FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Coffee & Cream 101 West Main St. Toledo, IL 62468 Inspection Number Date Time In/Out Inspection Type Client Typ∈ Inspector F985B 10/7/25 9:19 AM Routine Restaurant D.Clark 10:18 AM

Permit Number	Risk	<u>Variance</u>	Estab.Type
212	1		Restaurant

		1 Restaurant		
Foodborne	liness Risk Factor	vand Public Health Interventions		
IN = in compliance OUT= out of compliance N/O = not of)W	
Supervisior	IN OUT NA NO C	OS Protection from Contamination (Cont'd)	IN OUT N	IA NO COS
. PIC present, demonstrates knowledge, and performs duties	✓	15. Food separated and protected	✓	
2. Certified Food Protection Manager	✓	16. Food-contact surfaces; cleaned & sanitæd	✓	
Employee Health	IN OUT NA NO C	OS 17. Proper disposition of returned, previously served, reconditioned & unsafe foods	J	
B. Management, food employee and conditional employee mowledge, responsibilities and repoting	✓	Time/Temperature Control for Safety	IN OUT I	NA NO COS
The state of the s		18. Proper cooking time & temperatures	✓	
5. Procedures for responding to vomiting and diarrheal events		19. Proper reheating procedures for hot holding		
	IN OUT NA NO C	os 20. Proper cooling time and temperature		
Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use	✓	21. Proper hot holding temperatures		
7. No discharge from eyes, nose, and mouth		il ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' '	V	
Preventing Contamination by Hands	IN OUT NA NO C	22. Proper cold holding temperatures	V	
B. Hands clean & properly washed		23. Proper date marking and disposition	✓	
). No bare hand contact with RTE food or a pre-approved		24. Time as a Public Health Control; procedures & records	✓	
No bare hand contact with RTE food or a pre-approxed ilternative procedure properly allowed	V	Consumer Advisory	IN OUT N	IA NO COS
0. Adequate handwashing sinks supplied and accessible	✓	25. Consumer advisory provided for raw/undercooked food	 √	
Approved Source	IN OUT NA NO C	I lightly Susceptible i opdiations		NA NO COS
1. Food obtained from approved source	✓	26. Pasteurized foods used; prohibited foods not offeed		
2. Food received at proper temperature	✓	Food/Color Additives and Toxic Substances	IN OUT N	A NO COS
3. Food in good condition, safe & unadulterated	✓	27. Food additives: approved & properly used	√	
4. Required records available: shellstock tags, parasite lestruction,	✓	28. Toxic substances properly identified, stored & used	✓	
		Conformance with Approved Procedures	IN OUT N	IA NO COS
Repeat Violations Highlighted in Yellow		29. Compliance with variance/specialized process/HACCP	✓	
		tail Practices		
Safe Food and Water	IN OUT NA NO C	Troper Use of Oterishs	IN OUT N	IA NO COS
30. Pasteurized eggs used where required		43. In-use utensils: properly stored		
31. Water & ice from approved source		44. Utensils, equip. & linens: property stored, dried & handled		
32. Variance obtained for specialized processing methods		45. Single-use/single-service articles: properly stored & used		
Food Temperature Control	IN OUT NA NO C	46. Gloves used properly		
33. Proper cooling methods used; adequate equip. for temp.		Utensils, Equipment and Vending	IN OUT N	A NO COS
		47. All contact surfaces cleanable, properly designed, constructed, & used	2	✓
Tank lood properly cooked for not holding				
		48. Warewashinq facilities: installed, maintained & used; test		
35. Approved thawing methods used		strips		
35. Approved thawing methods used 36. Thermometers provided & accurate		strips 49. Non-food contact surfaces dean	IN OUT N	✓ A NO COS
	IN OUT NA NO C	strips 49. Non-food contact surfaces dean Physical Facilities	IN OUT N	✓ A NO COS
26. Thermometers provided & accurate	IN OUT NA NO C	strips 49. Non-food contact surfaces dean Physical Facilities 50. Hot & cold water available; adequate pressure	IN OUT N	A NO COS
66. Thermometers provided & accurate Food Identification 87. Food properly labeled; original container	IN OUT NA NO C	strips 49. Non-food contact surfaces dean Physical Facilities 50. Hot & cold water available; adequate pressure 51. Plumbing installed; proper backflow devices	IN OUT N	A NO COS
86. Thermometers provided & accurate Food Identification		strips 49. Non-food contact surfaces clean Physical Facilities 50. Hot & cold water available; adequate pressue 51. Plumbing installed; proper backflow devices 52. Sewage & waste water properly disposed	IN OUT N	A NO COS
66. Thermometers provided & accurate Food Identification 87. Food properly labeled; original container Prevention of Food Contamination 88. Insects, rodents & animals not present		strips 49. Non-food contact surfaces dean Physical Facilities 50. Hot & cold water available; adequate pressure 51. Plumbing installed; proper backflow devices 52. Sewage & waste water properly disposed 53. Toilet facilities: properly constructed, supplied, & deaned	IN OUT N	A NO COS
Food Identification 37. Food properly labeled; original container Prevention of Food Contamination 38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display		strips 49. Non-food contact surfaces clean Physical Facilities 50. Hot & cold water available; adequate pressue 51. Plumbing installed; proper backflow devices 52. Sewage & waste water properly disposed 53. Toilet facilities: properly constructed, supplied, & cleaned 54. Garbage & refuse properly disposed; facilities maintained	IN OUT N	A NO COS
Food Identification 37. Food properly labeled; original container Prevention of Food Contamination 38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display 40. Personal cleanliness		Strips 49. Non-food contact surfaces clean Physical Facilities 50. Hot & cold water available; adequate pressure 51. Plumbing installed; proper backflow devices 52. Sewage & waste water properly disposed 53. Toilet facilities: properly constructed, supplied, & cleaned 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean	IN OUT N	A NO COS
Food Identification 37. Food properly labeled; original container Prevention of Food Contamination 38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display		strips 49. Non-food contact surfaces clean Physical Facilities 50. Hot & cold water available; adequate pressure 51. Plumbing installed; proper backflow devices 52. Sewage & waste water properly disposed 53. Toilet facilities: properly constructed, supplied, & cleaned 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean 56. Adequate ventilation & lighting; designated areas use	IN OUT N	A NO COS
Food Identification 7. Food properly labeled; original container Prevention of Food Contamination 8. Insects, rodents & animals not present 9. Contamination prevented in prep, storage & display 10. Personal cleanliness 11. Wiping cloths; properly used & stored		Strips 49. Non-food contact surfaces clean Physical Facilities 50. Hot & cold water available; adequate pressure 51. Plumbing installed; proper backflow devices 52. Sewage & waste water properly disposed 53. Toilet facilities: properly constructed, supplied, & cleaned 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean	IN OUT N	A NO COS

