

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations 0	Date 11/8/2024
		Number of Repeat Risk Factor/ Intervention Violations 0	Time In 10:50 AM
Establishment Just Like Home Daycare		Phone (309) 448-2323	Email
Address 114 Main Street		City Congerville, IL	ZIP Code 61742
License/Permit # 24 156	Permit Holder Just Like Home LLC	Purpose of Inspection Routine	Risk Category I

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in the appropriate box for COS and/or R

IN: In compliance OUT: not in compliance N/O: not observed N/A: not applicable

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>				<b>Protection from Contamination</b>			
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	IN	Food is separated and protected.	
2	IN	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.	
<b>Employee Health</b>				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	IN	Time/Temperature Control for Safety	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper reheating procedures for hot holding.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	IN	Proper cooling time and temperature.	
<b>Good Hygienic Practices</b>				21	IN	Proper hot holding temperatures.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper cold holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper date marking and disposition.	
<b>Preventing Contamination by Hands</b>				24	N/A	Time as a Public Health Control; procedures and records.	
8	IN	Hands clean and properly washed.		<b>Consumer Advisory</b>			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
10	IN	Adequate handwashing sinks are properly supplied and accessible.		<b>Highly Susceptible Populations</b>			
<b>Approved Source</b>				26	IN	Pasteurized foods are used; prohibited foods are not offered.	
11	IN	Food obtained from an approved source.		27	N/A	Food/Color Additives and Toxic Substances	
12	N/O	Food received at the proper temperature.		28	IN	Toxic substances are properly identified, stored and used.	
13	IN	Food in good condition, safe, and unadulterated.		29	N/A	Conformance with Approved Procedures	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		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 the box if the numbered item  
Is not in compliance

Mark "X" in the appropriate box  
for COS and/or R

COS: Corrected on-site  
during inspection

R: Repeat  
violation

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils (continued)</b>				
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.		
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.		
32		Varlance obtained for specialized processing methods.			46		Gloves used properly.		
<b>Food Temperature Control</b>					<b>Utensils, Equipment, and Vending</b>				
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
34		Plant food properly cooked for hot holding.			48		Warewashing facilities: installed, maintained, and used; test strips.		
35		Approved thawing methods used.			49		Non-food contact surfaces are clean.		
36		Thermometers are provided and accurate.			50		<b>Physical Facilities</b>		
<b>Food Identification</b>					51		Hot and cold water available; adequate pressure.		
37		Food properly labeled; original container.			52		Plumbing installed; proper backflow devices.		
<b>Prevention of Food Contamination</b>					53		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			54		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			55		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			56		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			57		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			58		<b>Food Handler and Allergen Awareness</b>		
<b>Proper Use of Utensils</b>					59		Food handler training 410 ILCS 625/3.06.		
43		In-use utensils: properly stored.			59		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
					59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) Brooke E. White Date: 11/8/2024

Inspector (Signature) Paul Wilkins Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_

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Page 2 of 3

Establishment: Just Like Home Daycare

Establishment #: 24 156

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Please go to our social media/website to view/print food safety information

Facility is still classified as a Category I food establishment

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.

Food handler certification is required for all food employees without CFPM certification

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

Recommend use of temperature log sheets for refrigeration units, freezer units, & internal TCS food temperature documentation

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

Brooke White 21746555 – NRFSP Exp. 5/2026	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

**Illinois Requirements:**  Use of **non-latex** gloves for food handling and preparation 410 ILCS 180/10.  
 Appropriate **default beverage** for children's meal 410 ILCS 620/21.5.

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
56	<p>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</p>

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Page 3 of 3

**Establishment:** Just Like Home Daycare

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