

# Food Establishment Inspection Report

|  |                            |   |                     |         |            |
|--|----------------------------|---|---------------------|---------|------------|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |                            | No. of Risk Factor/Intervention Violations        | 2                   | Date    | 06/14/2021 |
|  |                            | No. of Repeat Risk Factor/Intervention Violations | 0                   | Time In | 12:05 PM   |
| Establishment<br>The Sweet Shop  | License/Permit #<br>21 112 | Permit Holder<br>Fred & Frances Allen             | Risk Category<br>II |         |            |
| Street Address<br>570 N. Chestnut Street   |                            | Purpose of Inspection<br>Routine Inspection       |                     |         |            |
| City/State<br>Minonk, IL   | ZIP Code<br>61760          |   |                     |         |            |

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
**IN**=in compliance    **OUT**=not in compliance    **N/O**=not observed    **N/A**=not applicable  
 Mark "X" in appropriate box for COS and/or R  
**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 | Description   | Compliance Status                          | COS | R |
|--|-----|---|---|--|-----|---|
| <b>Supervision</b>   |     |   |   |  |     |   |
| 1  | In  |   | Person in charge present, demonstrates knowledge, and performs duties                         | 15   | Out |   |
| 2  | In  |   | Certified Food Protection Manager (CFPM)  | 16   | Out |   |
| <b>Employee Health</b>   |     |   |   |  |     |   |
| 3  | In  |   | Management, food employee and conditional employee; knowledge, responsibilities and reporting | 17   | In  |   |
| 4  | In  |   | Proper use of restriction and exclusion   | <b>Time/Temperature Control for Safety</b> |     |   |
| 5  | In  |   | Procedures for responding to vomiting and diarrheal events                                    | 18   | N/O |   |
| <b>Good Hygienic Practices</b>   |     |   |   |  |     |   |
| 6  | In  |   | Proper eating, tasting, drinking, or tobacco use  | 19   | N/O |   |
| 7  | In  |   | No discharge from eyes, nose, and mouth   | 20   | N/O |   |
| <b>Preventing Contamination by Hands</b>   |     |   |   |  |     |   |
| 8  | In  |   | Hands clean and properly washed   | 21   | In  |   |
| 9  | In  |   | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   | 22   | In  |   |
| 10   | In  |   | Adequate handwashing sinks properly supplied and accessible                                   | 23   | In  |   |
| <b>Approved Source</b>   |     |   |   |  |     |   |
| 11   | In  |   | Food obtained from approved source  | 24   | N/A |   |
| 12   | N/O |   | Food received at proper temperature   | <b>Consumer Advisory</b>                   |     |   |
| 13   | In  |   | Food in good condition, safe, and unadulterated   | 25   | N/A |   |
| 14   | N/A |   | Required records available: shellstock tags, parasite destruction                             | <b>Highly Susceptible Populations</b>      |     |   |
| <b>GOOD RETAIL PRACTICES</b>   |     |   |   |  |     |   |
| Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.                                      |     |   |   |  |     |   |
| Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation |     |   |   |  |     |   |
| <b>Safe Food and Water</b>   |     |   |   |  |     |   |
| 30   |     |   | Pasteurized eggs used where required  | <b>Proper Use of Utensils</b>              |     |   |
| 31   |     |   | Water and ice from approved source  | 43   | X   |   |
| 32   |     |   | Variance obtained for specialized processing methods  | 44   | X   |   |
| <b>Food Temperature Control</b>  |     |   |   |  |     |   |
| 33   |     |   | Proper cooling methods used; adequate equipment for temperature control                       | 45   | X   |   |
| 34   |     |   | Plant food properly cooked for hot holding  | 46   |     |   |
| 35   |     |   | Approved thawing methods used   | <b>Utensils, Equipment and Vending</b>     |     |   |
| 36   |     |   | Thermometers provided & accurate  | 47   | X   |   |
| <b>Food Identification</b>   |     |   |   |  |     |   |
| 37   | X   |   | Food properly labeled; original container   | 48   |     |   |
| <b>Prevention of Food Contamination</b>  |     |   |   |  |     |   |
| 38   |     |   | Insects, rodents, and animals not present   | 49   |     |   |
| 39   |     |   | Contamination prevented during food preparation, storage and display                          | <b>Physical Facilities</b>                 |     |   |
| 40   |     |   | Personal cleanliness  | 50   |     |   |
| 41   | X   |   | Wiping cloths: properly used and stored   | 51   |     |   |
| 42   |     |   | Washing fruits and vegetables   | 52   |     |   |
| <b>Employee Training</b>   |     |   |   |  |     |   |
| 57   |     |   | All food employees have food handler training   | 53   |     |   |
| 58   |     |   | Allergen training as required   | 54   |     |   |

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Establishment: The Sweet Shop

