

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	2	Date	06/21/2019
Establishment McDonald's #16776		License/Permit #	0	Time In	9:10 AM
Street Address 901 W. Mt Vernon Street		Permit Holder	Risk Category		
City/State Metamora, IL		Bre Met Restaurant Inc	II		
ZIP Code 61548		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	Out		X
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	Out		X
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	X		X
Wiping cloths: properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
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			
Utensils, Equipment and Vending			
47	X		X
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			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51			
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		X
Physical facilities installed, maintained, and clean			
56	X		X
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 #: 19 099

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
Sausage/hot-holding unit	177	Eggs/WIC	37	Chicken tenders/RIC	49
Folded eggs/hot-holding unit	156	Chicken tenders/WIC	38	Yogurt parfait/RIC	40
Burrito/hot-holding unit	143	Yogurt/RIC	38	Milk/RIC	39
Steak/hot-holding unit	149	Omelet mix/RIC	39		
Canadian bacon/hot-holding unit	155	Cut lettuce/RIC	39		
Sausage gravy/hot-holding unit	149	Cut lettuce salad/RIC	40		
Sausage gravy/microwave	182	Eggs/RIC	39		
		Canadian bacon/RIC	38		
		Ice milk/soft serve unit	37		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees in men's restroom. Hand washing sign provided and posted during inspection.
22	3-501.16 (P) Observed along cook line in RIC (2-drawer, next to fry hopper) internal temperature of chicken tenders indicated 49° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature indicated 51° F. Ambient (air) temperature of RIC indicated 60° F on temperature measuring device. Time/Temperature Control for Safety Food must be maintained at 41° F or less. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with female person-in-charge during inspection. All TCS food (chicken tenders and bacon) in RIC discarded by male food employee during inspection.
38	6-202.15 (C) Observed outer-opening, exterior back door to establishment with gap along bottom of door jamb threshold allowing light and air to penetrate. Exterior doors shall be self-closing, solid and tight fitting, and limited to designed use. Please correct this violation within 90 days or at least by next routine inspection.
41	3-304.14 (C) Observed male food employee create new sanitizing solution and food debris and visible soil already observed in new solution. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Sanitizing solution discarded, wiping cloths removed to soiled linen bucket, and new sanitizing solution created and new wiping cloths placed into sanitizing solution by male food employee during inspection.

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

Angela Richardson 21411400 - NRFSP Exp. 11/2022	Jacob Maffit 21548158 - NRFSP Exp. 2/2024	Melinda Hess 01659912 - IL FSSMC Exp. 12/2019	Olivia Kurtz 21475588 - NRFSP Exp. 7/2023
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HACCP Topic: TCS food cold-holding temperature requirements, employee health policy requirements, Hepatitis A

Angela Richardson
 Person in Charge (Signature)

Jun 21, 2019
 Date

Paul Wilkins EL
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

