

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 3	Date 10/11/2018
Establishment The Sweet Shop		License/Permit # 18 144	Time In 12:55 PM
Street Address 570 N. Chestnut Street		Permit Holder Fred & Frances Allen	Time Out 3:15 PM
City/State Minonk, IL		ZIP Code 61760	Risk Category II
		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											
1	In			15	In						
Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination							
2	In			16	In						
Certified Food Protection Manager (CFPM)				Food separated and protected							
Employee Health											
3	Out		X	17	In						
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized							
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food							
Proper use of restriction and exclusion				Time/Temperature Control for Safety							
5	Out		X	18	N/O						
Procedures for responding to vomiting and diarrheal events				Proper cooking time and temperatures							
Good Hygienic Practices											
6	In			19	N/O						
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding							
7	In			20	N/O						
No discharge from eyes, nose, and mouth				Proper cooling time and temperature							
Preventing Contamination by Hands											
8	In			21	Out		X				
Hands clean and properly washed				Proper hot holding temperatures							
9	In			22	In						
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures							
10	In			23	In						
Adequate handwashing sinks properly supplied and accessible				Proper date marking and disposition							
Approved Source											
11	In			24	N/A						
Food obtained from approved source				Time as a Public Health Control; procedures & records							
12	N/O			Consumer Advisory							
Food received at proper temperature				25	N/A						
13	In			Consumer advisory provided for raw/undercooked food							
Food in good condition, safe, and unadulterated				Highly Susceptible Populations							
14	N/A			26	N/A						
Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered							
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											

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

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Establishment: The Sweet Shop

Establishment #: 18 144

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Taco meat/container	140	Milk/RIC	41		
Pulled pork/container	165	Egg salad/RIC	40		
Gehl's nacho cheese/Gehl's unit	125	Chicken salad/RIC	40		
		BBQ/RIC	41		
		Chef salad/RIC	41		
		Deli sandwich/RIC	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
3	2-102.11 (Pf) Observed female person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection.
5	2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
21	3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of Gehl's nacho cheese indicated 125° F. Using metal-stem thermometer provided at establishment, internal temperature of Gehl's nacho cheese indicated 123° F. Gehl's nacho cheese discarded by person-in-charge during inspection and TCS food hot-holding requirements & HACCP concept discussed with food employees and person in charge.
37	3-602.11 (C) Observed by cashier pre-packaged in advance of retail sale "S'mores pie" and "Scotcheroos" not properly labeled with: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, and 5) food allergens. Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.15 (C) Observed back door to establishment not properly self-closing. Please correct this violation within 90 days or at least by next routine inspection.
47	4-102.11 (C) Observed in RIF strawberry topping stored in unapproved and re-used plastic container originally labeled Friendly Farms sour cream. Please correct this violation within 90 days or at least by next routine inspection.

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

Frances Allen 15866866 - ServSafe Exp. 10/2022	Lori Mason 01140351 - IL FSSMC Exp. 3/2019		
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HACCP Topic: TCS food hot-holding requirements, employee health requirements

Frances Allen _____ Oct 11, 2018
 Person in Charge (Signature) Date

Paul Walker Wang EL _____ Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the Fall/Winter 2017 newsletter
	Facility is still classified as a Category II food establishment. If facility chooses to cool down TCS food and reheat TCS food, this facility will be re-classified as a Category I food establishment.
	Please note that as of January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification 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. WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2019
	Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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.

James Allen
Person In Charge (Signature)

Oct 11, 2018
Date

Paul Miller
Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____