

Food Service Establishment

Retail Food Store

Temporary

Mobile



Public Health  
Prevent, Promote, Protect  
Woodford County  
Health Department

1831 S. Main Street

Eureka, IL 61530

(309) 467-3064

www.woodfordhealth.org

Permit No.: 17 061 H

Telephone: 383-3300

Original Inspection

Follow-up Inspection

Other

### RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Little Oaks Child Care Center

Owner/Agent: Pumpkin Place Ltd/Lisa & John Crawford

Address: 504 Woodland Knolls Road

City: Germantown Hills

ZIP Code: 61548

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
*1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2	<b>X</b> <b>C</b>	1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>			
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
*4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILING</b>			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7		4	Unwrapped and potentially hazardous food not reserved, <b>CROSS CONTAMINATION</b>	26		2	No re-use of single-service articles	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation					38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	<b>VENTILATION</b>			
10		1	Food (ice) dispensing utensils properly stored					39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
*11		5	Personnel with infections restricted					40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>								42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>

Temperature: Temp/PPM Chemical: Chlorine 100 ppm/Heat

Hot Foods None Observed

Cold Foods Milk 41° F

Manager Certification No. of: 180618

Pasta salad 39° F

Full-Time Employee: Marjorie Zucco Exp. Date 3/22

Shredded cheese 39° F

RIC, RIF - OK

Received by/Title Sarah Eland Childcare Director  
(Signature of Owner or Representative)

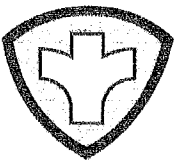
Sanitation Score: 99 (100 minus demerits)

Date: 21 September 2017

Time In: 11:25 a.m. Time Out: 12:30 p.m.

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By Paul Wilkins WENO (EL)  
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 061 H

The following remarks supplement the inspection report of: Little Oaks Child Care Center

(Establishment Name)

Date: 21 September 2017

Item	Code	Section	Inspection Remarks	Correct by
2			Observed in kitchen storage area clear plastic container of food substance (white hexagon-shaped) stored on gray shelf without name identifying contents on container. Food substance was oyster crackers, according to female food employee, and labeled by female food employee during inspection.	C
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: October 3 & 5, 2017	
			IL FSSM 8-hour class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for class & exam.	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have 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.	
		FYI	<b>HAZARD ANALYSIS CRITICAL CONTROL POINT</b>	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal temperatures of food]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing after using the restroom	
			- Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, dishwasher final rinse temperatures, sanitizer concentrations, etc., on a log sheet	
			- Chlorine: 50-100 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Heat: dishwasher – final rinse = 165° F (use T-stick to confirm correct operation)	

Sanitarian/Environmental Health Inspector Paul Williams WCHD

These remarks have been explained to me and are understood by

Lauren Bland

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection