

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 11/06/2023
Establishment Little Oaks Child Care Center		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:35 AM
		Permit Holder Pumpkin Place Ltd		Time Out 12:00 PM
Street Address 504 Woodland Knolls Road		Risk Category I		
City/State Germantown Hills, 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.

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Supervision																																																																																																																																																															
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																																																																																																																																																															
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			Time/Temperature Control for Safety																																																																																																																																																										
5	IN	Procedures for responding to vomiting and diarrheal events			6	IN	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures			7	IN	No discharge from eyes, nose, and mouth			8	IN	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding			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			20	N/O	Proper cooling time and temperature			Good Hygienic Practices										11	IN	Food obtained from approved source			12	N/O	Food received at proper temperature			21	IN	Proper hot holding temperatures			13	IN	Food in good condition, safe, and unadulterated			22	IN	Proper cold holding temperatures			14	N/A	Required records available: shellstock tags, parasite destruction			23	IN	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			Consumer Advisory										25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations										26	IN	Pasteurized foods used; prohibited foods not offered			Food/Color Additives and Toxic Substances										27	N/A	Food additives: approved and properly used			28	IN	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures										29	IN	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.

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

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

Page 2 of 3

Establishment: Little Oaks Child Care Center

Establishment #: 23 063

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 165

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM Verification (name, expiration date, ID#): Jami Schone

Jami Schone 21650949 - ServSafe Expi. 1/2027	Cindy Loven 19959216 - ServSafe Expi. 11/2025		
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Jani S.
Person in Charge (Signature)

Nov 6, 2023

Date _____

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

Establishment: Little Oaks Child Care Center

Establishment #: 23 063

Jessie J
Person In Charge (Signature)

Nov 6, 2023

Date

Paul Weller went
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: