

Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 1	Date 06/14/2023
Establishment The Sweet Shop		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:50 AM
		Permit Holder Frances Allen	Time Out 12:20 PM
Street Address 570 N. Chestnut Street		Risk Category I	
City/State Minonk, IL		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

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	Compliance Status	COS	R		
Supervision									
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health									
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety				
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures		
Good Hygienic Practices									
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/O	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/O	Proper cooling time and temperature		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	Out	Proper date marking and disposition	X	
Approved Source									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			Consumer Advisory				
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations				
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					
Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
30	Pasteurized eggs used where required				43	In-use utensils: properly stored			
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled			
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used			X
Food Temperature Control									
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly			
34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending				
35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips			
Food Identification									
37	Food properly labeled; original container				49	Non-food contact surfaces clean			
Prevention of Food Contamination									
38	Insects, rodents, and animals not present				Physical Facilities				
39	Contamination prevented during food preparation, storage and display		X		50	Hot and cold water available; adequate pressure			
40	Personal cleanliness				51	Plumbing installed; proper backflow devices			
41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed			
42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned			
Employee Training									
57	All food employees have food handler training				54	Garbage & refuse properly disposed; facilities maintained			
58	Allergen training as required				55	Physical facilities installed, maintained, and clean			
					56	Adequate ventilation and lighting; designated areas used			

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Establishment: The Sweet Shop

Establishment #: 23 053

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	143	Milk/RIC	39		
Sausage/stove	185	Sour cream/RIC	39		
		Diced tomatoes/RIC	40		
		Cheese sticks/RIC	41		
		Egg salad/RIC	41		
		Butter/RIC	40		
		Sour cream/RIC	40		
		Cream cheese/RIC	40		

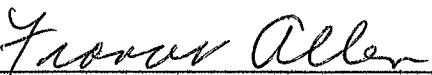
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.		
23	3-501.18 (P) Observed in RIC (KoolMore, by cashier) two (2) clear plastic containers of egg salad with preparation date of 6/7, which exceeds the 7-day requirement for ready-to-eat TCS food. Ready-to-eat, Time/Temperature Control for Safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41° F or below for a maximum of 7 days (not exceeding a manufacturer's use-by date). The day of preparation shall be counted as Day 1. Discussed HACCP concepts with person-in-charge during inspection. Egg salad discarded by food employee during inspection.		
39	3-306.11 (P) Observed open bags of popcorn stored on display counter and not protected from contamination. Food on display shall be protected from contamination. Bags of popcorn covered with clear plastic wrap by food employee during inspection.		
45	4-903.11 (C) Observed bag of large hinged containers stored directly on floor by RIC/RIF & wall shelving, and in back storage area boxes of 32 oz cups and lids stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Single-use articles removed from floor and placed under empty box by person-in-charge during inspection.		

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

Frances Allen 1841957 - Always Food Safe Exp. 11/2027	Wendy Petrimoulx 21527509 - NRFSP Exp. 11/2023	Sydni Tooley 21527511 - NRFSP Exp. 11/2023	Jennifer Tooley 21527510 - NRFSP Exp. 11/2023
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HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food


Frances Allen

Person in Charge (Signature)

Jun 14, 2023

Date


Paul Walker WSP

Inspector (Signature)

FL

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Person in Charge (Signature)

Jun 14, 2023

Date

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