

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		No. of Repeat Risk Factor/Intervention Violations 0	Time In 2:20 PM
Street Address 901 W. Mt Vernon Street		Permit Holder Bre Met Restaurant Inc	Time Out 4:05 PM
City/State Metamora, IL		Risk Category II	
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		
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	Varlance 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	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			X
42	Washing fruits and vegetables			
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 varlance/specialized process/HACCP		

Compliance Status			COS	R
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		

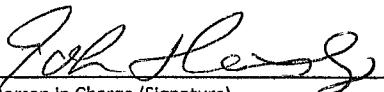
OBSERVATIONS AND CORRECTIVE ACTIONS

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	Sanje 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

Person In Charge (Signature)

Dec 6, 2023

Date

Paul

Follow-up: Yes No (Check one)

Follow-up Date: