

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 11/13/2025						
			Number of Repeat Risk Factor/ Intervention Violations 0		Time In 10:25 AM						
Establishment Just Like Home Daycare			Phone (309) 448-2323		Time Out 11:40 AM						
Address 114 Main Street		City/State Congerville, IL		ZIP Code 61729							
License/Permit # 25 066		Permit Holder Just Like Home LLC		Purpose of Inspection Routine	Risk Category						
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 the 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				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						Time/Temperature Control for Safety					
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			18	IN	proper cooking time and temperatures.				
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.				
Good Hygienic Practices						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.				
Preventing Contamination by Hands						Time as a Public Health Control; procedures and records.					
8	IN	Hands clean and properly washed.			24	N/A					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			Consumer Advisory						
10	IN	Adequate handwashing sinks are properly supplied and accessible.			25	N/A	Consumer advisory is provided for raw/undercooked food.				
Approved Source						Highly Susceptible Populations					
11	IN	Food obtained from an approved source.			26	IN	Pasteurized foods are used; prohibited foods are not offered.				
12	N/O	Food received at the proper temperature.			27	N/A	Food additives: approved and properly used.				
13	IN	Food in good condition, safe, and unadulterated.			28	IN	Toxic substances are properly identified, stored and used.				
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			29	N/A	Conformance with Approved Procedures				
GOOD RETAIL PRACTICES						Compliance with variance/specialized process/HACCP.					
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	X	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.				Food Handler and Allergen Awareness					
43		In-use utensils: properly stored.				57		Food handler training 410 ILCS 625/3.06.			
Proper Use of Utensils						58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			
43						59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature)

Brooke E. Wilkins

Date:

11/13/2025

Inspector (Signature)

Paul Wilkins

(1)

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

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Establishment: Just Like Home Daycare

Establishment #: 25 066

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken strips/oven	180	Milk/RIC	41	Milk/RIC	41
French fries/oven	140	Cheese sticks/RIC	38		
Broccoli/stove	170	Ham/RIC	41		
		Turkey/RIC	41		
		Scrambled eggs/RIC	40		
		Taquitos/RIC	41		
		Sausage-cooling/RIC	58		
		Hash browns-cooling/RIC	58		

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

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. "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#): 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 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.
37	3-302.12 (C) Observed dry brown food substance in large glass jar with glass lid without name identifying contents on container in kitchen on storage shelf. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Dry brown food substance was hot chocolate mix according to food employee and labeled by food employee during inspection.
37	3-602.12 (C) Observed written notification of the presence of major food allergens as an ingredient in unpackaged foods not available to consumers. The permit holder shall notify consumers by written notification of the presence of

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