

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 09/24/2024 |
| Establishment McDonald's #15655 | | License/Permit # 24 023 | | Time In 11:45 AM |
| Street Address 644 W. Main Street | | Permit Holder Bre El Restaurant Inc | | Time Out 1:05 PM |
| City/State El Paso, 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 | Out | Food-contact surfaces; cleaned and sanitized | X | |
| 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 | | | 18 | In | Proper cooking time and temperatures | | |
| Good Hygienic Practices | | | | | | | | | |
| 6 | In | Proper eating, tasting, drinking, or tobacco use | | | 19 | N/A | Proper reheating procedures for hot holding | | |
| 7 | In | No discharge from eyes, nose, and mouth | | | 20 | N/A | Proper cooling time and temperature | | |
| Preventing Contamination by Hands | | | | | | | | | |
| 8 | In | Hands clean and properly washed | | | 21 | In | Proper hot holding temperatures | | |
| 9 | In | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | 22 | In | Proper cold holding temperatures | | |
| 10 | In | Adequate handwashing sinks properly supplied and accessible | | | 23 | In | Proper date marking and disposition | | |
| Approved Source | | | | | | | | | |
| 11 | In | Food obtained from approved source | | | 24 | In | Time as a Public Health Control; procedures & records | | |
| 12 | N/O | Food received at proper temperature | | | Consumer Advisory | | | | |
| 13 | In | Food in good condition, safe, and unadulterated | | | 25 | N/A | Consumer advisory provided for raw/undercooked food | | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | | | Highly Susceptible Populations | | | | |
| 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 | X | 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 | | | | 47 | | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | |
| 36 | X | Thermometers provided & accurate | | X | 48 | | Warewashing facilities: installed, maintained, & used; test strips | | |
| Food Identification | | | | | | | | | |
| 37 | Food properly labeled; original container | | | | 49 | | Non-food contact surfaces clean | | |
| Prevention of Food Contamination | | | | | | | | | |
| 38 | Insects, rodents, and animals not present | | | | Physical Facilities | | | | |
| 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 | | |
| Employee Training | | | | | | | | | |
| 57 | All food employees have food handler training | | | | 54 | | Garbage & refuse properly disposed; facilities maintained | | |
| 58 | Allergen training as required | | | | 55 | | Physical facilities installed, maintained, and clean | | |
| | | | | | 56 | | Adequate ventilation and lighting; designated areas used | | |

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Establishment: McDonald's #15655

Establishment #: 24 023

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/fryer | 175 | Sliced cheese - TPHC/prep table | 65 | Milk/RIC | 40 |
| Crispy chicken patty/hot-holding | 136 | Cut lettuce - TPHC/prep table | 66 | Ice milk/soft serve unit | 35 |
| Chicken nuggets/hot-holding | 153 | Sliced tomatoes-TPHC/prep table | 61 | Ice milk/soft serve unit | 34 |
| 1/4 lb hamburger/flattop | 181 | Cut lettuce/RIC | 41 | | |
| Crispy chicken/fryer | 198 | Sausage burrito/RIC | 40 | | |
| | | Sliced cheese/WIC | 38 | | |
| | | Cut lettuce/WIC | 35 | | |
| | | Eggs/RIC | 31 | | |
| | | Canadian bacon/RIC | 34 | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|---|
| 16 | 4-601.11 (Pf) Observed at customer beverage dispensing unit beverage dispensing nozzles on "Sprite" and "water" soiled with accumulated debris and black substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Beverage dispensing nozzles removed and replaced by person-in-charge during inspection. |
| 36 | 4-203.12 (Pf) Observed along front line drink prep area temperature measuring device in RIC (McCafé) 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. |
| 43 | 3-304.12 (C) Observed along front line drink prep area by drive-thru metal ice scoop stored on inverted single-service cups in ice scoop holder. 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. Ice scoop removed and placed into ice with handle extended above ice by person-in-charge during inspection. |

CFPM Verification (name, expiration date, ID#): Lillie Roberts

| | | | |
|--|---|--|--|
| Lillie Roberts 23108996 - ServSafe Exp. 1/2028 | Angela Pugh 20229532 - ServSafe Exp. 2/2026 | Connor Russell 25009923 - ServSafe Exp. 1/2029 | Cassidy Thill 21659446 - NRFSP Exp. 1/2025 |
|--|---|--|--|

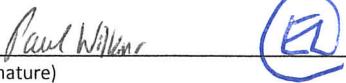
HACCP Topic: TCS food temperature requirements, sanitizer concentration, no bare hand contact with ready-to-eat food, employee health



Person in Charge (Signature)

Sep 24, 2024

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: McDonald's #15655

Establishment #: 24 023

Lillian Roberts

Person in Charge (Signature)

Sep 24, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

_____ *John N.*
Inspector (Signature)