

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 17 110 M
Telephone: 367-9333
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: McDonald's #16776

Owner/Agent: Bre El Restaurant Inc/Paul & Mary Breznay

Address: 901 W. Mt Vernon Street

City: Metamora

ZIP Code: 61548

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
			FOOD	18		1	Pre-flushed, scraped, soaked				GARBAGE AND REFUSE DISPOSAL
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2	X	1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			FOOD PROTECTION	21		1	Wiping cloths: clean, use restricted				INSECT, RODENT ANIMAL CONTROL
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean				FLOORS, WALLS AND CEILINGS
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7	X C	4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				LIGHTING
8		2	Food protection during storage, preparation, display, service and transportation					38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure				VENTILATION
10	X C	1	Food (ice) dispensing utensils properly stored					39		1	Rooms and equipment - vented as required
			PERSONNEL	*28		4	Sewage and waste water disposal				DRESSING ROOMS
* 11		5	Personnel with infections restricted					40		1	Rooms clean, lockers provided, facilities clean
* 12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained				OTHER OPERATIONS
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
			FOOD EQUIPMENT AND UTENSILS					42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine 100 ppm/Quat

Hot Foods Fish 151° F

Cold Foods Burrito 41° F

Manager Certification No. of: 01689900

Chicken nuggets 140° F

Scrambled egg/vegetable 41° F

Full-Time Employee: Stephanie Gordon Exp. Date 9/20

Hamburger 163° F

Yogurt parfait 41° F

Grilled chicken 162° F

WIC, WIF, RIC, RIF - OK

Received by/Title

Stephanie Gordon
(Signature of Owner or Representative)

Sanitation Score: 94 (100 minus demerits)

Date: 23 February 2017

Time In: 2:05 p.m. Time Out: 3:35 p.m.

Page 1 of 3

By: Paul Walker Weno **EL**
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 110 M

The following remarks supplement the inspection report of: McDonald's #16776

(Establishment Name)

Date: 23 February 2017

Item	Code	Section	Inspection Remarks	Correct by
2			Observed in kitchen on food prep counter squeeze bottle containing yellow liquid food substance without name identifying contents on container. Yellow liquid was butter, according to female food manager.	NRI
7			Observed in small RIC carton of raw eggs stored on upper slotted shelf above covered container of cut onions and sealed package of Canadian bacon. Cut onions removed to alternate RIC by male food manager during inspection.	C
10			Observed in drive-thru ice bin metal ice scoop handle stored in direct contact with ice. Ice scoop removed from ice and placed into ice bin with handle extended above ice by male food manager during inspection.	C
			Please correct any minor violations noted above ASAP, but at least by NRI	
			Facility is still classified as a Category II, Medium Risk establishment	
			Please go to our website to view/print the Fall/Winter 2016 newsletter.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: February 28 & March 2, 2017	
			IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for class information or to register for the 8-hour class & exam.	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.	
			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 must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Wilkins

These remarks have been explained to me and are understood Stephanie Johnson
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F (use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures)	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Quaternary ammonium: 200 ppm at sink, immersion for 1 minute; 75° F 200 ppm for moist-wipe cloth, spray bottle, swabbing; 75° F - Chlorine: 50-100 ppm at sink, immersion for 1 minute; 75° F 100-200 ppm for moist-wipe cloth, spray bottle, swabbing; 75° F - Label all spray bottles & buckets with name of cleaning solution - Store toxic chemicals and cleaning supplies away from food, equipment, single-service items, etc., to prevent possible contamination	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store raw food below ready-to-eat food to prevent cross-contamination	

Sanitarian/Environmental Health Inspector Paul Williams Wood

These remarks have been explained to me and are understood Stephanie Gurdin
(Signature of Owner or Representative)

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