

# 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 3	Date 06/19/2024
		No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:20 PM
Establishment The Sweet Shop	License/Permit # 24 092	Permit Holder Frances Allen	Time Out 1:45 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	COS	R
<b>Supervision</b>						
1	In	Person in charge present, demonstrates knowledge, and performs duties				
2	In	Certified Food Protection Manager (CFPM)				
<b>Employee Health</b>						
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				
<b>Good Hygienic Practices</b>						
6	In	Proper eating, tasting, drinking, or tobacco use				
7	In	No discharge from eyes, nose, and mouth				
<b>Preventing Contamination by Hands</b>						
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	In	Adequate handwashing sinks properly supplied and accessible				
<b>Approved Source</b>						
11	In	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				
<b>Protection from Contamination</b>						
15	In	Food separated and protected				
16	Out	Food-contact surfaces; cleaned and sanitized				X
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food				
<b>Time/Temperature Control for Safety</b>						
18	In	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	In	Proper cold holding temperatures				
23	Out	Proper date marking and disposition				X
24	N/A	Time as a Public Health Control; procedures & records				
<b>Consumer Advisory</b>						
25	N/A	Consumer advisory provided for raw/undercooked food				
<b>Highly Susceptible Populations</b>						
26	N/A	Pasteurized foods used; prohibited foods not offered				
<b>Food/Color Additives and Toxic Substances</b>						
27	N/A	Food additives: approved and properly used				
28	Out	Toxic substances properly identified, stored, and used				X
<b>Conformance with Approved Procedures</b>						
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.

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	Varlance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used			
Food Temperature Control					46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending				
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					Physical Facilities				
37	Food properly labeled; original contalner				50	Hot and cold water available; adequate pressure			
Prevention of Food Contamination					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			
Employee Training									
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	135	Milk/RIC	40	Chicken salad/RIC	40
		Shredded cheese/RIC	41	Half 'n' half/RIC	41
		Vanilla ice milk/soft serve unit	31	Milk/RIC	41
		Cream cheese/RIC	41		
		Half 'n' half/RIC	41		
		Milk/RIC	41		
		Sour cream/RIC	40		
		Milk/RIC	40		
		Egg salad/RIC	36		

## 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 interior white plastic ice deflecting flap inside ice machine (Scotsman) soiled with accumulated debris and yellow/black/brown substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. White plastic ice deflecting flap cleaned and sanitized by person-in-charge during inspection.
23	3-501.18 (P) Observed in RIC (by cashier) date marking on 2 portion containers of egg salad and 2 portion containers of chicken salad indicated 6-11, which exceeds the 7-day date marking requirement for ready-to-eat TCS food. Ready-to-eat TCS food shall be discarded if it: (1) exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (2) is in a container or package that does not bear a date or day; or (3) is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). Egg salad & chicken salad removed and discarded by person-in-charge during inspection.
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 91° 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

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

Frances Allen

Person in Charge (Signature)

Jun 19, 2024

Date

PA

Paul Miller w/PA

Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

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Establishment #: 24 092

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Person In Charge (Signature)

Jun 19, 2024

\_\_\_\_\_

Date

S. S. S. 1977

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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Inspector (Signature)