

Food Establishment Inspection Report

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	07/10/2020
Establishment Just Like Home Daycare		License/Permit #	0	Time In	10:55 AM
Street Address 112 Main Street		Permit Holder	0	Time Out	12:15 PM
City/State Congerville, IL		ZIP Code	Risk Category		
		61729	Just Like Home LLC		
			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				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	In		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
				29	N/A		
				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 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

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				44	Utensils, equipment & linens: properly stored, dried, & handled		
31				45	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				46	Gloves used properly		
32				Utensils, Equipment and Vending			
Variance obtained for specialized processing methods				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Temperature Control				48	Warewashing facilities: installed, maintained, & used; test strips		
33				49	Non-food contact surfaces clean		
Proper cooling methods used; adequate equipment for temperature control				Physical Facilities			
34				50	Hot and cold water available; adequate pressure		
Plant food properly cooked for hot holding				51	Plumbing installed; proper backflow devices		
35				52	Sewage and waste water properly disposed		
Approved thawing methods used				53	Toilet facilities: properly constructed, supplied, & cleaned		
36				54	Garbage & refuse properly disposed; facilities maintained		
Thermometers provided & accurate				55	Physical facilities installed, maintained, and clean		
Food Identification				56	Adequate ventilation and lighting; designated areas used		
37				Employee Training			
Food properly labeled; original container				57	All food employees have food handler training		
Prevention of Food Contamination				58	Allergen training as required		
38							
Insects, rodents, and animals not present							
39							
Contamination prevented during food preparation, storage and display							
40							
Personal cleanliness							
41							
Wiping cloths: properly used and stored							
42							
Washing fruits and vegetables							

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Establishment: Just Like Home Daycare

Establishment #: 20 114

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50-99/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pasta/stove	200	Milk/RIC	41	RIC/kitchen	37
Hamburger/stove	172	Cut lettuce/RIC	41	RIF/kitchen	0
Broccoli/microwave	140	Shredded cheese/RIC	41	RIC/nursery-age room	40
		Sour cream/RIC	40	RIC/toddler-age room	40

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
51	5-205.15 (C) Observed in kitchen hot water faucet at hand sink not functioning properly at time of inspection. Plumbing fixtures shall be maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Brooke White			
Brooke White 21143594 – NRFSP Exp. 9/2020	Darlene Brooks 21360889 - NRFSP Exp. 6/2022		

HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

Brooke E. White
Person in Charge (Signature) Jul 10, 2020
Date

Paul Wilkey (Signature) Follow-up: Yes No (Check one) Follow-up Date: _____

Food Establishment Inspection Report

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Please note that if any changes (menu, equipment, remodeling, location, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Fall 2020
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. "Food handler certification is required 30 days from the hire date of food employees and valid for three (3) years from date of issuance.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	All food employees wearing masks and/or social distancing at time of inspection.

Brooke E. White
 Person in Charge (Signature)

Jul 10, 2020
 Date

Paul Wilbur Wang
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____