

# 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	09/21/2022
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment MadMac's Coffee	License/Permit # 22 190	Permit Holder MadMac's Coffee Inc		Risk Category III	
Street Address 361 Old Germantown Road		Purpose of Inspection Routine Inspection			
City/State Germantown Hills, IL	ZIP Code 61548				

## 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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In			15	N/A		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
4	In			18	N/A		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/A		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	N/A		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	N/A		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	In		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
				<b>Safe Food and Water</b>			
				<b>Proper Use of Utensils</b>			
				43			
				In-use utensils: properly stored			
				44			
				Utensils, equipment & linens: properly stored, dried, & handled			
				45	X		X
				Single-use/single-service articles: properly stored and used			
				46			
				Gloves used properly			
				<b>Utensils, Equipment and Vending</b>			
				47			
				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
				48			
				Warewashing facilities: installed, maintained, & used; test strips			
				49			
				Non-food contact surfaces clean			
				<b>Physical Facilities</b>			
				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			
				Physical facilities installed, maintained, and clean			
				56			
				Adequate ventilation and lighting; designated areas used			
				<b>Employee Training</b>			
				57			
				All food employees have food handler training			
				58			
				Allergen training as required			

# Food Establishment Inspection Report

Establishment: MadMac's Coffee

Establishment #: 22 190

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
			Cold brew/RIC	36	
			Milk/RIC	34	
			Pumpkin cold foam/RIC	37	
			Milk/RIC	39	

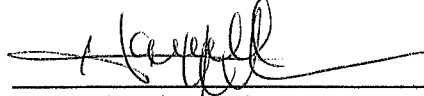
### OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in back storage area temperature measuring device not provided and conspicuous in RIF. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location.  Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed large coffee filters stored directly on top of coffee brewing unit. Single-Use Articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted.  Coffee filters placed into box by person-in-charge during inspection.
51	5-205.15 (C) Observed in back warewashing area wastewater drain lines from front drink prep area not maintained in good repair. Plumbing 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.

CFPM Verification (name, expiration date, ID#): Harreld Webster

Harreld Webster 19914266 - ServSafe Exp. 10/2025			
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HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health policy


Sep 21, 2022  
 \_\_\_\_\_  
 Person in Charge (Signature) Date

Inspector (Signature) Paul Wilkins 10910 
Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_

