

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 05/02/2019
Establishment Little Oaks Child Care Center		License/Permit # 19 023	Time In 10:40 AM
Street Address 504 Woodland Knolls Road		Permit Holder Pumpkin Place Ltd	Time Out 12:20 PM
City/State Germantown Hills, IL		ZIP Code 61548	Risk Category 1
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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In		
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	N/O		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	Out		X
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	In		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
29	In		
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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided & accurate			
Food Identification			
37			
Food properly labeled; original container			
Prevention of Food Contamination			
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			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47	X		
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55			
Physical facilities installed, maintained, and clean			
56	X		X
Adequate ventilation and lighting; designated areas used			
Employee Training			
57			
All food employees have food handler training			
58			
Allergen training as required			

Food Establishment Inspection Report

Establishment: Little Oaks Child Care Center

Establishment #: 19 023

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: 165

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/pan	154	Milk/RIC	40		
Cheesy cauliflower soup/crock	164	Almond milk/RIC	38		
Pizza/oven	180	Hummus/RIC	39		
Peas/stove	194	Shredded cheese/RIC	39		
		Cut lettuce/RIC	39		
		Diced tomatoes/RIC	40		
		Milk/RIC infant	41		
		Milk/RIC toddler	40		
		Turkey/RIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.17 (Pf) Observed in RIC sliced turkey in Ziplog bag not marked with a use-by date or discard date. TCS food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. Discussed HACCP concept with female person-in-charge during inspection. Sliced turkey was discarded by female person-in-charge during inspection.
47	4-205.10 (C) Observed in RIC pears stored in unapproved plastic container originally labeled Country Crock butter, pineapple jam stored in unapproved plastic container originally labeled Land-O-Lake butter, and in cabinet brown sugar stored in unapproved plastic container originally labeled Sundae Shoppe ice cream. Food equipment and utensils must be certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. Discussed food allergens with female person-in-charge during inspection. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in infant room accumulated condensation ice in RIF compartment of RIC. Please correct this violation within 90 days or at least by next routine inspection.
56	6-403.11 (C) Observed in RIC employee personal drink container (open can of tea) stored on upper door shelf of RIC above food and drink intended for student consumption. Employee personal drink container removed from RIC by female person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Marjorie Zucco

Marjorie Zucco 21321966 - NRFSP Exp. 3/2022	Sarah Bland 21441082 - NRFSP Exp. 3/2023		
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HACCP Topic: TCS food date-marking requirements, employee personal items storage, employee health policy requirements, Hepatitis A

Marjorie Zucco
 Person in Charge (Signature)

May 2, 2019

Date

Paul Wilkins Wilson (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

