

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
				Time Out	2:00 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		
Supervision							
1	IN	Person in charge present, demonstrates knowledge, and performs duties.					
2	IN	Certified Food Protection Manager (CFPM).					
Employee Health							
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.					
Good Hygienic Practices							
6	IN	Proper eating, tasting, drinking, or tobacco product use.					
7	IN	No discharge from eyes, nose, and mouth.					
Preventing Contamination by Hands							
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	OUT	Adequate handwashing sinks are properly supplied and accessible.					
Approved Source							
11	IN	Food obtained from an approved source.					
12	N/O	Food received at the proper temperature.					
13	IN	Food in good condition, safe, and unadulterated.					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.					
Protection from Contamination							
15	IN	Food is separated and protected.					
16	IN	Food-contact surfaces; cleaned and sanitized.					
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.					
Time/Temperature Control for Safety							
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.					
24	N/A	Time as a Public Health Control; procedures and records.					
Consumer Advisory							
25	N/A	Consumer advisory is provided for raw/undercooked food.					
Highly Susceptible Populations							
26	N/A	Pasteurized foods are used; prohibited foods are not offered.					
Food/Color Additives and Toxic Substances							
27	N/A	Food additives: approved and properly used.					
28	IN	Toxic substances are properly identified, stored and used.					
Conformance with Approved Procedures							
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 the box if the numbered item is not in compliance				Mark "X" in the appropriate box for COS and/or R		COS: Corrected on-site during inspection R: Repeat violation	
#	X	Compliance Status		COS	R		
Safe Food and Water							
30		Pasteurized eggs are used where required.					
31		Water and ice from an approved source.					
32		Variance obtained for specialized processing methods.					
Food Temperature Control							
33		Proper cooling methods are used; adequate equipment for temperature control.					
34		Plant food properly cooked for hot holding.					
35		Approved thawing methods used.					
36		Thermometers are provided and accurate.					
Food Identification							
37	✓	Food properly labeled; original container.					
Prevention of Food Contamination							
38		Insects, rodents, and animals not present.					
39		Contamination is prevented during food preparation, storage, and display.					
40		Personal cleanliness.					
41		Wiping cloths: properly used and stored.					
42		Washing fruits, vegetables, and other plant food.					
Proper Use of Utensils							
43		In-use utensils: properly stored.					
Proper Use of Utensils (continued)							
44		Utensils, equipment, and linens: properly stored, dried, and handled.					
45		Single use/single service articles are properly stored and used.					
46		Gloves used properly.					
Utensils, Equipment, and Vending							
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.					
48		Warewashing facilities: installed, maintained, and used; test strips.					
49		Non-food contact surfaces are clean.					
Physical Facilities							
50		Hot and cold water available; adequate pressure.					
51		Plumbing installed; proper backflow devices.					
52		Sewage and wastewater properly disposed.					
53		Toilet facilities: properly constructed, supplied, and cleaned.					
54		Garbage and refuse are properly disposed; facilities are maintained.					
55		Physical facilities installed, maintained, and cleaned.					
56		Adequate ventilation and lighting; designated areas used.					
Food Handler and Allergen Awareness							
57		Food handler training 410 ILCS 625/ 3.06.					
58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).					
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).					

Person In Charge (Signature) *Sybil Tooley*

Date: 1/27/2025

Inspector (Signature) *Paul Wilkins*

(E)

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

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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[illegible]