

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations		1	Date	5/8/2025																																																																																																																																																																																																																																																																																										
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	1:10 PM																																																																																																																																																																																																																																																																																										
Establishment McDonald's #16776		Phone (309) 367-9333		Email																																																																																																																																																																																																																																																																																													
Address 901 W. Mt Vernon Street		City/State Metamora, IL		ZIP Code 61548																																																																																																																																																																																																																																																																																													
License/Permit # 25 110		Permit Holder RKM Corporation		Purpose of Inspection Routine		Risk Category II																																																																																																																																																																																																																																																																																											
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																																																																																																																																																																																																																																																																																																	
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Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.																																																																																																																																																																																																																																																																																																	
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	Supervision				Protection from Contamination																																																																																																																																																																																																																																																																																												
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			15	IN	Food is 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 product use.			19	N/O	Proper reheating procedures for hot holding.																																																																																																																																																																																																																																																																																										
7	IN	No discharge from eyes, nose, and mouth.			20	N/O	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 are properly supplied and accessible.			23	IN	Proper date marking and disposition.																																																																																																																																																																																																																																																																																										
Approved Source																																																																																																																																																																																																																																																																																																	
11	IN	Food obtained from an approved source.			24	IN	Time as a Public Health Control; procedures and records.																																																																																																																																																																																																																																																																																										
12	N/O	Food received at the proper temperature.			Consumer Advisory																																																																																																																																																																																																																																																																																												
13	IN	Food in good condition, safe, and unadulterated.			14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			25	N/A	Consumer advisory is provided for raw/undercooked food.			GOOD RETAIL PRACTICES								Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				Mark "X" in the appropriate box for COS and/or R				Mark "X" in the box if the numbered item is not in compliance				COS: Corrected on-site during inspection R: Repeat violation				#	X	Compliance Status		COS	R	#			Compliance Status	COS	R	Safe Food and Water		Proper Use of Utensils (continued)			30		Pasteurized eggs are used where required.				44		Utensils, equipment, and linens: properly stored, dried, and handled.				31		Water and ice from an approved source.				45	X	Single use/single service articles are properly stored and used.			X	32		Variance obtained for specialized processing methods.				46		Gloves used properly.				Food Temperature Control								33		Proper cooling methods are used; adequate equipment for temperature control.				47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.				34		Plant food properly cooked for hot holding.				48		Warewashing facilities: installed, maintained, and used; test strips.				35		Approved thawing methods used.				49		Non-food contact surfaces are clean.				36	X	Thermometers are provided and accurate.		X		Physical Facilities								Food Identification								37		Food properly labeled; original container.				50		Hot and cold water available; adequate pressure.				Prevention of Food Contamination								38		Insects, rodents, and animals not present.				51	X	Plumbing installed; proper backflow devices.				39		Contamination is prevented during food preparation, storage, and display.				52		Sewage and wastewater properly disposed.				40		Personal cleanliness.				53		Toilet facilities: properly constructed, supplied, and cleaned.				41		Wiping cloths: properly used and stored.				54		Garbage and refuse are properly disposed; facilities are maintained.				42		Washing fruits, vegetables, and other plant food.				55	X	Physical facilities installed, maintained, and cleaned.				Proper Use of Utensils								43		In-use utensils: properly stored.				56		Adequate ventilation and lighting; designated areas used.				Food Handler and Allergen Awareness								57		Food handler training 410 ILCS 625/3.06.				58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).				59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).									
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Person in Charge (Signature) Taylor Daughn

Date: 5/8/2025

Inspector (Signature) Paul Wilkins E

Follow-up: YES NO (Check one) Follow-up Date:

Food Establishment Inspection Report

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Establishment: McDonald's #16776

Establishment #: 25 110

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
Chicken nuggets/hot-holding	143	Sliced tomatoes-TPHC/prep table	58	Mocha mix/RIC drink prep	37
Chicken strips/hot-holding	160	Cut lettuce-TPHC/prep table	61		
Hamburger/hot-holding	159	Sliced cheese-TPHC/prep table	60		
McChicken/hot-holding	162	Cut lettuce/RIC	40		
Fillet-O-Fish/hot-holding	174	Breakfast burrito/RIC	40		
		Butter pats/WIC	40		
		Vanilla ice cream mix/WIC	31		
		Milk/WIC	40		

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category II food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

CFPM Verification (name, expiration date, ID#): Taylor Vaughn

Taylor Vaughn 26971815 - ServSafe Exp. 2/2030	Cassidy Thill 26971814 - ServSafe Exp. 2/2030	Sanje Xheladini 24780480 - ServSafe Exp. 11/2028	John Hartley 21737814 - ServSafe Exp. 2/2027
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HACCP Topic: TCS food date marking & temperature requirements, no bare hand contact with ready-to-eat food, sanitizing concentrations

Illinois Requirements: Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**
 Appropriate default beverage for children's meal **410 ILCS 620/21.5.**

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 in ice machine front edge of white plastic ice deflecting flap soiled with accumulated debris and pink slime. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice deflecting flap washed, rinsed, and sanitized by food employee during inspection.
36	4-204.112 (C) Observed temperature measuring devices not provided and conspicuous in RIF (2-door, wall-mounted, frozen TCS food), RIF (slide top, frozen TCS food), and in RIC (Frappe). Cold-holding equipment used for Time/Temperature Control for Safety food shall be designed to include and shall be equipped with at

Food Establishment Inspection Report

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Establishment: McDonald's #16776

Establishment #: 25 110

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. Thermometers provided by person-in-charge during inspection.
45	4-903.11 (C) Observed in drink prep area coffee filters stored uncovered by drink station. Single-service and single-use articles shall be stored: (1) in a clean, dry location; (2) where they are not exposed to splash, dust, or other contamination; and (3) at least 15 cm (6 inches) above the floor. Single-service and single-use articles shall be stored as specified under ¶ (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. Coffee filters placed into clear plastic bag by person-in-charge during inspection.
51	5-205.15 (C) Observed at 3-compartment sink water faucet spout leaking when water turned off and not in operation. A plumbing system shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed in corner across from hot-holding units floor coving damaged, missing, and not attached. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.16 (C) Observed in storage area by storage racks two (2) ceiling tiles missing and not attached. Ceiling covering materials shall be attached so that they are easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
	2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties. Food allergy awareness includes describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive a sensitive individual who has an allergic reaction.
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.