Establishment #: 21 112

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100/200

Heat: N/A

| TEMPERATURE OBSERVATIONS        |      |  |                                  |      |  |               |      |
|---------------------------------|------|--|----------------------------------|------|--|---------------|------|
| Item/Location                   | Temp |  | Item/Location                    | Temp |  | Item/Location | Temp |
| Gehl's nacho cheese/Gehl's unit | 151  |  | Milk/RIC                         | 41   |  |               |      |
|                                 |      |  | Hot dogs/RIC                     | 41   |  |               |      |
|                                 |      |  | Vanilla ice milk/soft serve unit | 40   |  |               |      |
|                                 |      |  | Biscuits & gravy/RIC             | 38   |  |               |      |
|                                 |      |  | Cream cheese/RIC                 | 41   |  |               |      |
|                                 |      |  |                                  |      |  |               |      |
|                                 |      |  |                                  |      |  |               |      |
|                                 |      |  |                                  |      |  |               |      |
|                                 |      |  |                                  |      |  |               |      |
|                                 |      |  |                                  |      |  |               |      |

### OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.   |
|-------------|---|
| 15          | 3-302.11 (P) Observed in RIC (Coca-Cola, black) seven (7) cartons of raw eggs stored on top shelf above ready-to-eat foods. Raw foods shall be stored below ready-to-eat foods to prevent cross-contamination. Cartons of eggs moved to bottom shelf of RIC by person-in-charge during inspection.  |
| 16          | 4-501.114 (P) Observed with chlorine test kit concentration of chlorine sanitizing solution at 3-compartment sink indicated 100 ppm and water temperature indicated 93° F using a food temperature measuring device with metal-stem. Using test kit provided at establishment, chlorine sanitizing solution indicated 100 ppm. A chlorine sanitizing solution shall have a concentration of at least: (1) 25-49 ppm when the water temperature is at least 120° F; or (2) 50-99 ppm when the water temperature is at least 75° F; or (3) 100 ppm when the water temperature is at least 55° F. Chlorine sanitizing solution partially drained and refilled with warm water. Recheck = 50 ppm of chlorine and water temperature of 88° F - OK. |
| 37          | 3-602.11 (C) Observed multiple small glass containers of customer self-dispensing bulk foods (candy) not properly labeled. Bulk food that is available for consumer self-dispensing shall be prominently labeled with the following information in plain view of the consumer: (1) The manufacturer's or processor's label that was provided with the food; or (2) A card, sign, or other label with: 1) manufacturer's label, 2) common name of food, 3) ingredients, and 4) nutrition labeling. Please correct this violation within 90 days or at least by next routine inspection.  |
| 41          | 3-304.14 (C) Observed with chlorine test kit concentration of chlorine sanitizing solution in moist-wipe cloth bucket indicated 200 ppm of chlorine and water temperature of 70° F. Cloths in-use for wiping counters and other equipment surfaces shall be held  |

CFPM Verification (name, expiration date, ID#): Frances Allen

|  |  |  |   |
|--|--|--|---|
| Frances Allen<br>15866866 - ServSafe<br>Exp. 10/2022 | Wendy Petrimoulx<br>21527509 - NRFSP<br>Exp. 11/2023 | Syndi Tooley<br>21527511 - NRFSP<br>Exp. 11/2023 | Jennifer Tooley<br>21527510 - NRFSP<br>Exp. 11/2023 |
|--|--|--|---|

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, sanitizing requirements, wearing masks

Frances C. Allen \_\_\_\_\_ Jun 14, 2021  
 Person in Charge (Signature) Date

Paul Wilkerson FL \_\_\_\_\_  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_

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|-------------|--|
|             | between uses in a chlorine sanitizer solution of at least 100 ppm and temperature is at least 55° F. Chlorine sanitizing solution partially drained and refilled with cool water. Recheck = 100 ppm of chlorine and water temperature of 72° F - OK.   |
| 43          | 3-304.12 (C) Observed ice cream scoops stored in stainless steel container of water by hand sink. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at or above 135° F. Ice cream scoops removed from container by person-in-charge during inspection. |
| 44          | 4-903.11 (C) Observed clean utensils stored in stainless steel container next to hand sink. Utensils shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Clean utensils removed from next to hand sink during inspection.  |
| 45          | 4-903.11 (C) Observed single-use articles (Styrofoam bowls and lids) stored in plastic container next to hand sink. Single-use shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Single-use articles removed from next to hand sink during inspection.                                 |
| 47          | 4-101.11 (C) Observed on counter shelf ground coffee stored in plastic container which previously contained Great Value whipped topping. Materials that are used in the construction of utensils and food-contact surfaces of equipment shall meet NSF/ANSI sanitation standards. Please correct this violation within 90 days or at least by next routine inspection.                         |
|             | Please correct any core (C) violations noted above ASAP but at least by next routine inspection  |
|             | Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information  |
|             | Facility is still classified as a Category II food establishment. If facility chooses to cool down TCS food and/or reheat TCS food, this facility will be re-classified as a Category I food establishment.  |
|             | The person-in-charge must have CFPM certification and be on the premises during all hours of operation   |
|             | Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.   |
|             | Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.  |
|             | WCHD provides free food safety in-services to establishments & their staff   |
|             | Next certified food protection manager 8-hour class & exam at WCHD: Spring 2022  |
|             | Food handler certification is required for all food employees who do not already have CFPM or IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 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 and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.             |
|             | Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.   |
|             | Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection  |

Francis C. Allen  
Person in Charge (Signature)

Jun 14, 2021  
Date

Paul Williams  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_