

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
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											
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											
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.		Time/Temperature Control for Safety							
5	IN	Procedures for responding to vomiting and diarrheal events.		18	N/O	Proper cooking time and temperatures.					
Good Hygienic Practices				19	N/A	Proper reheating procedures for hot holding.					
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				22	IN	Proper cold holding temperatures.					
8	IN	Hands clean and properly washed.		23	IN	Proper date marking and disposition.					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		24	N/A	Time as a Public Health Control; procedures and records.					
10	IN	Adequate handwashing sinks are properly supplied and accessible.		Consumer Advisory							
Approved Source											
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.		Highly Susceptible Populations							
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.		Food/Color Additives and Toxic Substances							
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							
				COS: Corrected on-site during inspection							
				R: Repeat violation							

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water									
30		Pasteurized eggs are used where required.			44		Proper Use of Utensils (continued)		
31		Water and ice from an approved source.			45		Utensils, equipment, and linens: properly stored, dried, and handled.		
32		Variances obtained for specialized processing methods.			46		Single use/single service articles are properly stored and used.		
Food Temperature Control									
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Gloves used properly.		
34		Plant food properly cooked for hot holding.			48		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
35		Approved thawing methods used.			49		Warewashing facilities: installed, maintained, and used; test strips.		
36		Thermometers are provided and accurate.			50		Non-food contact surfaces are clean.		
Food Identification									
37		Food properly labeled; original container.			51		Hot and cold water available; adequate pressure.		
Prevention of Food Contamination									
38	X	Insects, rodents, and animals not present.			52		Plumbing installed; proper backflow devices.		
39		Contamination is prevented during food preparation, storage, and display.			53		Sewage and wastewater properly disposed.		
40		Personal cleanliness.			54		Toilet facilities: properly constructed, supplied, and cleaned.		
41		Wiping cloths: properly used and stored.			55		Garbage and refuse are properly disposed; facilities are maintained.		
42		Washing fruits, vegetables, and other plant food.			56		Physical facilities installed, maintained, and cleaned.		X
Proper Use of Utensils									
43		In-use utensils: properly stored.			57		Adequate ventilation and lighting; designated areas used.		
Food Handler and Allergen Awareness									
58	X	Food handler training 410 ILCS 625/3.06.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		X
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			59				

Person in Charge (Signature) Karen Paronto 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

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

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

Establishment: Sue's Place

Establishment #: 25 175