

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 1 Number of Repeat Risk Factor/ Intervention Violations 0	Date 4/17/2025 Time In 1:20 PM Time Out 2:45 PM
Establishment Sweet Amy's	Phone	Email sweetamysbakery@gmail.com	
Address 456 N. Chestnut Street		City/State Minonk, IL	ZIP Code 61760
License/Permit # 25 170		Permit Holder Amy Bosman	Purpose of Inspection Routine
Risk Category II			

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			
IN: In compliance				COS: corrected on-site during inspection			
OUT: not in compliance				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				Protection from Contamination					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	OUT	Food is separated and protected.	X		
2	IN	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.			
Employee Health				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		Time/Temperature Control for Safety					
4	IN	Proper use of restriction and exclusion.		18	N/O	Proper cooking time and temperatures.			
5	IN	Procedures for responding to vomiting and diarrheal events.		19	N/A	Proper reheating procedures for hot holding.			
Good Hygienic Practices				20	N/O	Proper cooling time and temperature.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.		21	N/O	Proper hot holding temperatures.			
7	IN	No discharge from eyes, nose, and mouth.		22	IN	Proper cold holding temperatures.			
Preventing Contamination by Hands				23	IN	Proper date marking and disposition.			
8	IN	Hands clean and properly washed.		24	N/A	Time as a Public Health Control; procedures and records.			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		Consumer Advisory					
10	IN	Adequate handwashing sinks are properly supplied and accessible.		25	N/A	Consumer advisory is provided for raw/undercooked food.			
Approved Source				Highly Susceptible Populations					
11	IN	Food obtained from an approved source.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
12	N/O	Food received at the proper temperature.		Food/Color Additives and Toxic Substances					
13	IN	Food in good condition, safe, and unadulterated.		27	N/A	Food additives: approved and properly used.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		28	IN	Toxic substances are 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.				Conformance with Approved Procedures					
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	#	X	Compliance Status	COS	R
Safe Food and Water				Proper Use of Utensils (continued)					
30		Pasteurized eggs are used where required.		44		Utensils, equipment, and linens: properly stored, dried, and handled.			
31		Water and ice from an approved source.		45		Single use/single service articles are properly stored and used.			
32		Variance obtained for specialized processing methods.		46		Gloves used properly.			
Food Temperature Control				Utensils, Equipment, and Vending					
33		Proper cooling methods are used; adequate equipment for temperature control.		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			
34		Plant food properly cooked for hot holding.		48		Warewashing facilities: installed, maintained, and used; test strips.			
35		Approved thawing methods used.		49		Non-food contact surfaces are clean.			
36		Thermometers are provided and accurate.		Physical Facilities					
Food Identification				50		Hot and cold water available; adequate pressure.			
37	X	Food properly labeled; original container.		51		Plumbing installed; proper backflow devices.			
Prevention of Food Contamination				52		Sewage and wastewater properly disposed.			
38		Insects, rodents, and animals not present.		53		Toilet facilities: properly constructed, supplied, and cleaned.			
39		Contamination is prevented during food preparation, storage, and display.		54		Garbage and refuse are properly disposed; facilities are maintained.			
40		Personal cleanliness.		55		Physical facilities installed, maintained, and cleaned.			
41		Wiping cloths: properly used and stored.		56		Adequate ventilation and lighting; designated areas used.			
42		Washing fruits, vegetables, and other plant food.		Food Handler and Allergen Awareness					
Proper Use of Utensils				57		Food handler training 410 ILCS 625/3.06.			
43		In-use utensils: properly stored.		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) Amy Bosman Date: 4/17/2025

Inspector (Signature) Paul Wilkins Follow-up: YES NO (Check one) Follow-up Date: _____