

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 0		Date 5/16/2025
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 10:45 AM
				Time Out 11:30 AM
Establishment Scottwood Floral Coffee Bar	Phone (309) 467-5467	Email		
Address 100 N. Walnut Street		City/State Eureka, IL	ZIP Code 61530	
License/Permit # 25 139	Permit Holder Scottwood Floral Ltd	Purpose of Inspection Routine	Risk Category III	

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	N/A	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	IN	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.			
#	Compliance Status			COS	R
Protection from Contamination					
15	N/A	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	N/A	Proper cooking time and temperatures.			
19	N/A	Proper reheating procedures for hot holding.			
20	N/A	Proper cooling time and temperature.			
21	N/A	Proper hot holding temperatures.			
22	IN	Proper cold holding temperatures.			
23	IN	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.			
#	X	Compliance Status		COS	R
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)  Date: 5/16/2025

Inspector (Signature)  Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

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Establishment #: 25 139

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Milk/RIC	39		
		Half 'n' half/RIC	39		
		Oat milk/RIC	39		

NOTES			
Please correct any core (C) violations noted below ASAP but at least by next routine inspection			
Facility is still classified as a Category III food establishment			
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 within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits.			
CFPM Verification (name, expiration date, ID#): Scott Frank			

HACCP Topic: TCS food temperature & date marking requirements, proper sanitizer requirements, employee health

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.
	No violations observed at time of inspection.

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