

Food Establishment Inspection Report

Page 1 of 3

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		No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:10 PM
Street Address 570 N. Chestnut Street		Permit Holder Frances Allen	Time Out 1:50 PM
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	Out	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		18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices							
6	In	Proper eating, tasting, drinking, or tobacco use		20	N/O	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth		21	In	Proper hot holding temperatures	
Preventing Contamination by Hands							
8	In	Hands clean and properly washed		22	In	Proper cold holding temperatures	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		23	Out	Proper date marking and disposition	
10	In	Adequate handwashing sinks properly supplied and accessible		24	N/A	Time as a Public Health Control; procedures & records	
Approved Source							
11	In	Food obtained from approved source		25	N/A	Consumer advisory provided for raw/undercooked food	
12	N/O	Food received at proper temperature		26	N/A	Pasteurized foods used; prohibited foods not offered	
13	In	Food in good condition, safe, and unadulterated		27	N/A	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction		28	In	Toxic substances properly identified, stored, and used	

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	Compliance Status		COS	R
Safe Food and Water							
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		47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35	Approved thawing methods used		48	Warewashing facilities: installed, maintained, & used; test strips			
36	Thermometers provided & accurate		49	Non-food contact surfaces clean			
Food Identification							
37	Food properly labeled; original container		X	Physical Facilities			
Prevention of Food Contamination							
38	Insects, rodents, and animals not present		50	Hot and cold water available; adequate pressure			
39	Contamination prevented during food preparation, storage and display		51	Plumbing installed; proper backflow devices			
40	Personal cleanliness		52	Sewage and waste water properly disposed			
41	Wiping cloths: properly used and stored		53	Toilet facilities: properly constructed, supplied, & cleaned			
42	Washing fruits and vegetables		54	Garbage & refuse properly disposed; facilities maintained			
Employee Training							
57	All food employees have food handler training		55	Physical facilities installed, maintained, and clean			
58	Allergen training as required		56	Adequate ventilation and lighting; designated areas used			

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Page 2 of 3

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

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 Petrimoulx 21527509 - NRFSP Exp. 11/2023	Syndi 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

From Allen

Oct 10, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Person in Charge (Signature)

67

Inspector (Signature)

Food Establishment Inspection Report

Page 3 of 3

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Person in Charge (Signature)

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