

# Food Establishment Inspection Report

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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 03/22/2024
Establishment Just Like Home Daycare		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:45 AM
Street Address 114 Main Street		Permit Holder Just Like Home LLC		Time Out 11:45 AM
City/State Congerville, IL		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	Compliance Status			COS	R																																																							
<b>Supervision</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>																																																																
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			<b>Time/Temperature Control for Safety</b>																																																											
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures																																																									
<b>Good Hygienic Practices</b>																																																																
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																																																									
<b>Preventing Contamination by Hands</b>																																																																
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																																																									
<b>Approved Source</b>																																																																
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			<b>Consumer Advisory</b>																																																											
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			<b>Highly Susceptible Populations</b>																																																											
<b>GOOD RETAIL PRACTICES</b>																																																																
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.																																																																
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COS R			COS R			COS R			COS R																																																							
<b>Safe Food and Water</b>																																																																
30	Pasteurized eggs used where required				43	Proper Use of Utensils																																																										
31	Water and ice from approved source				44	Utensils, Equipment and Vending																																																										
32	Varlance obtained for specialized processing methods				45	Physical Facilities																																																										
<b>Food Temperature Control</b>																																																																
33	Proper cooling methods used; adequate equipment for temperature control				46	Employee Training																																																										
34	Plant food properly cooked for hot holding				35	Approved thawing methods used				36	Thermometers provided & accurate				<b>Food Identification</b>										37	Food properly labeled; original container				<b>Prevention of Food Contamination</b>										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			
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### Establishment: Just Like Home Daycare

Establishment #: 24 156

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Taquitos/hot-holding	135	Milk/RIC	41		
Peas/hot-holding	136	Sliced cheese/RIC	39		
Pizza/oven	208	Ham/RIC	39		
Mostaccioli/oven	155	Cheese sticks/RIC	39		
		Cottage cheese/RIC	35		
		Milk/RIC	40		

## OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM Verification (name, expiration date, ID#): Brooke White

C.P.M. Verification (Name, expiration date, ID#):			
Brooke White 21746555 – NRFSP Exp. 5/2026	Kari Hitchens 21750407 - NRFSP Exp. 6/2026	Darlene Brooks 3098432 - Always Food Safe Exp. 12/2028	

HACCP Topic: TCS food temperature/date marking/cool down requirements, no bare hand contact with ready-to-eat food, employee health

Brooke E. White

Mar 22, 2024

Date

Person in Charge (Signature)

12

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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Inspector (Signature)

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Brooke E. White  
Person in Charge (Signature)

Person in Charge (Signature)

Mar 22, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**