

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
Prevent. Promote. Protect.  
Woodford County  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
www.woodfordhealth.org

Permit No.: 17 109 M  
Telephone: 527-7700  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: McDonald's #15655

Owner/Agent: Bre El Restaurant Inc/Paul & Mary Breznay

Address: 644 W. Main Street

City: El Paso

ZIP Code: 61738

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
*1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>			
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
*4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>			
5	X	1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>	38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	<b>VENTILATION</b>			
10	X	1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
*11		5	Personnel with infections restricted				<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41	X	5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>							<b>TOILET AND HAND-WASHING FACILITIES</b>	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>

Temperature: Temp/PPM Chemical: Quat/Chlorine 200 ppm

Hot Foods Square eggs 146° F

Cold Foods Ham 40° F

Manager Certification No. of: 01659913

Canadian bacon 141° F

Breakfast burrito 41° F

Full-Time Employee: Kellee Knack Exp. Date 12/19

Sausage patty 153° F

Yogurt parfait 40° F

Sausage burrito 141° F

WIC, WIF, RIC, RIF - OK

Received by/Title Randi Dausga (Signature of Owner or Representative)

Sanitation Score: 91 (100 minus demerits)

Date: 30 August 2017

Time In: 9:15 a.m. Time Out: 10:30 a.m.

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By Paul Wilcox (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 109 M

The following remarks supplement the inspection report of: McDonald's #15655

(Establishment Name)

Date: 30 August 2017

Item	Code	Section	Inspection Remarks	Correct by
5			Observed temperature measuring device accurate to $\pm 3^\circ$ F not provided and conspicuous in RIF (Beverage Air, by drive-thru cashier). Thermometer provided by female manager during inspection.	C
10			Observed in ice machine (Manitowoc, by WIC/WIF) ice scoop with handle in direct contact with ice. Ice scoop removed from ice and placed back into ice with handle extended above ice during inspection.	C
15			Observed bottom interior white plastic base of Q-ing oven unit (right side, behind food prep counter along wall) cracked, damaged, and not maintained in good repair.	NRI
23			Observed along cook/food prep box fan with accumulated dust and debris on white plastic grill cover. Box fan grill cover cleaned and sanitized by female food employee during inspection.	C
41			Observed on metal storage rack across from 3-compartment sink three spray bottles of various cleaners stored next to and above single-service items (plastic containers, paper products). Spray bottles moved to shelf above laundry washer by female manager during inspection.	C
			Please correct any violations noted above ASAP, but at least by NRI	
			Facility is still classified as a Category II, Medium Risk establishment	
			WCHD provides free food safety in-services to establishments & their staff	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next IL FSSM class offered @ WCHD: October 3 & 5, 2017	
			IL FSSM class at U of I Extension - Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			Effective January 1, 2015, 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.	
			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 must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector

*Paul Wilke WCHD*

These remarks have been explained to me and are understood

*Handi Dawson*

(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 food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves and after breaks -- double hand washing required after using the restroom	
			- Store raw foods on bottom shelves of refrigeration & freezing units, below ready-to-eat foods, to prevent cross-contamination	
			- Quaternary ammonium: 200 ppm at sink, immersion for 1 minute; 75° F 200 ppm for moist-wipe cloth, spray bottle, swabbing; 75° F - Chlorine: 50-100 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 1 minute; 75° F 50-100 ppm in dishwasher – final rinse 100-200 ppm for moist-wipe cloth, spray bottle, swabbing; 75° F - Label all spray bottles & buckets with name of solution in container - Store all cleaning supplies and toxic items on bottom shelves and in designated areas to prevent contamination of food, equipment, utensils, single-service items, etc.	

Sanitarian/Environmental Health Inspector Paul Wilbur Ward

These remarks have been explained to me and are understood Ranali Dausger  
(Signature of Owner or Representative)

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