

# 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 <b>1</b>	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		ZIP Code 61548	Routine Inspection
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
<b>Supervision</b>			
1	In		
2	In		
<b>Employee Health</b>			
3	In		
4	In		
5	In		
<b>Good Hygienic Practices</b>			
6	In		
7	In		
<b>Preventing Contamination by Hands</b>			
8	In		
9	In		
10	Out		X
<b>Approved Source</b>			
11	In		
12	N/O		
13	In		
14	N/A		

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In		
16	In		
17	In		
<b>Time/Temperature Control for Safety</b>			
18	In		
19	N/A		
20	In		
21	In		
22	In		
23	In		
24	In		
<b>Consumer Advisory</b>			
25	N/A		
<b>Highly Susceptible Populations</b>			
26	N/A		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	In		
<b>Conformance with Approved Procedures</b>			
29	N/A		

## 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

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36	X		X
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
44			
45			
46			
<b>Utensils, Equipment and Vending</b>			
47			
48			
49	X		X
<b>Physical Facilities</b>			
50			
51	X		
52			
53			
54			
55			
56			
<b>Employee Training</b>			
57			
58			

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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

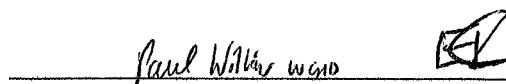
Terri Brunner 22927834 - ServSafe Exp. 11/2027	Dawn Downs 19511381 - ServSafe Exp. 6/2025	Anna Milligan 23252089 - ServSafe Exp. 2/2028	Richard Stear 20256397 - ServSafe Exp. 2/2026
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HACCP Topic: TCS food temperature requirements, no bare hand contact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

  
Person in Charge (Signature)

Mar 1, 2023

Date

  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment #: 23 078

[illegible]

\_\_\_\_\_  
Person in Charge (Signature)

Mar 1, 2023  
Date

Paul Wilkey, weno  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: