

# 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 1		Date 08/29/2023
Establishment Stepping Stones Daycare		License/Permit # 23 081		Time In 10:25 AM
Street Address 101 Delaney Drive		Permit Holder Hayley A. Tibbs Enterprises LLC		Time Out 11:35 AM
City/State El Paso, IL		Purpose of Inspection Routine Inspection		Risk Category I

## 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			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	<b>Approved Source</b>								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	Out	Food in good condition, safe, and unadulterated	X		<b>Consumer Advisory</b>			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>			26	In	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			<b>Food/Color Additives and Toxic Substances</b>			28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			<b>Conformance with Approved Procedures</b>		
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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.

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																																																																																																																																				
<b>Food Temperature Control</b>																																																																																																																																										
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>																																																																																																																																					
35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used					36	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips					<b>Food Identification</b>								37	Food properly labeled; original container				<b>Prevention of Food Contamination</b>								38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean					39	Contamination prevented during food preparation, storage and display				<b>Physical Facilities</b>			40	Personal cleanliness				50	Hot and cold water available; adequate pressure					41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices					42	Washing fruits and vegetables				52	Sewage and waste water properly disposed					<b>Employee Training</b>								53	Toilet facilities: properly constructed, supplied, & cleaned					54	Garbage & refuse properly disposed; facilities maintained					55	Physical facilities installed, maintained, and clean					56	Adequate ventilation and lighting; designated areas used					57	All food employees have food handler training					58	Allergen training as required				
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Establishment: Stepping Stones Daycare

Establishment #: 23 081

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat 181

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Hayley Tibbs

Hayley Tibbs L2SC-3-018726 - Learn 2 Serve Exp. 3/2027	Delois Wilkey L2SC-3-017355 - Learn 2 Serve Exp. 2/2027	Allyssa Zehr 17835262 - ServSafe Exp. 5/2024	Bethany Schmidt 17788202 - ServSafe Exp. 4/2024
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## HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Hayley Zibbs  
Person in Charge (Signature)

Aug 29, 2023

Date

12

Paul Wilkins w/00

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

# Food Establishment Inspection Report

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## OBSERVATIONS AND CORRECTIVE ACTIONS

Hayley Gibbs  
Person in Charge (Signature)

Person in Charge (Signature)

Aug 29, 2023

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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