

- 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.: 18 125 M
 Telephone: 367-9333
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: McDonald's #16776

Owner/Agent: Bre Met 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
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL			
• 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
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL			
• 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		1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILING			
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	X C	1	Single-service articles, storage, dispensing	37	X	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	LIGHTING			
8	X C	2	Food protection during storage, preparation, display, service and transportation				WATER	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	VENTILATION			
10		1	Food (ice) dispensing utensils properly stored				SEWAGE	39		1	Rooms and equipment - vented as required
PERSONNEL				•28		4	Sewage and waste water disposal	DRESSING ROOMS			
•11		5	Personnel with infections restricted				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean
•12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS			
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS							TOILET AND HAND-WASHING FACILITIES	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14	X C	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 _____
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO _____

Temperature: Temp/PPM Chemical: Chlorine 100 ppm/Quat

Hot Foods Fish 144° F

Cold Foods Yogurt parfait 40° F

Manager Certification No. of: 21411400 - NRFSP

Chicken breast 152° F

Folded eggs 38° F

Full-Time Employee: Angela Richardson Exp. Date 11/22

Hamburger 163° F

Cut lettuce salad 41° F

Grilled chicken 155° F

WIC, WIF, RIC, RIF - OK

Received by/Title Angela Richardson (Signature of Owner or Representative)

Sanitation Score: 89 (100 minus demerits)

Date: 20 March 2018

Time In: 1:50 p.m. Time Out: 3:50 p.m.

By Paul W. Lewis (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 125 M

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

(Establishment Name)

Date: 20 March 2018

Item	Code	Section	Inspection Remarks	Correct by
5			Observed temperature measuring device accurate to $\pm 3^{\circ}$ F not provided and conspicuous in RIC (coffee prep). Thermometer provided by female food manager during inspection.	C
7			Observed in RIF (hamburger, biscuits, by griddle) raw hamburger in open package stored above biscuits in closed package. Biscuits removed to wall-hanging RIF by female food manager during inspection.	C
8			Observed tea bags stored unprotected in plastic container. Tea bags placed into clear plastic bag by female food manager during inspection.	C
14			Observed butter stored in clear plastic container with corner of container cracked and damaged. Clear container discarded by female food manager during inspection.	C
25			Observed large coffee filters stored unprotected in plastic container. Coffee filters placed into clear plastic bag by female food manager during inspection.	C
37			Observed open space between plastic sheeting and wall by cashier allowing construction dust to enter facility during construction. Plastic sheeting taped by construction worker during inspection and non-food-contact surfaces cleaned and sanitized by female food employee during inspection.	C
37			Observed door jamb on back door (north) to establishment not maintained in good repair.	NRI
			Please note facility is currently undergoing renovation to dining area, restrooms, and play place area.	
			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 certified food protection manager 8-hour class & exam offered @ WCHD: July 2018	
			Certified food protection manager class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for class information or to register for the 8-hour class & exam (June 2018).	
			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.	

Sanitarian/Environmental Health Inspector Paul Wilkes was

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

NRI = Next Routine Inspection
C = Corrected During Inspection



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			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.	
		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 30 seconds; 75° F 200 ppm for moist-wipe cloth, spray bottle, swabbing; 75° F - Chlorine: 50-100 ppm at sink, immersion for 10 seconds; 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 & time</u> of opening of package, in addition to the <u>date & 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 Wilson Ward

These remarks have been explained to me and are understood

Angie Richardson

(Signature of Owner or Representative)

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