

# 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	2	Date	11/06/2018
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:45 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Just Like Home Daycare	18 042	Just Like Home LLC			
Street Address		Purpose of Inspection			
112 Main Street		Routine Inspection			
City/State	ZIP Code				
Congerville, IL	61729				

## 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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting	X	17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	In	Proper cooking time and temperatures	
5	Out	Procedures for responding to vomiting and diarrheal events	X	19	N/O	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	In	Proper eating, tasting, drinking, or tobacco use		20	N/O	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth		21	In	Proper hot holding temperatures	
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
8	In	Hands clean and properly washed		22	In	Proper cold holding temperatures	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		23	In	Proper date marking and disposition	
10	In	Adequate handwashing sinks properly supplied and accessible		24	N/A	Time as a Public Health Control; procedures & records	
<b>Approved Source</b>				<b>Food/Color Additives and Toxic Substances</b>			
11	In	Food obtained from approved source		25	N/A	Consumer advisory provided for raw/undercooked food	
12	N/O	Food received at proper temperature		<b>Conformance with Approved Procedures</b>			
13	In	Food in good condition, safe, and unadulterated		26	In	Pasteurized foods used; prohibited foods not offered	
14	N/A	Required records available: shellstock tags, parasite destruction		27	In	Food additives: approved and properly used	
				28	In	Toxic substances properly identified, stored, and used	
				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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and ice from approved source			44	X Utensils, equipment & linens: properly stored, dried, & handled	X	
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			<b>Physical Facilities</b>			
35	Approved thawing methods used			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>				49	Non-food contact surfaces clean		
37	Food properly labeled; original container			<b>Employee Training</b>			
<b>Prevention of Food Contamination</b>				50	Hot and cold water available; adequate pressure		
38	Insects, rodents, and animals not present			51	X Plumbing installed; proper backflow devices		
39	Contamination prevented during food preparation, storage and display			52	Sewage and waste water properly disposed		
40	Personal cleanliness			53	Toilet facilities: properly constructed, supplied, & cleaned		
41	Wiping cloths: properly used and stored			54	Garbage & refuse properly disposed; facilities maintained		
42	Washing fruits and vegetables			55	Physical facilities installed, maintained, and clean		
				56	Adequate ventilation and lighting; designated areas used		
				<b>Employee Training</b>			
				57	All food employees have food handler training		
				58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Just Like Home Daycare

Establishment #: 18 042

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Taco meat/stove	172	Milk/RIC	39		
Cheese/crock pot	159	Sour cream/RIC	38		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
3	2-102.11 (Pf) Observed person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection.
5	2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
44	4-904.11 (C) Observed in kitchen on wooden cart multi-colored plastic spoons in container with food-contact surfaces of spoons stored in "up" position and not protected from contamination. Spoons removed from container and placed back into container with handle of spoons extended "up" by female food employee during inspection.
51	5-205.15 (C) Observed in kitchen hot water faucet at hand sink missing, not attached, and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Darlene Brooks

Darlene Brooks 21360889 - NRFSP Exp. 6/2022	Brooke White 21143594 - NRFSP Exp. 9/2020	
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HACCP Topic: TCS food cooking temperatures, TCS food proper storage requirements

*Darlene K Brooks*  
 Person in Charge (Signature)

Nov 6, 2018  
 Date

*Paul Walker* (EL)  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

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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 violation noted above ASAP, but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	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
	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 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, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	Next certified food protection manager 8-hour class & exam at WCHD: Spring 2019
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. 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.

*Tadlena K Brooks*  
Person in Charge (Signature)

Nov 6, 2018  
Date

*Paul Wilbur Wall*  
Inspector (Signature)

Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_