



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 061 H

The following remarks supplement the inspection report of: Little Oaks Child Care Center

(Establishment Name)

Date: 6 June 2017

Item	Code	Section	Inspection Remarks	Correct by
2			Observed in kitchen storage area multiple clear plastic containers of food substances (multi-colored & tan) stored on gray shelves without name identifying contents on containers. Food substances were various cereals, according to female food employee.	NRI
12			Observed in kitchen RIF (Frigidaire, black, right-side) employee personal food item (Dairy Queen frozen Blizzard) stored on swing-door top shelf above food items intended for customer consumption. Employee personal food item removed from swing-door top shelf and placed onto bottom shelf of RIF by female food employee during inspection.	C
45			Observed no documentation that female food employee or other employees on the premises have current IL FSSM certification. This facility is classified as a Category I, High Risk food service establishment, and at least one food employee with current IL FSSM certification must be on the premises when food is being prepared and served. The previous IL FSSM left employment at establishment on 1-20-17. This establishment had 90 DAYS from date IL FSSM left employment at establishment (April 20, 2017) to provide documentation that food employees with current IL FSSM are on premises when food is being prepared and served at establishment. Female food employee has completed IL FSSM course and will apply for IL FSSM certification. This establishment has 90 DAYS (September 6, 2017) to provide documentation that at least one full-time employee with current IL FSSM certification is on premises whenever food is being prepared and served.	90 DAYS
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2016 newsletter.	
			Facility is still classified as a Category I, High Risk establishment.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: Fall 2017	
			IL FSSM 8-hour class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for class & exam.	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have IL FSSM 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.	

Sanitarian/Environmental Health Inspector Paul Wilkins

These remarks have been explained to me and are understood

Brighton A. Roberts - Director
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal temperatures of food]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing after using the restroom	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Label & date all incoming products; label and date all items on shelves; follow FIFO; check for damage to food containers	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, dishwasher final rinse temperatures, sanitizer concentrations, etc., on a log sheet	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Heat: dishwasher – final rinse = 165° F	

Sanitarian/Environmental Health Inspector Paul Wilkins Wend

These remarks have been explained to me and are understood Brighton A. Bertha - Director
(Signature of Owner or Representative)

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