

# Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations 1	Date 6/2/2025
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 8:50 AM
Establishment McDonald's #15655	Phone (309) 527-7700	Email	Time Out 10:15 AM	
Address 644 W. Main Street		City/State El Paso, IL	ZIP Code 61738	
License/Permit # 25 111	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

Mark "X" in the appropriate box for COS and/or R

IN: In compliance OUT: not in compliance N/O: not observed N/A: not applicable

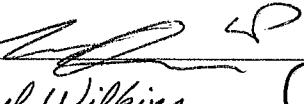
COS: corrected on-site during inspection

R: repeat violation

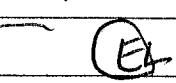
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

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	IN	Food is separated and protected.			
2	IN	Certified Food Protection Manager (CFPM).		16	OUT	Food-contact surfaces; cleaned and sanitized.			
<b>Employee Health</b>				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	IN	Proper cooking time and temperatures.			
4	IN	Proper use of restriction and exclusion.		19	N/A	Proper reheating procedures for hot holding.			
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/A	Proper cooling time and temperature.			
<b>Good Hygienic Practices</b>				21	IN	Proper hot holding temperatures.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper cold holding temperatures.			
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper date marking and disposition.			
<b>Preventing Contamination by Hands</b>				24	IN	Time as a Public Health Control; procedures and records.			
8	IN	Hands clean and properly washed.		<b>Consumer Advisory</b>					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	N/A	Consumer advisory is provided for raw/undercooked food.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>				26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
11	IN	Food obtained from an approved source.		<b>Food/Color Additives and Toxic Substances</b>					
12	N/O	Food received at the proper temperature.		27	N/A	Food additives: approved and properly used.			
13	IN	Food in good condition, safe, and unadulterated.		28	IN	Toxic substances are properly identified, stored and used.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		29	N/A	Conformance with Approved Procedures			
<b>GOOD RETAIL PRACTICES</b>									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
Mark "X" in the box if the numbered item is not in compliance				Mark "X" in the appropriate box		COS: Corrected on-site during inspection	R: Repeat violation		
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils (continued)</b>					
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		Single use/single service articles are properly stored and used.			
32		Variance obtained for specialized processing methods.		46		Gloves used properly.			
<b>Food Temperature Control</b>				<b>Utensils, Equipment, and Vending</b>					
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.		<b>Physical Facilities</b>					
<b>Food Identification</b>				50		Hot and cold water available; adequate pressure.			
37		Food properly labeled; original container.		51		Plumbing installed; proper backflow devices.			
<b>Prevention of Food Contamination</b>				52		Sewage and wastewater properly disposed.			
38		Insects, rodents, and animals not present.		53		Toilet facilities: properly constructed, supplied, and cleaned.			
39		Contamination is prevented during food preparation, storage, and display.		54		Garbage and refuse are properly disposed; facilities are maintained.			
40		Personal cleanliness.		55		Physical facilities installed, maintained, and cleaned.			
41		Wiping cloths: properly used and stored.		56		Adequate ventilation and lighting; designated areas used.			
42		Washing fruits, vegetables, and other plant food.		57		Food handler training 410 ILCS 625/3.06.			
<b>Proper Use of Utensils</b>				58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			
43		In-use utensils: properly stored.		59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature): 

Date: 6/2/2025

Inspector (Signature):  Paul Wilkins

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

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Establishment: McDonald's #15655

Establishment #: 25 111

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
Burrito/hot-holding	149	Sliced cheese-TPHC/prep table	62	Vanilla ice cream mix/WIC	33
McChicken/hot-holding	183	Cut lettuce/RIC	40	Raw bacon/RIC	41
Canadian bacon/hot-holding	156	Burritos/RIC	39	Milk/RIC drink prep	38
Steak/hot-holding	159	Gravy/RIC	33	Yogurt smoothie mix/RIC drink prep	40
Sausage/hot-holding	160	Canadian bacon/RIC	38		
Round egg/hot-holding	150	Burrito/WIC	40		
		Sliced cheese/WIC	39		
		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#): Lennon Damon

Lennon Damon 20699607 - ServSafe Exp. 6/2026	Michael Mason 24389941 - ServSafe Exp. 8/2028	Johnny V5 25916609 - ServSafe Exp. 7/2029	Riley Welker 25557298 - ServSafe Exp. 4/2029
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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 (Manitowoc) front edge of white plastic ice deflecting flap soiled with accumulated debris and yellow 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	4-203.12 (Pf) Observed temperature measuring device not accurate in RIC (burritos, gravy) behind prep line. Ambient air and water temperature measuring devices that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to $\pm 1.5^{\circ}$ C in the intended range of use. Ambient

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