

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.: 17 110 M

Telephone: 367-9333

Original Inspection

Follow-up Inspection

Other

### RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: McDonald's #16776

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

Address: 901 W. Mt Vernon Street

City: Metamora

ZIP Code: 61548

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	X C	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 C	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	X C	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		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		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		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 <u>X</u> NO <u>    </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO <u>    </u>

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

Hot Foods Fish 152° F

Cold Foods Yogurt parfait 41° F

Manager Certification No. of: 01664537

Chicken nuggets 141° F

\*Folded eggs 48° F

Full-Time Employee: Dawn Downs Exp. Date 2/20

Hamburger 165° F

\*Sausage burrito 50° F

Grilled chicken 165° F

WIC, WIF, RIC, RIF - OK

Received by/Title *Melanie Schuch*  
(Signature of Owner or Representative)

Sanitation Score: 89 (100 minus demerits)

Date: 13 September 2017

Time In: 3:05 p.m. Time Out: 4:45 p.m.

Page 1 of 3

By *Paul Miller, WIC* (EL)  
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 110 M

The following remarks supplement the inspection report of: McDonald's #16776

(Establishment Name)

Date: 13 September 2017

Item	Code	Section	Inspection Remarks	Correct by
3			Observed with food temperature measuring device with metal-stem internal temperature of sausage burrito at 50° F and folded eggs 48° F in RIC (2-door, upright, Traulsen). Using thermocouple provided at establishment, internal temperature of sausage burritos at 50° F and folded eggs 48° F. Sausage burritos and folded eggs discarded by female food manager during inspection.	C
5			Observed in RIC (2-door, upright, Traulsen) temperature measuring device accurate to ± 3° F not provided and conspicuous. Thermometer provided by female food manager during inspection.	C
7			Observed in RIC (2-door, by cashier) carton of raw eggs stored on upper slotted shelf above covered container of diced onions. Raw eggs moved to bottom shelf of RIC by female food employee during inspection.	C
23			Observed in RIF (wall-mounted, 2-door) accumulated condensation ice on back wall and bottom shelf.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Facility is still classified as a Category II, Medium Risk establishment	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: October 3 & 5, 2017	
			IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for class 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 Wilkins WCHD

These remarks have been explained to me and are understood

Melvin S. Scheraga  
(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 – double hand washing required after using the restroom	
			- 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 sink, immersion for 1 minute; 75° F 100-200 ppm for moist-wipe cloth, spray bottle, swabbing; 75° F - Label all spray bottles & buckets with name of cleaning solution - Store toxic chemicals and cleaning supplies away from food, equipment, single-service items, etc., to prevent possible contamination	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store raw food below ready-to-eat food to prevent cross-contamination	

Sanitarian/Environmental Health Inspector

*Paul Wilber Wilson*

These remarks have been explained to me and are understood

*Melinda Schubert*

(Signature of Owner or Representative)

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