

# 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 02/08/2024
Establishment The Sweet Shop		License/Permit # 24 092		Time In 12:00 PM
Street Address 570 N. Chestnut Street		Permit Holder Frances Allen		Time Out 1:35 PM
City/State Minonk, IL		ZIP Code 61760		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
<b>Supervision</b>					<b>Protection from Contamination</b>				
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		
<b>Employee Health</b>					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>				
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		
<b>Good Hygienic Practices</b>					20	In	Proper cooling time and temperature		
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures		
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>					23	In	Proper date marking and disposition		
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>				
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>				
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>				
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	Out	Toxic substances properly identified, stored, and used		X

## 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			
<b>Food Temperature Control</b>					46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>				
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			
<b>Food Identification</b>					<b>Physical Facilities</b>				
37	X	Food properly labeled; original container			50	Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>					51	Plumbing installed; proper backflow devices			
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed			
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned			
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained			
41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean			
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>					<b>Employee Training</b>				
57	All food employees have food handler training				58	Allergen training as required			

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Establishment: The Sweet Shop

Establishment #: 24 092

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	137	Shredded cheese/cold-holding	41	Milk/RIC	41
Taco meat/crock pot	137	Cut lettuce/cold-holding	41	Sour cream/RIC	40
		Diced tomatoes/cold-holding	41	Banana cake cup/RIC	39
		Sour cream/cold-holding	41	Shredded cheese/RIC	41
		Salsa/cold-holding	41	Milk/RIC	35
		Milk/RIC	41		
		Cream cheese frosting/RIC	40		
		Sour cream/RIC	41		
		Hamburger-cooling/pan	87		

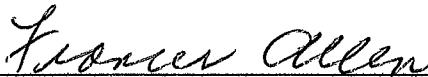
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-204.11 (P) Observed with chlorine test kit concentration of chlorine sanitizing solution at 3-compartment sink measured greater than 200 ppm and water temperature measured 85° F using a food temperature measuring device with metal-stem. Chemical sanitizers, including chemical sanitizing solutions generated on-site, and other chemical antimicrobials applied to food-contact surfaces shall: (A) meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions), or (B) meet the requirements as specified in 40 CFR 180.2020 Pesticide Chemicals Not Requiring a Tolerance or Exemption from Tolerance-Non-food determinations. A chlorine sanitizing solution shall have a minimum concentration of 50-99 ppm when the water temperature is at least 75° F or 100 ppm when the water temperature is at least 55° F. Chlorine sanitizing solution drained and refilled with 83° F water. Recheck = 50 ppm - OK.
37	3-602.11 (C) Observed in front customer area by cashier prepackaged in advance of retail sale sandwich 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 source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Please

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

Frances Allen 1841957 - Always Food Safe Exp. 11/2027	Wendy Petrimoulx 3022026 - Always Food Safe Exp. 11/2028	Sydni Tooley 3027244 - Always Food Safe Exp. 11/2028	Jennifer Tooley 3022030 - Always Food Safe Exp. 11/2028
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, sanitizer requirements



Person in Charge (Signature)

Feb 8, 2024

Date





Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

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**Follow-up Date:**