D.Clark

Kelsey - Expires Certificate #:

RiskFactor Repeat RiskFactor

Follow Up Required: Y Follow Up Date:

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Coffee & Cream 101 West Main St. Toledo, IL 62468

Inspection Number F985B Date 10/7/25 Time In/Out 9:19 AM 10:18 AM

Inspector D.Clark

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Consumer Advisory

Consumer Advisory Provided raw/undercooked food

25 3-603.11 (A) Consumption of Raw Animal Food - Kitchen -

Pf

Code: If an animal food such as beef, eggs, fish, lant, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in RTE formor as an ingredient in another RTE food, the permit holder shall informconsumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in paragraphs (B) and (C) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.



In accordance with Section 8-405.11 this violation must be corrected within 10 days

Utensils, Equipment and Vending

All contact surfaces cleanable, properly designed, constructed & used

47 4-101.19 Nonfood-Contact Surfaces - Kitchen -

C

Pizza oven dirty Code: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.



In accordance with Section 8-405.11 this violation must be corrected within 90 days

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Inspection Number F985B

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

47 4-101.19 Nonfood-Contact Surfaces - Kitchen -

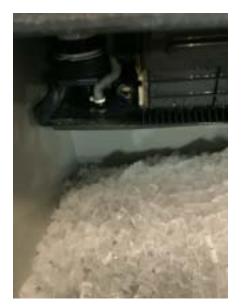
C Toaster oven dirty Code: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.



In accordance with Section 8-405.11 this violation must be corrected within 90 days

49 4-601.11 (B) Non-Food Contact Surfaces and Utensils Clean - Prep -

C Ice machine dirty. Code: The food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.



In accordance with Section 8-405.11 this violation must be corrected within 90 days

Notes

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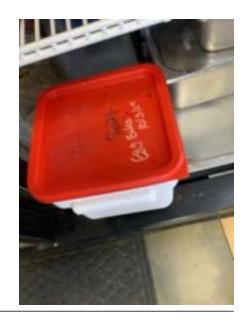
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Notes

88 Notes - Kitchen -

N Date marking - General Notes.



Temperatures

Area	Equipment	Product	Notes	Temps
Prep	Flip Top	Ham		39°F
Prep	Flip Top	Cheese		40°F
Kitchen	Reach-in Freezer	Pizza		13°F
Kitchen	Reach-In Cooler	French dressing		41°F
Kitchen	Reach-in Freezer	Wings		14°F
Prep	Reach-In Cooler	Juice		39°F
Kitchen	Reach-In Cooler	Milk		41°F
Prep	Reach-in Freezer	Ice cream		10°F

FOOD SAFETY INSPECTION REPORT

Page Number 5

Coffee & Cream 101 West Main St. Toledo, IL 62468

Inspection Number F985B

Steam Table

<u>Date</u> 10/7/25

Time In/Out 9:19 AM 10:18 AM

Inspector D.Clark

139°F

Inspection Report (Continued)			Repeat Violations Highlighted in Yellow	
Kitchen	Reach-In Cooler	Shredded cheese		37°F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

Bacon

Notes

Prep

4 violations. 3 corrected on site. Consumer advisoryabout raw foods not posted. Talked about cleaning frequency. All food temps in range. Discussed jewelry use.