

Food Establishment Inspection Report

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 01/25/2022
Establishment McDonald's #16776		License/Permit # 22 116	Time In 11:55 AM
Street Address 901 W. Mt Vernon Street		Permit Holder Bre Met Restaurant Inc	Time Out 1:50 PM
City/State Metamora, IL		ZIP Code 61548	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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In		
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	N/A		
Proper reheating procedures for hot holding			
20	N/A		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	In		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
29	N/A		
Compliance with variance/specialized process/HACCP			

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

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided & accurate			
Food Identification			
37			
Food properly labeled; original container			
Prevention of Food Contamination			
38	X		
Insects, rodents, and animals not present			
39			
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43	X		
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51	X		
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55	X		
Physical facilities installed, maintained, and clean			
56			
Adequate ventilation and lighting; designated areas used			
Employee Training			
57			
All food employees have food handler training			
58			
Allergen training as required			

Food Establishment Inspection Report

Establishment: McDonald's #16776

Establishment #: 22 116

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 100/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken nuggets/hot-holding unit	140	Cut lettuce/RIC	35		
McChicken/hot-holding unit	144	Sliced cheese/RIC	39		
Filet-o-fish/hot-holding unit	151	Cut lettuce T-PHC/prep table	59		
Hamburger/hot-holding unit	161	Sliced cheese T-PHC/prep table	55		
Crispy chicken/hot-holding unit	149	Breakfast burrito/RIC	36		
Hamburger/griddle	169	Sliced tomatoes/RIC	38		
		Ice milk/soft serve unit	38		
		Liquid eggs/WIC	36		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
38	6-202.15 (C) Observed in back storage area exterior door with gap along lower left edge of door allowing air & light to penetrate and weatherstripping damaged. Outer openings of a food establishment shall be protected against the entry of insects & rodents by solid, self-closing, and tight fitting doors. Please correct this violation within 90 days or at least by next routine inspection.
43	3-304.12 (C) Observed in food prep area in Manitowoc ice machine blue ice scoop with handle in direct contact with ice. 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. Blue ice scoop removed from ice and placed back into ice with handle extended above ice by person-in-charge during inspection.
49	4-602.13 (C) Observed in food prep area top grill cover of French fry RIC unit soiled with accumulated dust and debris. Clean all non food-contact surfaces frequently to prevent soil accumulation. Top grill cover of French fry unit cleaned by food employee during inspection.
51	5-205.15 (C) Observed in play area restroom marked "out of order" and plumbing not maintained in good repair. A plumbing system shall be maintained in good repair according to IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.16 (C) Observed in back storage area ceiling tile missing and not attached above middle storage shelving rack. Ceiling covering materials used in indoor areas shall be attached so that they are easily cleanable. Ceiling tile attached by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Angle Richardson

Angie Richardson 21621587 - ServSafe Exp. 1/2027	Dawn Downs 19511381 - ServSafe Exp. 6/2025	Kaylynn Addleman 20270773 - ServSafe Exp. 2/2026	Tyler Gibson 21598121 - NRFSP Exp. 6/2024
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HACCP Topic: TCS food temperature requirements, employee personal hygiene requirements, proper sanitization, wearing masks

_____ Jan 25, 2022
 Person In Charge (Signature) Date

Inspector (Signature) _____ Follow-up: Yes No (Check one) Follow-up Date: _____

