

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 1		Date 03/01/2023
Establishment McDonald's #16776		License/Permit # 23 078		Time In 9:00 AM
Street Address 901 W. Mt Vernon Street		Permit Holder Bre Met Restaurant Inc		Time Out 10:40 AM
City/State Metamora, IL		Purpose of Inspection Routine Inspection		Risk Category II

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																																																																																																																																										
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			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	Out	Adequate handwashing sinks properly supplied and accessible	X		Approved Source								11	In	Food obtained from approved source			22	In	Proper cold holding temperatures	12	N/O	Food received at proper temperature			13	In	Food in good condition, safe, and unadulterated			23	In	Proper date marking and disposition	14	N/A	Required records available: shellstock tags, parasite destruction			Consumer Advisory								15	In	Food as a Public Health Control; procedures & records			Highly Susceptible Populations								25	N/A	Consumer advisory provided for raw/undercooked food			Food/Color Additives and Toxic Substances								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			Conformance with Approved Procedures								28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP		
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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			COS	R	Proper Use of Utensils	COS	R	
30	Pasteurized eggs used where required				43	In-use utensils: properly stored		
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used		
Food Temperature Control					46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips		
36	X Thermometers provided & accurate	X			49	Non-food contact surfaces clean	X	
Food Identification					Physical Facilities			
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure		
Prevention of Food Contamination					51	X Plumbing installed; proper backflow devices		
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed		
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used		
Employee Training					Employee Training			
57	All food employees have food handler training				58	Allergen training as required		

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Establishment: McDonald's #16776

Establishment #: 23 078

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
Sausage/hot-holding unit	163	Cut lettuce-TPHC/prep table	49	Vanilla ice milk/soft serve unit	37
Folded egg/hot-holding unit	153	Sliced cheese/prep table	51		
Scrambled eggs/hot-holding unit	151	Ice cream mix/WIC	39		
Canadian bacon/hot-holding unit	147	Cut lettuce/WIC	36		
Crispy chicken/hot-holding unit	145	Sliced tomatoes/RIC	38		
Breakfast burrito/hot-holding unit	155	Cut lettuce-cooling/RIC	45		
Round eggs/cook line	180	Cut apples-TPHC/front line	72		
		Frappe mix/RIC coffee	37		
		Vanilla ice milk/shake unit	37		

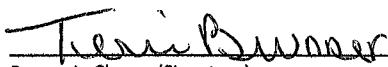
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.		
10	6-301.12 (Pf) Observed by drive-thru window paper towels not provided at hand sink. Provide disposable paper towels at hand washing sinks. Paper towels provided by person-in-charge during inspection.		
36	4-204.112 (C) Observed along food cook line temperature measuring device not provided and conspicuous in RIF (hamburgers) and along front line drink prep temperature measuring device not provided and conspicuous in RIC (coffee mix). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometers provided by food employee during inspection.		
49	4-602.13 (C) Observed in food prep area top grill cover of French fry RIC unit soiled with accumulated dust and debris. Clean all non food-contact surfaces frequently to prevent soil accumulation. Top grill cover of French fry RIC unit cleaned by food employee during inspection.		
51	5-205.15 (C) Observed in play area restroom cold water faucet not attached and plumbing not maintained in good repair. A plumbing system shall be maintained in good repair according to IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.		

CFPM Verification (name, expiration date, ID#): Terri Brunner

Terri Brunner 22927834 - ServSafe Exp. 11/2027	Dawn Downs 19511381 - ServSafe Exp. 6/2025	Anna Milligan 23252089 - ServSafe Exp. 2/2028	Richard Stear 20256397 - ServSafe Exp. 2/2026
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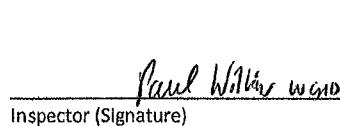
HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health, proper sanitization



Person in Charge (Signature)

Mar 1, 2023

Date





Follow-up: Yes No (Check one)

Follow-up Date: _____

Inspector (Signature)

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Establishment #: 23 078

Person In Charge (Signature)

Mar 1, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: