

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	1	Date	06/02/2021
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
McDonald's #16776	21 029	Bre Met Restaurant Inc		II	
Street Address		Purpose of Inspection			
901 W. Mt Vernon Street		Routine Inspection			
City/State	ZIP Code				
Metamora, IL	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		Description	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	Adequate handwashing sinks properly supplied and accessible		X
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		
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		Description	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	X	Thermometers provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		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		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44	X	Utensils, equipment & linens: properly stored, dried, & handled		X
45	X	Single-use/single-service articles: properly stored and used		X
46		Gloves used properly		
Utensils, Equipment and Vending				
47	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	Physical facilities installed, maintained, and clean		
56	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 #: 21 029

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
Chicken nuggets/hot-holding unit	150	Breakfast burrito/RIC	41		
McChicken/hot-holding unit	151	Sliced tomatoes/RIC	41		
Filet-o-fish/hot-holding unit	147	Cut lettuce T-PHC/prep table	58		
Hamburger/hot-holding unit	167	Yogurt parfait/RIC	38		
Crispy chicken/hot-holding unit	148	Egg scramble/RIC	36		
Hamburger/griddle	178	Folded eggs/WIC	36		
		Ice milk/soft serve unit	38		

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 by drive-thru window and break room. Hand washing sign provided and posted during inspection.
36	4-204.112 (C) Observed temperature measuring devices not provided and conspicuous in RIF (wall-mounted, fish, chicken nuggets) and in RIF (sliding drawer, hamburger patties). Cold-holding 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.
44	4-903.11 (C) Observed oven mitt stored in direct contact with large coffee/tea filters by Q-ing oven. Equipment, Utensils, Linens, and Single-Use Articles shall be stored in a manner so as not to contaminate food-contact surfaces. Oven mitt removed from coffee filters by person-in-charge during inspection.
45	4-903.11 (C) Observed along front line coffee filters stored uncovered in plastic container by coffee unit. Single-use articles shall be stored covered or inverted. Coffee filters covered with a lid by person-in-charge during inspection.
47	4-204.12 (C) Observed in-use ice machine with top front metal cover not attached. A cover or lid for equipment shall overlap the opening and be attached to prevent contamination. Please correct this violation within 90 days or at least by next routine inspection.
47	4-201.11 (C) Observed along front line food prep cut lettuce in amber-colored plastic container with side edge broken, damaged, and not maintained in good repair. Equipment and utensils shall be designed and constructed to be durable and to retain their

CFPM Verification (name, expiration date, ID#): Karisa Hoag

Karisa Hoag 19906426 - ServSafe Exp. 2/2026	Dawn Downs 19511381 - ServSafe Exp. 6/2025	Dylan Mabrey 21475587 - NRFSP Exp. 6/2023	Payton Christianson 19511380 - ServSafe Exp. 6/2025
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HACCP Topic: TCS food temperature requirements, employee personal hygiene requirements, proper sanitization, wearing masks

Karisa Hoag
 Person in Charge (Signature)

Jun 2, 2021
 Date

Paul Wilkin
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

