODENT ANIMAL CONTROL					
• 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	•20		4	Sanitization rinse: clean, temperature, concentration	•35		4	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					
5		1	Thermometers provided and conspicuous	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents					
6		2	Potentially hazardous food properly thawed	23		1	Non-food contact surfaces of equipment and utensils clean					
• 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	24		1	Storage, handling of clean equipment-utensils	36	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
8		2	Food protection during storage, preparation, display, service and transportation	25		1	Single-service articles, storage, dispensing					
9		2	Handling of food (ice) minimized, methods	26		2	No re-use of single-service articles					
10	X	1	Food (ice) dispensing utensils properly stored				WATER	38		1	Lighting provided as required -- Fixtures shielded	
• 11		5	Personnel with infections restricted				SEWAGE					
• 12		5	Hands washed and clean, good hygienic practices	•27		5	Water source, safe: hot and cold under pressure					
13		1	Clean clothes, hair restraints				PLUMBING					
			PERSONNEL	•28		4	Sewage and waste water disposal					
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located				TOILET AND HAND-WASHING FACILITIES					
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	29		1	Installed, Maintained					
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used	
17		1	Accurate thermometers, chemical test kits provided, gauge cock	31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel	
			FOOD EQUIPMENT AND UTENSILS	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	
			OTHER OPERATIONS									
									•45			Management personnel certified YES <u>X</u> NO _____
												Food handler certification -- food employees YES <u>X</u> NO _____

Temperature: Temp/PPM Chemical: Chlorine/Quat 200 ppm Hot Foods _____ Cold Foods Diced ham 40° F
 Manager Certification No. of: 01365179 Egg bagel sandwich 199° F Chicken breast 41° F
 Full-Time Employee: Erin Leman Exp. Date 7/16 Diced hard-boiled egg 40° F
 RIC, RIF -- OK

Received by/Title *Caleb* (Signature of Owner or Representative)

Sanitation Score: 95 (100 minus demerits) Date: 17 November 2016
 Time In: 9:10 a.m. Time Out: 10:10 a.m. Page 1 of 3 By Paul Walker waga (EL)
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 128 H

The following remarks supplement the inspection report of: Caleri's Café & Bakery

(Establishment Name)

Date: 17 November 2016

Item	Code	Section	Inspection Remarks	Correct by
2			Observed pre-packaged in advance of retail sale coffee without ingredient list on packages and address & zip code of preparer or packager on packages.	NRI
2			Observed white food substance in clear plastic container below mixer without name identifying contents on container. White food substance was frosting, according to male owner.	NRI
10			Observed white plastic scraper/spatula without handle in direct contact with food substance (frosting) in clear plastic container below mixer.	NRI
22			Observed accumulated debris and brown slime on white ice deflecting flap in ice machine in basement (Manitowoc).	NRI
36			Observed two round holes in wood floor by dishwasher.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note that the basement is used for storage of packaged single-service items, packaged non-potentially hazardous food, and RIF/RIC only.	
			If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, building changes, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.	
			Please go to our website to view/print the Spring/Summer 2016 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 rd inspection.	
			Please note that if this establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.	
			Next IL FSSM 8-hour class offered @ WCHD: Spring 2017	
			IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			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.	
			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.	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood

Caleri

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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Item	Code	Section	Inspection Remarks	Correct by
		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 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	
			- Quaternary ammonium: 200 ppm at sink, immersion for 1 minute; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Chlorine: 50-100 ppm at sink, immersion for 1 minute; 75° F 50-100 ppm in dishwasher – final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- 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	
			- Cool PHF rapidly from 135° F to 70° F within two hours; then from 70° F to 41° F within 4 more hours; use shallow containers, ice bath, pre-chilled containers to speed cooling process	
			- Make sure all food/drink items pre-packaged in advance of retail sale is properly labeled with: 1) The common and/or usual name of the product; 2) The name, address and zip code of the manufacturer, processor, packer, preparer or distributor; 3) The net contents of the package; 4) A list of ingredients in the order of their predominance by weight with ingredients shown by their common or usual name; and 5) A list of any artificial color, artificial flavor or preservative used.	

Sanitarian/Environmental Health Inspector Paul Wilkins Wong

These remarks have been explained to me and are understood ✓ Caleri
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