

# 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	2	Date	10/10/2023
Establishment The Sweet Shop		License/Permit #	23 053	Time In	12:10 PM
Street Address 570 N. Chestnut Street		No. of Repeat Risk Factor/Intervention Violations		0	
City/State Mlnonk, IL		ZIP Code	61760	Time Out	1:50 PM
		Permit Holder	Frances Allen		
		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	COS	R	Supervision
In			Person in charge present, demonstrates knowledge, and performs duties
In			Certified Food Protection Manager (CFPM)
<b>Employee Health</b>			
In			Management, food employee and conditional employee; knowledge, responsibilities and reporting
In			Proper use of restriction and exclusion
In			Procedures for responding to vomiting and diarrheal events
<b>Good Hygienic Practices</b>			
In			Proper eating, tasting, drinking, or tobacco use
In			No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>			
In			Hands clean and properly washed
In			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
In			Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>			
In			Food obtained from approved source
N/O			Food received at proper temperature
In			Food in good condition, safe, and unadulterated
N/A			Required records available: shellstock tags, parasite destruction

  

Compliance Status	COS	R	Protection from Contamination
In			Food separated and protected
Out	X		Food-contact surfaces; cleaned and sanitized
In			Proper disposition of returned, previously served, reconditioned and unsafe food
<b>Time/Temperature Control for Safety</b>			
In			Proper cooking time and temperatures
N/O			Proper reheating procedures for hot holding
N/O			Proper cooling time and temperature
In			Proper hot holding temperatures
In			Proper cold holding temperatures
Out		X	Proper date marking and disposition
N/A			Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>			
N/A			Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>			
N/A			Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>			
N/A			Food additives: approved and properly used
In			Toxic substances properly identified, stored, and used
<b>Conformance with Approved Procedures</b>			
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

Compliance Status	COS	R	Safe Food and Water
			Pasteurized eggs used where required
			Water and ice from approved source
			Variance obtained for specialized processing methods
<b>Food Temperature Control</b>			
			Proper cooling methods used; adequate equipment for temperature control
			Plant food properly cooked for hot holding
			Approved thawing methods used
			Thermometers provided & accurate
<b>Food Identification</b>			
X		X	Food properly labeled; original container
<b>Prevention of Food Contamination</b>			
			Insects, rodents, and animals not present
			Contamination prevented during food preparation, storage and display
			Personal cleanliness
			Wiping cloths: properly used and stored
			Washing fruits and vegetables

  

Compliance Status	COS	R	Proper Use of Utensils
			In-use utensils: properly stored
			Utensils, equipment & linens: properly stored, dried, & handled
X		X	Single-use/single-service articles: properly stored and used
			Gloves used properly
<b>Utensils, Equipment and Vending</b>			
			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
			Warewashing facilities: installed, maintained, & used; test strips
			Non-food contact surfaces clean
<b>Physical Facilities</b>			
			Hot and cold water available; adequate pressure
			Plumbing installed; proper backflow devices
			Sewage and waste water properly disposed
			Toilet facilities: properly constructed, supplied, & cleaned
			Garbage & refuse properly disposed; facilities maintained
			Physical facilities installed, maintained, and clean
			Adequate ventilation and lighting; designated areas used
<b>Employee Training</b>			
			All food employees have food handler training
			Allergen training as required

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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	136	Sour cream/RIC	39		
Ham & potato soup/crock pot	174	Milk/RIC	39		
		Egg salad-cooling/RIC	45		
		Yogurt/RIC	38		
		Milk/RIC	39		
		Butter/RIC	40		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in back storage room ice machine (Manitowoc) interior white plastic ice deflecting flap soiled with accumulated debris and black substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice deflecting flap cleaned and sanitized by person-in-charge during inspection.
23	3-501.17 (Pf) Observed in open RIC (KoolMore, by cashier) six (6) clear plastic portion cups of yogurt without preparation date or discard date on containers. Ready-to-eat, Time/Temperature Control for Safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, 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 concept with person-in-charge during inspection. Original yogurt container marked 10/09 and portion cups marked with same date of 10/09 by person-in-charge during inspection.
37	3-602.11 (C) Observed in front customer area by cashier prepackaged in advance of retail sale homemade croutons and homemade cheese & herb bread without proper labeling. Food packaged in a food establishment shall be labeled with: (1) the common name of the food, or absent a common name, an adequately descriptive identity statement; (2) if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) an accurate declaration of the net quantity of contents; (4) the name and place of business of the manufacturer, packer, or distributor; and (5) the name of the food

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

Frances Allen 1841957 - Always Food Safe Exp. 11/2027	Wendy Petrimoult 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, employee health

*Frances Allen*  
Person In Charge (Signature)

Oct 10, 2023

Date

*Paul Williams*  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: The Sweet Shop

Establishment #: 23 053

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Fron Allen  
Person in Charge (Signature)

Oct 10, 2023

Date \_\_\_\_\_

Paul Wilkin wcmv  
Inspector (Signature)

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date: