

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 07/11/2024
Establishment McDonald's #16776		No. of Repeat Risk Factor/Intervention Violations 0		Time In 12:40 PM
Street Address 901 W. Mt Vernon Street		Permit Holder Bre Met Restaurant Inc		Time Out 2:15 PM
City/State Metamora, IL		Risk Category II		
		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																																																																																																																				
Supervision																																																																																																																											
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																				
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																				
Employee Health																																																																																																																											
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			Time/Temperature Control for Safety																																																																																																																						
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/A	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	In	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations			26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances			28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures		
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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

Safe Food and Water			COS	R	Proper Use of Utensils	COS	R																																																																																									
30	Pasteurized eggs used where required				43	In-use utensils: properly stored																																																																																										
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled																																																																																										
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used																																																																																										
Food Temperature Control																																																																																																
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly																																																																																										
34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending																																																																																											
35	Approved thawing methods used				36	Thermometers provided & accurate		X		47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		Food Identification								37	Food properly labeled; original container				48	Warewashing facilities: installed, maintained, & used; test strips		Prevention of Food Contamination								38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean		39	Contamination prevented during food preparation, storage and display				Physical Facilities			40	Personal cleanliness				50	Hot and cold water available; adequate pressure				50	Plumbing installed; proper backflow devices		41	Wiping cloths: properly used and stored		X		42	Washing fruits and vegetables				52	Sewage and waste water properly disposed		Employee Training								57	All food employees have food handler training				58	Allergen training as required			
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Establishment: McDonald's #16776

Establishment #: 24 022

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: <100/200

Heat: N/A

TEMPERATURE OBSERVATIONS

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Fish/hot-holding unit	180	Cut lettuce-TPHC/prep table	62
Chicken nuggets/hot-holding unit	170	Sliced cheese-TPHC/prep table	61
Hamburger/hot-holding unit	163	Sliced tomatoes-TPHC/prep table	59
		Breakfast burrito/RIC	40
		Gravy/RIC	38
		Sliced cheese/RIC	41
		Mocha mix/RIC drink prep	40
		Folded eggs/WIC	31
		Milk/WIC	36

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Dylan Tennison

Dylan Tennison 25261519 - ServSafe Exp. 2/2029	John Hartley 21737814 - ServSafe Exp. 2/2027	Megan Royer 19783153 - ServSafe Exp. 9/2025	Samuel Cavataio 25285902 - ServSafe Exp. 3/2029
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health, proper sanitization

Jul 11, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

Food Establishment Inspection Report

Establishment: McDonald's #16776

Establishment #: 24 022

Person in Charge (Signature)

Jul 11, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)