

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	4	Date	08/06/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment The Sweet Shop	License/Permit # 19 059	Permit Holder Fred & Frances Allen		Risk Category II	
Street Address 570 N. Chestnut Street		Purpose of Inspection Routine Inspection			
City/State Mfonk, IL	ZIP Code 61760				

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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing 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	Out		X
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	Out		X
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	Out		X
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	N/O		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	N/O		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	Out		X
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			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	In		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
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

		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	X Non-food contact surfaces clean		
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

Food Establishment Inspection Report

Establishment: The Sweet Shop

Establishment #: 19 059

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Gehl's nacho cheese/Gehl's unit	144	Milk/RIC	39		
		Egg salad/RIC	40		
		Chicken salad/RIC	40		
		Vanilla ice milk/soft serve unit	41		
		Chocolate ice milk/soft serve unit	46		
		Vanilla ice milk/soft serve unit	31		
		Chef salad/RIC	50		
		Turkey & cheddar sandwich/RIC	49		

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 hand washing sink blocked by ice cream scoops and stainless steel mixing cups. Hand washing sinks must be accessible at all times. Ice cream scoops and stainless steel mixing cups removed from hand sink basin by female person-in-charge during inspection.
11	3-201.11 (P) Observed by cashier three (3) jars of sauces for sale without proper labeling, including name and place of business of the manufacturer, packer, or distributor. Person-in-charge could not provide documentation that food is from an approved source. Comply with the food law regarding approved sources. Jars of sauces removed from sale by female person-in-charge during inspection.
15	3-302.11 (P) Observed in RIC three (3) cartons of raw eggs stored on top shelf above ready-to-eat food (lettuce). Raw food shall be stored below ready-to-eat food to prevent cross-contamination. Cartons of eggs removed to bottom shelf of RIC by female person-in-charge during inspection.
22	3-501.16 (P) Observed in RIC (Coca-Cola) internal temperature of turkey & cheddar sandwich at 49° F and chef salad at 50° F and in soft-serve ice cream unit chocolate ice milk at 46° F as indicated by using a food temperature measuring device with metal stem. Using metal-stem thermometer provided at establishment, internal temperature of above mentioned TCS foods were within ± 1° F of documented internal temperatures. Ambient air temperature of RIC indicated 46° F. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with female person-in-charge during inspection. TCS foods discarded by female person-in-charge during inspection.

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

Frances Allen 15866866 - ServSafe Exp. 10/2022	Jennifer Tooley 21527510 - NRFSP Exp. 11/2023	Syndi Tooley 21527511 - NRFSP Exp. 11/2023	Wendy Petrimoulx 21527509 - NRFSP Exp. 11/2023
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HACCP Topic: TCS food temperature requirements, Hepatitis A

Frances Allen
 Person in Charge (Signature)

Aug 6, 2019

Date

Paul Wilkey
 Inspector (Signature)

EL

Follow-up: Yes No (Check one)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
49	4-602.13 (C) Observed RIC (Coca-Cola) condenser coils soiled with accumulated dust and debris. 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 go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category II food establishment. If facility chooses to cool down TCS food and/or reheat TCS food, this facility will be re-classified as a Category I food establishment.
	Please note that as of January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification during all hours of operation.
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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 at WCHD: October 2019
	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.

James Allen
Person in Charge (Signature)

Aug 6, 2019
Date

Paul Williams
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____