

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	12/06/2023
Establishment McDonald's #16776		License/Permit #	23 078	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 901 W. Mt Vernon Street		Permit Holder Bre Met Restaurant Inc		Risk Category II	
City/State Metamora, IL		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
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	
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	In	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	X	Wiping cloths: properly used and stored	X
42		Washing fruits and vegetables	
Proper Use of Utensils			
43	X	In-use utensils: properly stored	X
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
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		Non-food contact surfaces clean	
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 #16776

Establishment #: 23 078

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

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50*/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hamburger/hot-holding unit	157	Cut lettuce-TPHC/prep table	59	Liquid eggs/WIC	37
Hamburger/hot-holding unit	158	Sliced cheese-TPHC/prep table	64	Vanilla ice milk/shake unit right	35
Spicy chicken/hot-holding unit	140	Pancakes/RIC	27	Vanilla ice milk/shake unit left bin	39
Chicken nuggets/hot-holding unit	146	Breakfast burrito-cooling/RIC	61		
Fish/hot-holding unit	143	Cut lettuce/RIC	40		
1/4 lb hamburger/flattop	182	Folded eggs/RIC	40		
		Sliced cheese/WIC	35		
		Folded eggs/WIC	30		
		Milk/WIC	33		

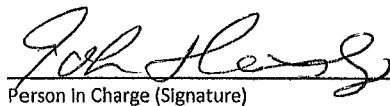
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in food prep area temperature measuring devices not provided and conspicuous in RIC (breakfast burrito, pancakes) and in RIC (coffee drink prep, dairy products, whipped topping). 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 person-in-charge during inspection.
41	3-304.14 (C) Observed with chlorine test kit concentration of chlorine sanitizing solution in bucket measured 50 ppm of chlorine and water temperature measured 61° F using a food temperature measuring device with metal-stem. Using test kit provided at establishment, chlorine sanitizing solution measured 50 ppm of chlorine. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114. Chlorine solution discarded and new chlorine sanitizing solution created by person-in-charge during inspection. Recheck = 100 ppm and water temperature at 70° F - OK.
43	3-304.12 (C) Observed in ice machine by drive-thru window and office blue plastic ice scoop handle stored in direct contact with ice. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Blue plastic ice scoop removed from ice and placed into clean container next to ice machine

CFPM Verification (name, expiration date, ID#): John Hartley

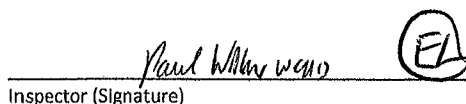
John Hartley 21737814 - ServSafe Exp. 2/2027	Kody Kinder 20256398 - ServSafe Exp. 2/2026	Sanije Xheladini 24780480 - ServSafe Exp. 11/2028	Zoyee Pascal 24781334 - ServSafe Exp. 11/2028
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health, proper sanitization


Person In Charge (Signature)

Dec 6, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment: McDonald's #16776

Establishment #: 23 078

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Person in Charge (Signature)

Dec 6, 2023

Date _____

Inspector (Signature) Paul Wilkins WCHD

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: