

Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 0		Date 06/19/2024
Establishment Sweet Amy's		No. of Repeat Risk Factor/Intervention Violations 0		Time In 9:50 AM
		License/Permit # 24 189		Time Out 10:50 AM
Street Address 456 N. Chestnut Street		Permit Holder Amy Bosman		Risk Category II
City/State Minonk, IL		Purpose of Inspection Routine Inspection		

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	Compliance Status	COS	R
Supervision					Protection from Contamination		
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected
2	In	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	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					20	N/A	Proper cooling time and temperature
6	In	Proper eating, tasting, drinking, or tobacco use			21	N/O	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 & records
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory		
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food
Approved Source					Highly Susceptible Populations		
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered
12	N/O	Food received at 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: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used

GOOD RETAIL PRACTICES

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

Safe Food and Water			COS	R	Proper Use of Utensils	COS	R
30	Pasteurized eggs used where required				43	In-use utensils: properly stored	
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled	
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used	
Food Temperature Control					46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending		
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate				49	Non-food contact surfaces clean	
Food Identification					Physical Facilities		
37	<input checked="" type="checkbox"/>	Food properly labeled; original container			50	Hot and cold water available; adequate pressure	
Prevention of Food Contamination					51	Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed	
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used	
Employee Training					Employee Training		
57	All food employees have food handler training				58	Allergen training as required	

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Establishment #: 24 189

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50-99/100

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-602.11 (C) Observed in RIF (Arosa) pre-packaged in advance of retail sale ice cream cookie sandwiches and in RIC (Avantco) pre-packaged in advance of retail sale turtle cheesecake not properly labeled. Food packaged in a food establishment shall be labeled with: 1) common name of food, (2) if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) net quantity of contents; (4) name and place of business of the manufacturer, packer, or distributor; and (5) the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Amy Bosman

Amy Bosman
21709480 - ServSafe
Exp. 2/2027

HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Amy Barnes
Person In Charge (Signature)

Jun 19 2024

Date

Person In Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment #: 24 189

Amy Bos
Person in Charge (Signature)

Jun 19, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:
