

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations 0		Date 6/4/2025
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 3:20 PM
				Time Out 4:30 PM
Establishment Sue's Place		Phone (309) 367-9902		Email suesplaceinc@gmail.com
Address 518 E. Mt Vernon Street		City/State Metamora, IL		ZIP Code 61548
License/Permit # 25 175		Permit Holder Sue's Place Inc		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	#	Compliance Status			COS	R
Supervision						Protection from Contamination					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.				15	N/A	Food is separated and protected.			
2	N/A	Certified Food Protection Manager (CFPM).				16	IN	Food-contact surfaces; cleaned and sanitized.			
Employee Health						Time/Temperature Control for Safety					
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.				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						Consumer Advisory					
6	IN	Proper eating, tasting, drinking, or tobacco product use.				20	N/A	Proper cooling time and temperature.			
7	IN	No discharge from eyes, nose, and mouth.				21	N/A	Proper hot holding temperatures.			
Preventing Contamination by Hands						Highly Susceptible Populations					
8	IN	Hands clean and properly washed.				22	IN	Proper cold holding temperatures.			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.				23	IN	Proper date marking and disposition.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.				24	N/A	Time as a Public Health Control; procedures and records.			
Approved Source						Food/Color Additives and Toxic Substances					
11	IN	Food obtained from an approved source.				25	N/A	Consumer advisory is provided for raw/undercooked food.			
12	N/O	Food received at the proper temperature.				Food/Color Additives and Toxic Substances					
13	IN	Food in good condition, safe, and unadulterated.				26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.				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	#	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		Food properly labeled; original container.				51		Plumbing installed; proper backflow devices.			
Prevention of Food Contamination						52		Sewage and wastewater properly disposed.			
38	X	Insects, rodents, and animals not present.				53	X	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	X	Physical facilities installed, maintained, and cleaned.			X
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	X	Food handler training 410 ILCS 625/ 3.06.			X
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) Kate's Paravito Date: 6/4/2025

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Sue's Place

Establishment #: 25 175

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	
			Pizza/RIF	0	

NOTES

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

Facility is classified as a Category III food establishment. Facility only offers commercially-prepared, ready-to-eat frozen pizzas to customers at this time. If facility chooses to offer additional food items to customers, this facility may be re-classified depending upon the food items offered for sale to customers. Please contact WCHD prior to changing current menu to ensure compliance.

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.

CFPM Verification (name, expiration date, ID#): Katlin Paranto

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HACCP Topic: TCS food temperature 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.
38	6-202.15 (C) Observed exterior front door to establishment not self-closing. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors.
	Please correct this violation within 90 days or at least by next routine inspection.
53	5-501.17 (C) Observed in women's restroom waste receptacle without cover or lid provided.
	A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

Food Establishment Inspection Report

Page 3 of 3

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