

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations	0	Date	5/9/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:35 AM
Establishment Stepping Stones Daycare		Phone (309) 527-5437	Email		
Address 101 Delaney Drive		City/State El Paso, IL	ZIP Code 61738		
License/Permit # 25 003	Permit Holder Hayley A. Tibbs Enterprises 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		
Supervision				Protection from Contamination					
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.			
Employee Health				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
Good Hygienic Practices				Time/Temperature Control for Safety					
6	IN	Proper eating, tasting, drinking, or tobacco product use.		18	IN	Proper cooking time and temperatures.			
7	IN	No discharge from eyes, nose, and mouth.		19	N/O	Proper reheating procedures for hot holding.			
Preventing Contamination by Hands				20	N/O	Proper cooling time and temperature.			
8	IN	Hands clean and properly washed.		21	IN	Proper hot holding temperatures.			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		22	IN	Proper cold holding temperatures.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		23	IN	Proper date marking and disposition.			
Approved Source				24	N/A	Time as a Public Health Control; procedures and records.			
11	IN	Food obtained from an approved source.		Consumer Advisory					
12	N/O	Food received at the proper temperature.		25	N/A	Consumer advisory is provided for raw/undercooked food.			
13	IN	Food in good condition, safe, and unadulterated.		Highly Susceptible Populations					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		26	IN	Pasteurized foods are used; prohibited foods are not offered.			
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		COS: Corrected on-site during inspection		R: Repeat violation			
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water				Proper Use of Utensils (continued)					
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		Variance obtained for specialized processing methods.		46		Gloves used properly.			
Food Temperature Control				Utensils, Equipment, and Vending					
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.		Physical Facilities					
Food Identification				50		Hot and cold water available; adequate pressure.			
37		Food properly labeled; original container.		51		Plumbing installed; proper backflow devices.			
Prevention of Food Contamination				52		Sewage and wastewater properly disposed.			
38		Insects, rodents, and animals not present.		53		Toilet facilities: properly constructed, supplied, and cleaned.			
39		Contamination is prevented during food preparation, storage, and display.		54		Garbage and refuse are properly disposed; facilities are maintained.			
40		Personal cleanliness.		55		Physical facilities installed, maintained, and cleaned.			
41		Wiping cloths: properly used and stored.		56		Adequate ventilation and lighting; designated areas used.			
42		Washing fruits, vegetables, and other plant food.		57		Food Handler and Allergen Awareness			
Proper Use of Utensils				58		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).			
<i>DeLois Wilkins</i>						Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature) DeLois Wilkins Date: 5/9/2025

Inspector (Signature) Paul Wilkins EL Follow-up: YES NO (Check one) Follow-up Date: _____

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Establishment: Stepping Stones Daycare

Establishment #: 25 003

Water Supply: **Public** **Private**

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat. 181

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.

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

Delois Wilkey L2SC-3-017355 - Learn 2 Serve Exp. 2/2027	Hayley Nowark L2SC-3-018726 - Learn 2 Serve Exp. 3/2027		
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HACCP Topic: TCS food date marking & temperature requirements, no bare hand contact with ready-to-eat food, sanitizing 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.
	No violations observed at time of inspection.

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