

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	0	Date	12/15/2023
Establishment Just Like Home Daycare		License/Permit #	23 003	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 114 Main Street		Permit Holder Just Like Home LLC		Risk Category I	
City/State Congerville, IL		ZIP Code 61729		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
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
Employee Health				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	Proper use of restriction and exclusion		
5	In	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	In	Hands clean and properly washed		
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		
Approved Source				
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		

Compliance Status			COS	R
Protection from Contamination				
15	In	Food separated and protected		
16	In	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time and temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
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	N/A	Compliance with variance/specialized process/HACCP		

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

Compliance Status			COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variances obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present		
39	X	Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and clean		
56	X	Adequate ventilation and lighting; designated areas used		
Employee Training				
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

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's 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
Person in Charge (Signature)

Dec 15, 2023

Date

Paul Wilkerson
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)


Follow-up Date: _____

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Establishment: Just Like Home Daycare

Establishment #: 23 003

[illegible]


 Dec-15, 2023
 Person in Charge (Signature) Date

Paul Walker WARD
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: