

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 5/20/2025 |
| | | | Number of Repeat Risk Factor/ Intervention Violations 0 | Time In 11:05 AM |
| Establishment Sweeney Bros Pizza & Treehouse BBQ | | | Phone (309) 923-7111 | Email sweeneyco2025@gmail.com |
| Address 105 W. Husseman Street | | City/State Roanoke, IL | ZIP Code 61561 | |
| License/Permit # 25 183 | | Permit Holder Sweeney Bros Pizza LLC | Purpose of Inspection Routine | Risk Category I |

GOOD BUSINESS PRACTICES 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 |
|---|-------------------|--|---|--|-------------------|--|---|
| Supervision | | | | Protection from Contamination | | | |
| 1 | IN | Person in charge present, demonstrates knowledge, and performs duties. | | 15 | IN | Food is separated and protected. | |
| 2 | OUT | 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 | IN | Proper cooking time and temperatures. | |
| 5 | IN | Procedures for responding to vomiting and diarrheal events. | | 19 | IN | Proper reheating procedures for hot holding. | |
| Good Hygienic Practices | | | | 20 | IN | Proper cooling time and temperature. | |
| 6 | IN | Proper eating, tasting, drinking, or tobacco product use. | | 21 | IN | 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 | OUT | Adequate handwashing sinks are properly supplied and accessible. | X | 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 | | | | Conformance with Approved Procedures | | | |
| Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | 29 | N/A | Compliance with variance/specialized process/HACCP. | |

Mark "X" in the box if the numbered item is not in compliance

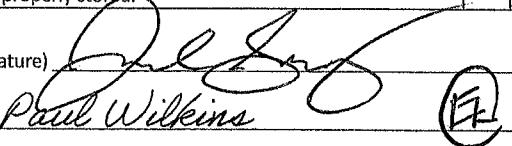
Mark "X" in the appropriate box

COS: Corrected on-site

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 | X | Proper cooling methods are used; adequate equipment for temperature control. | X | | 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 | | 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)



5/20/2025

Inspector (Signature)



Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: Sweeney Bros Pizza & Treehouse BBQ

Establishment #: 25 183

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 25-49/50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---------------------------------------|------|-------------------------------|------|----------------------------------|------|
| Cowboy rice/stove | 156 | Smoked sausage/flattop | 181 | Beef brisket-cooling/RIC | 130 |
| Cowboy beans/flattop | 143 | Chicken salad/RIC prep | 39 | Smokehouse pizza/hot-holding | 136 |
| Cinnamon apples/flattop | 152 | Blue cheese crumbles/RIC prep | 39 | Cut lettuce-cooling/salad bar | 50 |
| Warm butter/flattop | 160 | Diced tomatoes/RIC prep | 36 | Diced tomatoes-cooling/salad bar | 47 |
| Pulled pork/steam table | 136 | Pico de Gallo/RIC prep | 36 | Shredded cheese/salad bar | 41 |
| Beef brisket/steam table | 160 | Cole slaw/RIC prep | 37 | Pico de Gallo-cooling/RIC | 60 |
| Macaroni cheese sauce-cooking/flattop | 106 | Corn mix/RIC prep | 36 | Sausage/RIC pizza prep | 40 |
| Nacho cheese/steam table | 160 | Sour cream/RIC prep | 38 | Diced ham/RIC pizza prep | 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#): Jacob Sweeney

Jacob Sweeney
22121257 - NRSP
Exp. 10/2029

HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, 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. |
|-------------|--|
| 2 | 2-102.12 (C) Observed documentation that only one (1) food employee has current ANSI-approved CFPM certification as required. This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection. |
| 10 | 5-205.11 (Pf) Observed in kitchen hand sink blocked with equipment & utensils. A handwashing sink shall be maintained so that it is |

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Establishment: Sweeney Bros Pizza & Treehouse BBQ Establishment #: 25183