

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 02/07/2024
Establishment Stepping Stones Daycare		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:15 AM
Street Address 101 Delaney Drive		Permit Holder Hayley A. Tibbs Enterprises LLC	Time Out 11:30 AM
City/State El Paso, IL		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
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		

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	COS	R
Safe Food and Water					Proper Use of Utensils	
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				Utensils, Equipment and Vending	
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					Physical Facilities	
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	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 Adequate ventilation and lighting; designated areas used	
Employee Training					Employee Training	
57	All food employees have food handler training				58 Allergen training as required	

Food Establishment Inspection Report

Page 2 of 3

Establishment: Stepping Stones Daycare

Establishment #: 24 041

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 181

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
56	6-303.11 (C) Observed in kitchen above mechanical warewashing machine fluorescent light fixture not working properly and lighting found to be insufficient for that area. Light intensity shall be 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. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Delois Wilkey

Delois Wilkey L2SC-3-017355 - Learn 2 Serve Exp. 2/2027	Hayley Tibbs L2SC-3-018726 - Learn 2 Serve Exp. 3/2027	Allyssa Zehr 17835262 - ServSafe Exp. 5/2024	
---	--	--	--

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

DeLoach
Person in Charge (Signature)

Feb 7, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Establishment: Stepping Stones Daycare

Establishment #: 24 041

Delois Wiley
Person in Charge (Signature)

Feb 7, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: