

# Food Establishment Inspection Report

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|                                                                                                                        |  |                                                        |  |                      |
|------------------------------------------------------------------------------------------------------------------------|--|--------------------------------------------------------|--|----------------------|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |  | No. of Risk Factor/Intervention Violations<br>0        |  | Date<br>10/04/2023   |
| Establishment<br>McDonald's #15655                                                                                     |  | No. of Repeat Risk Factor/Intervention Violations<br>0 |  | Time In<br>10:35 AM  |
| Street Address<br>644 W. Main Street                                                                                   |  | Permit Holder<br>Bre El Restaurant Inc                 |  | Time Out<br>12:25 PM |
| City/State<br>El Paso, IL                                                                                              |  | Risk Category<br>II                                    |  |                      |
| ZIP Code<br>61738                                                                                                      |  | Purpose of Inspection<br>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                                                                                     | Person in charge present, demonstrates knowledge, and performs duties                         |   |                                                              |
| 2                                                                                                                                 | In                                                                                     | Certified Food Protection Manager (CFPM)                                                      |   |                                                              |
| <b>Employee Health</b>                                                                                                            |                                                                                        |                                                                                               |   |                                                              |
| 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                                    |   |                                                              |
| <b>Good Hygienic Practices</b>                                                                                                    |                                                                                        |                                                                                               |   |                                                              |
| 6                                                                                                                                 | In                                                                                     | Proper eating, tasting, drinking, or tobacco use                                              |   |                                                              |
| 7                                                                                                                                 | In                                                                                     | No discharge from eyes, nose, and mouth                                                       |   |                                                              |
| <b>Preventing Contamination by Hands</b>                                                                                          |                                                                                        |                                                                                               |   |                                                              |
| 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                                   |   |                                                              |
| <b>Approved Source</b>                                                                                                            |                                                                                        |                                                                                               |   |                                                              |
| 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                             |   |                                                              |
| <b>GOOD RETAIL PRACTICES</b>                                                                                                      |                                                                                        |                                                                                               |   |                                                              |
| 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 |
|                                                                                                                                   |                                                                                        | COS                                                                                           | R |                                                              |
| <b>Safe Food and Water</b>                                                                                                        |                                                                                        |                                                                                               |   |                                                              |
| 30                                                                                                                                | Pasteurized eggs used where required                                                   |                                                                                               |   |                                                              |
| 31                                                                                                                                | Water and ice from approved source                                                     |                                                                                               |   |                                                              |
| 32                                                                                                                                | Variance obtained for specialized processing methods                                   |                                                                                               |   |                                                              |
| <b>Food Temperature Control</b>                                                                                                   |                                                                                        |                                                                                               |   |                                                              |
| 33                                                                                                                                | Proper cooling methods used; adequate equipment for temperature control                |                                                                                               |   |                                                              |
| 34                                                                                                                                | Plant food properly cooked for hot holding                                             |                                                                                               |   |                                                              |
| 35                                                                                                                                | Approved thawing methods used                                                          |                                                                                               |   |                                                              |
| 36                                                                                                                                | Thermometers provided & accurate                                                       |                                                                                               |   | X                                                            |
| <b>Food Identification</b>                                                                                                        |                                                                                        |                                                                                               |   |                                                              |
| 37                                                                                                                                | Food properly labeled; original container                                              |                                                                                               |   |                                                              |
| <b>Prevention of Food Contamination</b>                                                                                           |                                                                                        |                                                                                               |   |                                                              |
| 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                                                          |                                                                                               |   |                                                              |
| <b>Proper Use of Utensils</b>                                                                                                     |                                                                                        |                                                                                               |   |                                                              |
| 43                                                                                                                                | In-use utensils: properly stored                                                       |                                                                                               |   |                                                              |
| 44                                                                                                                                | Utensils, equipment & linens: properly stored, dried, & handled                        |                                                                                               |   |                                                              |
| 45                                                                                                                                | Single-use/single-service articles: properly stored and used                           |                                                                                               |   | X                                                            |
| 46                                                                                                                                | Gloves used properly                                                                   |                                                                                               |   |                                                              |
| <b>Utensils, Equipment and Vending</b>                                                                                            |                                                                                        |                                                                                               |   |                                                              |
| 47                                                                                                                                | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |                                                                                               |   |                                                              |
| 48                                                                                                                                | Warewashing facilities: installed, maintained, & used; test strips                     |                                                                                               |   |                                                              |
| 49                                                                                                                                | Non-food contact surfaces clean                                                        |                                                                                               |   | X                                                            |
| <b>Physical Facilities</b>                                                                                                        |                                                                                        |                                                                                               |   |                                                              |
| 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                               |                                                                                               |   |                                                              |
| <b>Employee Training</b>                                                                                                          |                                                                                        |                                                                                               |   |                                                              |
| 57                                                                                                                                | All food employees have food handler training                                          |                                                                                               |   |                                                              |
| 58                                                                                                                                | Allergen training as required                                                          |                                                                                               |   |                                                              |

# Food Establishment Inspection Report

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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

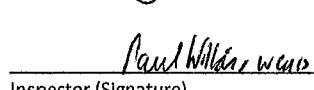
Cassidy Thill  
21659446 - NRFSP  
Exp. 1/2025

HACCP Topic: TCS food temperature requirements, sanitizer concentration, no bare hand contact with ready-to-eat food, employee health

  
Person in Charge (Signature)

Oct 4, 2023

Date

  
Inspector (Signature)



Follow-up:  Yes  No (Check one)

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

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Establishment: McDonald's #15655

Establishment #: 23 044

Enijs Balder  
Person In Charge (Signature)

Oct 4, 2023

Date

Person In Charge (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

\_\_\_\_\_  
Inspector (Signature)