

# Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations		2	Date	1/27/2025
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	12:05 PM
Establishment The Sweet Shop		Phone (309) 645-6469		Email			
Address 570 N. Chestnut Street		City/State Minonk, IL			ZIP Code 61760		
License/Permit # 25 060		Permit Holder Allen & Tooley LLC		Purpose of Inspection Routine		Risk Category I	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item				Mark "X" in the appropriate box for COS and/or R			
IN: in compliance	OUT: not in compliance	N/O: not observed	N/A: not applicable	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>											
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	IN	Food is separated and protected.					
2	IN	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.					
<b>Employee Health</b>											
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.		<b>Time/Temperature Control for Safety</b>							
5	IN	Procedures for responding to vomiting and diarrheal events.		18	IN	Proper cooking time and temperatures.					
<b>Good Hygienic Practices</b>											
6	IN	Proper eating, tasting, drinking, or tobacco product 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.					
<b>Preventing Contamination by Hands</b>											
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	OUT	Adequate handwashing sinks are properly supplied and accessible.		23	OUT	Proper date marking and disposition.					
<b>Approved Source</b>											
11	IN	Food obtained from an approved source.		24	N/A	Time as a Public Health Control; procedures and records.					
12	N/O	Food received at the proper temperature.		<b>Consumer Advisory</b>							
13	IN	Food in good condition, safe, and unadulterated.		25	N/A	Consumer advisory is provided for raw/undercooked food.					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		<b>Highly Susceptible Populations</b>							
<b>GOOD RETAIL PRACTICES</b>											
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
Mark "X" in the box if the numbered item is not in compliance				Mark "X" in the appropriate box		COS: Corrected on-site during inspection	R: Repeat violation				
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R		
<b>Safe Food and Water</b>											
30		Pasteurized eggs are used where required.		44		Proper Use of Utensils (continued)					
31		Water and ice from an approved source.		45		Utensils, equipment, and linens: properly stored, dried, and handled.					
32		Varlance obtained for specialized processing methods.		46		Single use/single service articles are properly stored and used.					
<b>Food Temperature Control</b>											
33		Proper cooling methods are used; adequate equipment for temperature control.		47		Gloves used properly.					
34		Plant food properly cooked for hot holding.		48		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.					
35		Approved thawing methods used.		49		Warewashing facilities: installed, maintained, and used; test strips.					
36		Thermometers are provided and accurate.		50		Non-food contact surfaces are clean.					
<b>Food Identification</b>											
37	✓	Food properly labeled; original container.		51		Hot and cold water available; adequate pressure.					
<b>Prevention of Food Contamination</b>											
38		Insects, rodents, and animals not present.		52		Plumbing installed; proper backflow devices.					
39		Contamination is prevented during food preparation, storage, and display.		53		Sewage and wastewater properly disposed.					
40		Personal cleanliness.		54		Toilet facilities: properly constructed, supplied, and cleaned.					
41		Wiping cloths: properly used and stored.		55		Garbage and refuse are properly disposed; facilities are maintained.					
42		Washing fruits, vegetables, and other plant food.		56		Physical facilities installed, maintained, and cleaned.					
<b>Proper Use of Utensils</b>											
43		In-use utensils: properly stored.		57		Adequate ventilation and lighting; designated areas used.					
<b>Food Handler and Allergen Awareness</b>											
58		Food handler training 410 ILCS 625/3.06.		59		Food handler training 410 ILCS 625/3.07 (rest. only).					
Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).											
Allergen awareness notice 410 ILCS 625/3.08 (rest. only).											

Person in Charge (Signature) *Sydn' Tooley* Date: 1/27/2025  
 Inspector (Signature) *Paul Wilkins* Follow-up:  YES  NO (Check one) Follow-up Date: 2/6/2025

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Establishment: The Sweet Shop

Establishment #: 25 060

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50-99/100

Heat: N/O

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Baked potato/crock pot	203	Shredded cheese/cold-holding	41	Shredded cheese/RIC	39
BBQ/crock pot	154	Sour cream/cold-holding	38		
Broccoli/crock pot	136	Milk/RIC	38		
Nacho cheese/Gehl's unit	148	BBQ/RIC	38		
		Hot dogs/RIC	40		
		Pasta salad/RIC	38		
		Cookie dough/RIC	40		
		Milk/RIC	40		

## NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category I food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within

30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

**CFPM Verification (name, expiration date, ID#):** Sydni Tooley

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

**Illinois Requirements:**  Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**  
 Appropriate default beverage for children's meal **410 ILCS 620/21.5.**

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	5-202.12 (Pf) Observed at hand sinks in men's restroom and women's restroom hot water temperature measured 53° F using a food temperature measuring device with metal-stem. A handwashing sink shall be equipped to provide water at a temperature of at least 29.4° C (85° F) through a mixing valve or combination faucet. Please correct this violation within ten (10) days or at least by Thursday, February 6, 2025. Please submit documentation to WCHD noting repairs completed and hot water temperature measurement.
23	3-501.17 (Pf) Observed in RIC (by cashier) no date marking on pre-packaged containers of pasta salad and cookie dough.

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