

# 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 12/15/2023
Establishment Just Like Home Daycare		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:25 AM
		Permit Holder Just Like Home LLC		Time Out 11:40 AM
Street Address 114 Main Street		Risk Category I		
City/State Congerville, 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.

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			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			<b>Approved Source</b>										11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			<b>GOOD RETAIL PRACTICES</b>										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				Food Temperature Control					46	Gloves used properly				33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>										34	Plant food properly cooked for hot holding				47	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				Food Identification					<b>Physical Facilities</b>										37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure				Prevention of Food Contamination					51	Plumbing installed; proper backflow devices				38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed				39	X Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned				40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained				41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean				42	Washing fruits and vegetables				56	X Adequate ventilation and lighting; designated areas used				<b>Employee Training</b>										57	All food employees have food handler training				58	Allergen training as required			
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# Food Establishment Inspection Report

Page 2 of 3

## 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

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Lasagna-cooking/stove	120	Milk/RIC	40		
Lasagna/stove	165	Cheese sticks/RIC	35		
Lasagna/hot-holding	140	Cottage cheese/RIC	39		
		Milk/RIC	40		
		Meatballs/RIC	38		
		Breakfast casserole-cooling/RIC	102		
		Breakfast casserole-cooling/RIC	105		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
39	3-305.11 (C) Observed in kitchen open box of Kellogg's graham crackers cinnamon bug bites snack bags stored directly on floor below shelving. Food shall be protected by contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Please correct this violation within 90 days or at least by next routine inspection.
56	6-303.11 (C) Observed in kitchen fluorescent light fixture above door and stove not functioning and lighting appeared insufficient for that area. Light intensity shall be: A) at least 10 foot candles (108 lux) 30 inches above the floor in walk-in refrigeration units and dry food storage areas and other areas during periods of cleaning; B) At least 20 foot candles (215 lux) in areas where food is provided for consumer self-service or where fresh produce or packaged foods are sold or offered for consumption; inside equipment such as reach-in and under-counter refrigeration units; and in areas used for handwashing, warewashing, and equipment and utensil storage, and in restrooms; C) at least 50 foot candles (540 lux) in areas where employees are working with food or working with utensils or equipment where employee safety is a factor. Please correct this violation within 90 days or at least by next routine inspection.

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

Brooke White 21746555 – NRFSP Exp. 5/2026	Kari Hitchens 21750407 - NRFSP Exp. 6/2026	Darlene Brooks 3098432 - Always Food Safe Exp. 12/2028	
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## HACCP Topic: TCS food temperature/date marking/cool down requirements, no bare hand contact with ready-to-eat food, employee health

Brooke White

Dec 15, 2023

Date \_\_\_\_\_

Person in Charge (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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Inspector (Signature)

# Food Establishment Inspection Report

Page 3 of 3

### Establishment: Just Like Home Daycare

Establishment #: 23 003

Brooke  
Brooke, Charge (Signature)

Dec 15, 2023

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**