

# Food Establishment Inspection Report

Page 1 of 3

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 03/08/2023
Establishment Just Like Home Daycare		License/Permit # 23 003		Time In 11:00 AM
Street Address 114 Main Street		No. of Repeat Risk Factor/Intervention Violations 0		Time Out 12:15 PM
City/State Congerville, IL		Permit Holder Just Like Home LLC		Risk Category I
		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																																																																																																																																																		
<b>Supervision</b>																																																																																																																																																									
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																																																																																																																																																		
<b>Employee Health</b>																																																																																																																																																									
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			<b>Time/Temperature Control for Safety</b>																																																																																																																																																				
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	<b>Good Hygienic Practices</b>								8	In	Hands clean and properly washed			20	N/O	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			21	In	Proper hot holding temperatures	<b>Preventing Contamination by Hands</b>								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			22	In	Proper cold holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			23	In	Proper date marking and disposition	<b>Approved Source</b>								24	N/A	Time as a Public Health Control; procedures & records			<b>Consumer Advisory</b>								25	N/A	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>								26	In	Pasteurized foods used; prohibited foods not offered			<b>Food/Color Additives and Toxic Substances</b>								27	N/A	Food additives: approved and properly used			28	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								29	N/A	Compliance with variance/specialized process/HACCP		
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## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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

Establishment #: 23 003

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

## **OBSERVATIONS AND CORRECTIVE ACTIONS**

CFPM Verification (name, expiration date, ID#): Brooke White

Brooke White 21746555 – NRFSP Exp. 5/2026	Kari Hitchens 21750407 - NRFSP Exp. 6/2026	Jenna Stephens 21835614 - NRFSP Exp. 5/2027	Jill Gudeman 16299632 - ServSafe Exp. 4/2023
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## HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, EPA-registered sanitizers

Brooke E. White

Mar 8, 2023

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

\_\_\_\_\_  
Inspector (Signature)

# Food Establishment Inspection Report

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Establishment #: 23 003

Brooke E. White

Person in Charge (Signature)

Mar 8, 2023

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**