

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	06/03/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:45 AM
Establishment Stepping Stones Daycare	License/Permit # 21 041	Permit Holder Hayley A. Tibbs Enterprises LLC	Risk Category I		
Street Address 101 Delaney Drive		Purpose of Inspection Routine Inspection			
City/State El Paso, IL	ZIP Code 61738				

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	Compliance Status	COS	R	Protection from Contamination
Supervision							
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
Employee Health							
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting	17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
4	In		Proper use of restriction and exclusion	Time/Temperature Control for Safety			
5	In		Procedures for responding to vomiting and diarrheal events	18	In		Proper cooking time and temperatures
Good Hygienic Practices							
6	In		Proper eating, tasting, drinking, or tobacco use	19	N/O		Proper reheating procedures for hot holding
7	In		No discharge from eyes, nose, and mouth	20	N/O		Proper cooling time and temperature
Preventing Contamination by Hands							
8	In		Hands clean and properly washed	21	In		Proper hot holding temperatures
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	22	In		Proper cold holding temperatures
10	In		Adequate handwashing sinks properly supplied and accessible	23	In		Proper date marking and disposition
Approved Source							
11	In		Food obtained from approved source	24	N/A		Time as a Public Health Control; procedures & records
12	N/O		Food received at proper temperature	Consumer Advisory			
13	In		Food in good condition, safe, and unadulterated	25	N/A		Consumer advisory provided for raw/undercooked food
14	N/A		Required records available: shellstock tags, parasite destruction	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	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	Safe Food and Water	Compliance Status	COS	R	Proper Use of Utensils
Safe Food and Water							
30			Pasteurized eggs used where required	43	X		In-use utensils: properly stored
31			Water and ice from approved source	44			Utensils, equipment & linens: properly stored, dried, & handled
32			Variance obtained for specialized processing methods	45			Single-use/single-service articles: properly stored and used
Food Temperature Control							
33			Proper cooling methods used; adequate equipment for temperature control	46			Gloves used properly
34			Plant food properly cooked for hot holding	Utensils, Equipment and Vending			
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
Food Identification							
37			Food properly labeled; original container	49			Non-food contact surfaces clean
Prevention of Food Contamination							
38	X		Insects, rodents, and animals not present	Physical Facilities			
39			Contamination prevented during food preparation, storage and display	50			Hot and cold water available; adequate pressure
40			Personal cleanliness	51			Plumbing installed; proper backflow devices
41			Wiping cloths: properly used and stored	52			Sewage and waste water properly disposed
42			Washing fruits and vegetables	53			Toilet facilities: properly constructed, supplied, & cleaned
				54			Garbage & refuse properly disposed; facilities maintained
				55			Physical facilities installed, maintained, and clean
				56			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: Stepping Stones Daycare

Establishment #: 21 041

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 185

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza casserole/oven	136	Milk /RIC	41		
		Cottage cheese/RIC	40		
		Sour cream/RIC	40		
		String cheese/RIC	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
38	6-202.15 (C) Observed north exterior door with gap along bottom door jam allowing air and light to penetrate. Exterior doors shall be: 1) self-closing, 2) solid and tight fitting, 3) limited to designed use. Please correct this violation within 90 days or at least by next routine inspection.
43	3-304.12 (C) Observed in kitchen on shelf blue scoop with handle stored incorrectly in direct contact with food substance (sugar) in clear plastic container. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Blue scoop with handle removed from sugar by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Hayley Tibbs

Hayley Tibbs 15025242 - ServSafe Exp. 4/2022	Delois Wilkey L2SC-2-006949 Exp. 3/2022	Allyssa Zehr 17835262 - ServSafe Exp. 5/2024	Baylie Orellana 21471047 - NRFSP Exp. 5/2023
--	---	--	--

HACCP Topic: TCS food temperature requirements, employee personal hygiene requirements, wearing masks

Date
Jun 3, 2021

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Stepping Stones Daycare

Establishment #: 21 041

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
	The person-in-charge must have CFPM certification and be on the premises during all hours of operation
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2021
	Food handler certification is required for all food employees who do not already have CFPM or 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 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.
	If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, building renovations, etc.), please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection

Hayley Wilson
 Person in Charge (Signature)

Paul Wilkin
 Inspector (Signature)

Jun 3, 2021
 Date

Follow-up: Yes No (Check one)

Follow-up Date: _____