

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	2	Date	02/18/2020
Establishment McDonald's #16776		License/Permit #	0	Time In	1:35 PM
Street Address 901 W. Mt Vernon Street		Permit Holder	Risk Category		
City/State Metamora, IL		Bre Met Restaurant Inc	II		
ZIP Code 61548		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	Description	Compliance Status	COS	R	Description
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/A		Proper reheating procedures for hot holding
7	In		No discharge from eyes, nose, and mouth	20	N/A		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	Out		Adequate handwashing sinks properly supplied and accessible	23	In		Proper date marking and disposition
Approved Source							
11	In		Food obtained from approved source	24	In		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			
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							
Safe Food and Water							
30			Pasteurized eggs used where required	Food/Color Additives and Toxic Substances			
31			Water and ice from approved source	27	N/A		Food additives: approved and properly used
32			Variance obtained for specialized processing methods	28	Out		Toxic substances properly identified, stored, and used
Food Temperature Control							
33			Proper cooling methods used; adequate equipment for temperature control	Conformance with Approved Procedures			
34			Plant food properly cooked for hot holding	29	N/A		Compliance with variance/specialized process/HACCP
35			Approved thawing methods used	GOOD RETAIL PRACTICES			
36			Thermometers provided & accurate	Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
Food Identification							
37			Food properly labeled; original container	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			
Prevention of Food Contamination							
38			Insects, rodents, and animals not present	Proper Use of Utensils			
39			Contamination prevented during food preparation, storage and display	43			In-use utensils: properly stored
40			Personal cleanliness	44			Utensils, equipment & linens: properly stored, dried, & handled
41			Wiping cloths: properly used and stored	45	X		Single-use/single-service articles: properly stored and used
42			Washing fruits and vegetables	46			Gloves used properly
Employee Training							
57			All food employees have food handler training	Utensils, Equipment and Vending			
58			Allergen training as required	47	X		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
Physical Facilities							
50			Hot and cold water available; adequate pressure	48			Warewashing facilities: installed, maintained, & used; test strips
51			Plumbing installed; proper backflow devices	49			Non-food contact surfaces clean
52			Sewage and waste water properly disposed	Employee Training			
53			Toilet facilities: properly constructed, supplied, & cleaned	57			All food employees have food handler training
54			Garbage & refuse properly disposed; facilities maintained	58			Allergen training as required
55			Physical facilities installed, maintained, and clean	Physical Facilities			
56	X		Adequate ventilation and lighting; designated areas used	50			Hot and cold water available; adequate pressure
Employee Training							

Food Establishment Inspection Report

Establishment: McDonald's #16776

Establishment #: 20 045

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 100/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken nuggets/hot-holding unit	143	Cut lettuce salad/RIC	41	Milk/RIC	40
McChicken/hot-holding unit	155	Cut lettuce/RIC	39	Sliced tomatoes/RIC	40
Filet-o-fish/hot-holding unit	165	Breakfast burrito/RIC	41		
Hamburger/hot-holding unit	157	Yogurt parfait/RIC	33		
Grilled chicken/hot-holding unit	167	Folded eggs/RIC	39		
		Ham/RIC	40		
		Folded eggs/WIC	29		
		Ice milk/soft serve unit	39		
		Sliced cheese/RIC	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees in men's restroom. Hand washing sign provided and posted during inspection.
28	7-201.11 (P) Observed in storage area spray bottle of cleaning solution stored on edge of movable shelving unit above single-service items (sandwich containers). Toxic materials shall be stored so that they cannot contaminate food, equipment, utensils, linens, or single-service articles. Female person-in-charge moved spray bottle to separate storage area during inspection.
45	4-903.11 (C) Observed along front line coffee filters stored uncovered in plastic container by coffee unit. Single-use articles shall be stored covered or inverted. Coffee filters covered with a lid by female person-in-charge during inspection.
47	4-201.11 (C) Observed at hand sink by office and drive-thru hand soap dispenser lever cracked and damaged. Equipment shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in storage area by WIC and cleaning supply storage HVAC vent soiled with accumulated dust and debris. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Lizabella Ford-Riddle

Lizabella Ford-Riddle 01709361 - IL FSSMC Exp. 4/2021	Elizabeth Taylor 21598105 - NRFSP Exp. 6/2024	Angela Richardson 21411400 - NRFSP Exp. 11/2022	Tyler Gibson 21598121 - NRFSP Exp. 6/2024
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HACCP Topic: TCS food temperature requirements, facility cleaning procedures, bare hand contact with ready-to-eat food, allergy signage

Lizabella Ford-Riddle
 Person in Charge (Signature)

Feb 18, 2020
 Date

Paul Walter, WIC (E)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

