

# 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 1		Date 03/19/2024
Establishment MadMac's Coffee		No. of Repeat Risk Factor/Intervention Violations 0		Time In 12:00 PM
Street Address 361 Old Germantown Road		Permit Holder MadMac's Coffee Inc		Time Out 1:20 PM
City/State Germantown Hills, IL		Risk Category III		
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	Compliance Status	COS	R
<b>Supervision</b>			<b>Protection from Contamination</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	N/A	Food separated and protected
2	N/A	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized
<b>Employee Health</b>			<b>Time/Temperature Control for Safety</b>				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
4	In	Proper use of restriction and exclusion			<b>Consumer Advisory</b>		
5	In	Procedures for responding to vomiting and diarrheal events			25	N/A	Consumer advisory provided for raw/undercooked food
<b>Good Hygienic Practices</b>			<b>Highly Susceptible Populations</b>				
6	In	Proper eating, tasting, drinking, or tobacco use			26	In	Pasteurized foods used; prohibited foods not offered
7	In	No discharge from eyes, nose, and mouth			<b>Food/Color Additives and Toxic Substances</b>		
<b>Preventing Contamination by Hands</b>			27	N/A	Food additives: approved and properly used		
8	In	Hands clean and properly washed			28	Out	Toxic substances properly identified, stored, and used
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Conformance with Approved Procedures</b>		
10	In	Adequate handwashing sinks properly supplied and accessible			29	N/A	Compliance with variance/specialized process/HACCP
<b>Approved Source</b>			<b>GOOD RETAIL PRACTICES</b>				
11	In	Food obtained from approved source			<b>Safe Food and Water</b>		
12	N/O	Food received at proper temperature			30	COS R	
13	In	Food in good condition, safe, and unadulterated			<b>Proper Use of Utensils</b>		
14	N/A	Required records available: shellstock tags, parasite destruction			43	COS R	
<b>Food Temperature Control</b>			31	In-use utensils: properly stored			
33	Proper cooling methods used; adequate equipment for temperature control		44	Utensils, equipment & linens: properly stored, dried, & handled			
34	Plant food properly cooked for hot holding		45	Single-use/single-service articles: properly stored and used			
35	Approved thawing methods used		46	Gloves used properly			
36	Thermometers provided & accurate		<b>Utensils, Equipment and Vending</b>				
<b>Food Identification</b>			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
37	X Food properly labeled; original container		48	Warewashing facilities: installed, maintained, & used; test strips			
<b>Prevention of Food Contamination</b>			49	Non-food contact surfaces clean			
38	X Insects, rodents, and animals not present		<b>Physical Facilities</b>				
39	Contamination prevented during food preparation, storage and display		50	Hot and cold water available; adequate pressure			
40	Personal cleanliness		51	Plumbing installed; proper backflow devices			
41	Wiping cloths: properly used and stored		52	Sewage and waste water properly disposed			
42	Washing fruits and vegetables		53	Toilet facilities: properly constructed, supplied, & cleaned			
<b>Employee Training</b>			54	Garbage & refuse properly disposed; facilities maintained			
57	All food employees have food handler training		55	Physical facilities installed, maintained, and clean			
58	Allergen training as required		56	Adequate ventilation and lighting; designated areas used			

# Food Establishment Inspection Report

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Establishment: MadMac's Coffee

Establishment #: 24 170

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-102.11 (Pf) Observed in warewashing area spray bottle containing pink liquid without name identifying contents on spray bottle. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Pink liquid in spray bottle was quaternary ammonium sanitizing solution, according to person-in-charge, and labeled by person-in-charge during inspection.
37	3-602.11 (C) Observed by cashier pre-packaged in advance of retail sale scones without proper labeling on containers. Food packaged in a food establishment, shall be labeled as specified in law, including 21 CFR 101 -Food labeling, and 9 CFR 317 Labeling, marking devices, and containers. Label information shall include: (1) the common name of the food, or absent a common name, an adequately descriptive identity statement; (2) if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) an accurate declaration of the net quantity of contents; (4) the name and place of business of the manufacturer, packer, or distributor; and (5) the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.15 (C) Observed front door to establishment not completely self-closing. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Leighlonni Morrow

Harreld Webster 19914266 - ServSafe Exp. 10/2025			
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## HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Leighlani  
Person in Charge (Signature)

Mar 19, 2024

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Date

Paul Wilkins word

ED

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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Inspector (Signature)

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Establishment: MadMac's Coffee

Establishment #: 24 170

Leighlin Morrison  
Person in Charge (Signature)

Person in Charge (Signature)

Mar 19, 2024

Date

Paul Walker, Wauk

Follow-up:  Yes  No (Check one)

**Follow-up Date:**