

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	1	Date	11/29/2018
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:35 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Little Oaks Child Care Center	18 057	Pumpkin Place Ltd		I	
Street Address		Purpose of Inspection			
504 Woodland Knolls Road		Routine Inspection			
City/State	ZIP Code				
Germantown Hills, IL	61548				

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	In		
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				23	In		
8	In			Proper cold holding temperatures			
Hands clean and properly washed				24	N/A		
9	In			Proper date marking and disposition			
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		
				Consumer advisory provided for raw/undercooked food			
Approved Source				Highly Susceptible Populations			
11	In			26	In		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	N/O			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	N/A		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	Out		X
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				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	X		X	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							

Food Establishment Inspection Report

Establishment: Little Oaks Child Care Center

Establishment #: 18 057

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 200

Heat: 165

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Pork enchilada/oven	185		Sliced cheese/RIC	40	
Cheese enchilada/oven	156		Peeled hard-boiled eggs/RIC	38	
Corn/stove	170		Cut lettuce/RIC	39	
Squash/microwave	144		Milk/RIC	41	
Sweet potatoes/microwave	145		Cut carrots/RIC	36	
			Milk/RIC toddler	41	
			Milk/RIC infant	41	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-102.11 (Pf) Observed in kitchen squeeze bottles of blue liquid and yellow liquid without name identifying contents on containers and properly labeled. Blue liquid was Dawn dishwashing soap and yellow liquid was chlorine bleach, according to female food manager, and properly abeled with name of contents by female person-in-charge during inspection.
36	4-204.112 (C) Observed in infant room temperature measuring device not provided and conspicuous in RIC. Metal-stem thermometer placed into RIC by female person-in-charge during inspection.
49	4-602.13 (C) Observed in toddler room accumulated condensation ice in RIF compartment of RIC. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Sarah Bland

Sarah Bland 21441082 - NRFSP Exp. 3/2023	Marjorie Zucco 21321966 - NRFSP Exp. 3/2022		
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HACCP Topic: TCS food cooking temperatures, sanitizer storage requirements

Sarah Bland Nov 29, 2018
 Person in Charge (Signature) Date

Paul Wilka, WCA
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

