

- 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.: 18 124 M
Telephone: 309-527-7700
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: McDonald's #15655 Owner/Agent: Bre El Restaurant Inc/Paul & Mary Breznay
Address: 644 W. Main Street City: El Paso ZIP Code: 61738

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				
*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		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				
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X	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 CEILING			
5	X C	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	X C	1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7		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					WATER			
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	38		1	Lighting provided as required - Fixtures shielded
10	X C	1	Food (ice) dispensing utensils properly stored					SEWAGE			
PERSONNEL				*28		4	Sewage and waste water disposal	39		1	Rooms and equipment - vented as required
*11		5	Personnel with infections restricted					PLUMBING			
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
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								TOILET AND HAND-WASHING FACILITIES			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	42	X	1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
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	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					44		1	Clean, soiled linen properly stored
17		1	Accurate thermometers, chemical test kits provided, gauge cook					*45			Management personnel certified YES <u>X</u> NO _____
											Food handler certification - food employees YES <u>X</u> NO _____

Temperature: Temp/PPM Chemical: Quat/Chlorine 100 ppm Hot Foods Hamburger 179° F Cold Foods Egg 40° F
 Manager Certification No. of: 21411417 - NRFSP Chicken nuggets 145° F Burrito mix 39° F
 Full-Time Employee: Michael Dawson Exp. Date 11/22 Breaded chicken 160° F Yogurt parfait 40° F
 WIC, WIF, RIC, RIF - OK

Received by/Title *Wesley Bee* (Signature of Owner or Representative)

Sanitation Score: 94 (100 minus demerits) Date: 18 April 2018

Time In: 1:20 p.m. Time Out: 2:55 p.m. Page 1 of 3 By Paul Wilkins WCHD (EL) (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 124 M

The following remarks supplement the inspection report of: McDonald's #15655

(Establishment Name)

Date: 18 April 2018

Item	Code	Section	Inspection Remarks	Correct by
5			Observed in RIC (Beverage Air, behind food prep counter along wall, muffin top tray) temperature measuring device not accurate to $\pm 3^\circ$ F. Thermometer removed and replaced by female food employee during inspection.	C
10			Observed in ice machine (Manitowoc, by WIC/WIF) metal ice scoop with handle in direct contact with ice. Ice scoop removed from ice and placed back into ice with handle extended above ice by female food employee during inspection.	C
22			Observed in ice machine (Manitowoc, by WIC/WIF) interior white plastic ice deflecting flap soiled w/ accumulated debris and hard water deposits	NRI
25			Observed behind food prep counter along wall large coffee filters stored on top of food equipment and not stored to prevent contamination. Coffee filters moved to clear plastic bag by female food employee during inspection.	C
42			Observed non-functional and no longer used Q-ing oven unit (right side, bottom of unit cracked, behind food prep counter along wall) stored on counter next to food equipment in use and not removed from premises.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Facility is still classified as a Category II, Medium Risk establishment	
			WCHD provides free food safety in-services to establishments & their staff	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next certified food protection manager 8-hour class & exam offered @ WCHD: July 16 & 18, 2018	
			Certified food protection manager class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 11 & 13, 2018).	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have certified food protection manager 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 and valid for three (3) years from date of issuance.	
			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 Wilkey WCHD

These remarks have been explained to me and are understood

Walter Beck

(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 and after breaks -- double hand washing required after using the restroom	
			- Store raw foods on bottom shelves of refrigeration & freezing units, below ready-to-eat foods, to prevent cross-contamination	
			- Quaternary ammonium: 200 ppm at sink, immersion for 30 seconds; 75° F 200 ppm for moist-wipe cloth, spray bottle, swabbing; 75° F - Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 10 seconds; 75° F 100-200 ppm for moist-wipe cloth, spray bottle, swabbing; 75° F - Label all spray bottles & buckets with name of solution in container - Store all cleaning supplies and toxic items on bottom shelves and in designated areas to prevent contamination of food, equipment, utensils, single-service items, etc.	

Sanitarian/Environmental Health Inspector Paul Walker Wang

These remarks have been explained to me and are understood ✓

Walter Bess
(Signature of Owner or Representative)

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