

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 08/06/2024
Establishment Stepping Stones Daycare		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:30 AM
Street Address 101 Delaney Drive		Permit Holder Hayley A. Tibbs Enterprises LLC	Time Out 11:45 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	Compliance Status	COS	R																																																																																																																				
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	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	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			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		
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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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Safe Food and Water																																																																																																																																				
30	Pasteurized eggs used where required				43	Proper Use of Utensils																																																																																																																														
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				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	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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Food Establishment Inspection Report

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Establishment: Stepping Stones Daycare

Establishment #: 24 041

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200

Heat: 183

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Delois Wilkey L2SC-3-017355 - Learn 2 Serve Exp. 2/2027	Hayley Tibbs L2SC-3-018726 - Learn 2 Serve Exp. 3/2027		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

July 14 1900

Aug 6, 2024

Date

6. 2024

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Food Establishment Inspection Report

Establishment: Stepping Stones Daycare

Establishment #: 24 041

Heyley
Bonneville Chapter (Silver Seal)

Aug 6, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)