

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		1	Date	3/18/2025																																																																																																																																																																																
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:25 AM																																																																																																																																																																																
Establishment Just Like Home Daycare		Phone (309) 448-2323		Email																																																																																																																																																																																			
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Person in Charge (Signature)

Brooke E. White

3/18/2025

Inspector (Signature)

Paul Wilkins

Follow-up: YES NO (Check one) Follow-up Date: _____

Food Establishment Inspection Report

Page 2 of 3

Establishment: Just Like Home Daycare

Establishment #: 25 066

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Taquitos/oven	165	Milk/RIC	40
French green beans/stove	208	Cheese sticks/RIC	38
		Mashed potatoes/RIC	36
		Cottage cheese/RIC	39
		Peas/RIC	37
		1/2 pint milk/RIC LG	40
		1/2 pint milk/RIC Magic Chef	39

NOTES

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

Facility is still classified as a Category I food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPN certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Recommend use of temperature log sheets for refrigeration/freezer units, internal TCS food temperatures, sanitizer concentration

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 requirements, no bare hand contact with ready-to-eat food, food allergens, sanitizer concentrations

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.
16	<p>4-501.114 (P) Observed in kitchen chlorine sanitizing solution at 3-compartment sink measured 200 ppm using a chlorine test kit and water temperature measured 104° F using a food temperature measuring device with metal-stem.</p> <p>Using chlorine test kit provided at establishment, chlorine sanitizing solution measured 200 ppm. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 14-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall have a concentration of 50 - 99 ppm when the water temperature is 75° F - 119° F or 100 ppm when the water temperature is 55° F - 74° F. Chlorine sanitizing</p>

Food Establishment Inspection Report

Page 3 of 3

Establishment: Just Like Home Daycare

Establishment #: 25 066