

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	0	Date	10/04/2023
Establishment McDonald's #15655		License/Permit #	23 044	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 644 W. Main Street		Permit Holder Bre El Restaurant Inc		Risk Category II	
City/State El Paso, IL		ZIP Code 61738		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

Compliance Status			COS	R
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
Employee Health				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	Proper use of restriction and exclusion		
5	In	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	In	Hands clean and properly washed		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	In	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	In	Food in good condition, safe, and unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		

Compliance Status			COS	R
Protection from Contamination				
15	In	Food separated and protected		
16	In	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time and temperatures		
19	N/A	Proper reheating procedures for hot holding		
20	N/A	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	In	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29	N/A	Compliance with variance/specialized process/HACCP		

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
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36	X	Thermometers provided & accurate	X	
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45	X	Single-use/single-service articles: properly stored and used		X
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49	X	Non-food contact surfaces clean		X
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
Employee Training				
57		All food employees have food handler training		
58		Allergen training as required		

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Establishment: McDonald's #15655

Establishment #: 23 044

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 400/100

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Filet-O-Fish/hot-holding	155		Sliced cheese - TPHC/prep table	62			
Crispy chicken patty/hot-holding	159		Cut lettuce - TPHC/prep table	39			
Chicken nuggets/hot-holding	157		Gravy/RIC	33			
Hamburger/hot-holding	140		Sliced cheese/WIC	39			
			Omelet mix/WIC	36			
			Cut lettuce/RIC	39			
			Sliced tomatoes/RIC	39			
			Milk/RIC	40			
			Vanilla ice milk/soft serve unit	38			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-203.12 (Pf) Observed along front line drink prep area temperature measuring device in RIC not accurate. Ambient air temperature measuring devices shall be accurate to $\pm 3^{\circ}$ F in the intended range of use. New thermometer provided by person-in-charge during inspection.
45	4-903.11 (C) Observed along front line drink prep area coffee filters stored uncovered in white plastic container. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Coffee filters covered with clear plastic wrap by person-in-charge during inspection.
49	4-602.13 (C) Observed along front line prep table counter small round white fan front & rear grill covers soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Fan removed for cleaning by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Emily Baldwin

Emily Baldwin 23881518 - NRFSP Exp. 4/2028	Lillie Roberts 23108996 - ServSafe Exp. 1/2028	Angela Pugh 20229532 - ServSafe Exp. 2/2026	Cassidy Thill 21659446 - NRFSP Exp. 1/2025
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HACCP Topic: TCS food temperature requirements, sanitizer concentration, no bare hand contact with ready-to-eat food, employee health

Emily Baldwin
Person in Charge (Signature)

Oct 4, 2023

Date

Paul Wilson, WFO
Inspector (Signature)



Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment: McDonald's #15655

Establishment #: 23 044

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Erin Balch
Person in Charge (Signature)

Oct 4, 2023

Date _____

Paul Wilkins, W 910
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: