RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: McDonald's #16776
Owner/Agent: Bre El Restaurant Inc/Paul & Mary Breyzna

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.

<table>
<thead>
<tr>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>5</td>
<td>1</td>
<td>Source, Wholesome, No Spoilage</td>
<td>18</td>
<td>1</td>
<td>Pre-flushed, scraped, sealed</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td>1</td>
<td>Original Container, Properly Labeled</td>
<td>19</td>
<td>2</td>
<td>Wash, rinse water: clean, proper temperature</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>X</td>
<td>C</td>
<td>Potentially hazardous food meets temperature requirements during storage, preparation, display, service and transportation</td>
<td>20</td>
<td>4</td>
<td>Sanitization rinse: clean, temperature, concentration</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>4</td>
<td>1</td>
<td>Facilities to maintain product temperature</td>
<td>21</td>
<td>1</td>
<td>Wiping cloths: clean, use restricted</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>X</td>
<td>C</td>
<td>Thermometers provided and conspicuous</td>
<td>22</td>
<td>2</td>
<td>Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>2</td>
<td>1</td>
<td>Potentially hazardous food properly thawed</td>
<td>23</td>
<td>X</td>
<td>Non-food contact surfaces of equipment and utensils clean</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>X</td>
<td>C</td>
<td>Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION</td>
<td>24</td>
<td>36</td>
<td>Storage, handling of clean equipment-utensils</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>2</td>
<td>1</td>
<td>Food protection during storage, preparation, display, service and transportation</td>
<td>25</td>
<td>37</td>
<td>Single-service articles, storage, dispensing</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>1</td>
<td>X</td>
<td>Food (ice) dispensing utensils properly stored</td>
<td>26</td>
<td>38</td>
<td>No re-use of single-service articles</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>1</td>
<td>4</td>
<td>Food (ice) dispensing utensils not reserved, CROSS CONTAMINATION</td>
<td>27</td>
<td>5</td>
<td>Water source, safe: hot and cold under pressure</td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>5</td>
<td>1</td>
<td>Personnel with infections restricted</td>
<td>28</td>
<td>39</td>
<td>Non-food contact surfaces of equipment and utensils clean</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>5</td>
<td>1</td>
<td>Hands washed and clean, good hygiene practices</td>
<td>29</td>
<td>40</td>
<td>Single-service articles, storage, dispensing</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>1</td>
<td>X</td>
<td>Clean clothes, hair restraints</td>
<td>30</td>
<td>41</td>
<td>Cross-connection, back-siphonage, backflow</td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>2</td>
<td>30</td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>31</td>
<td>42</td>
<td>Food (ice) dispensing utensils not reserved, CROSS CONTAMINATION</td>
<td></td>
</tr>
<tr>
<td>15</td>
<td>1</td>
<td>32</td>
<td>Non-food contact surfaces: designed, constructed, maintained, installed, located</td>
<td>33</td>
<td>43</td>
<td>Food (ice) dispensing utensils not reserved, CROSS CONTAMINATION</td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>2</td>
<td>34</td>
<td>Dishwashing facilities: designed, constructed, maintained, installed, located, operated</td>
<td>35</td>
<td>44</td>
<td>Food (ice) dispensing utensils not reserved, CROSS CONTAMINATION</td>
<td></td>
</tr>
</tbody>
</table>

Item X: X = 2, C = 3

GARBAGE AND REFUSE DISPOSAL
- 2: Containers or receptacles covered, adequate number, insectproof, frequency, clean
- 3: Outside storage area, enclosures properly constructed, clean, controlled, included

ANIMAL CONTROL
- 4: Presence of insects/rodents - outer openings protected, no birds, turtles, other animals

FLOORS, WALLS AND CEILINGS
- 1: Floors: constructed, drained, clean, good repair, covering, installation, dustless cleaning methods
- 2: Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods

LIGHTING
- 3: Lighting provided as required - Fixtures shielded

VENTILATION
- 4: Rooms and equipment - vented as required

PERSONNEL
- 5: Personnel with infections restricted
- 6: Hands washed and clean, good hygiene practices
- 7: Clean clothes, hair restraints

PLUMBING
- 8: Plumbing provided as required - Fixtures shielded

SEWAGE
- 9: Sewage and waste water disposal

DRESSING ROOMS
- 10: Rooms clean, lockers provided, facilities clean

OTHER OPERATIONS
- 11: Management personnel certified

FOOD EQUIPMENT AND UTENSILS
- 12: Food (ice) contact surfaces: designed, constructed, maintained, installed, located
- 13: Non-food contact surfaces: designed, constructed, maintained, installed, located
- 14: Dishwashing facilities: designed, constructed, maintained, installed, located, operated

TOILET AND HAND-WASHING FACILITIES
- 15: Toilet room enclosed, self-closing doors, fixtures, good repair, clean; Hand cleaner, sanitary towels/ hand drying devices provided, proper waste receptacles, tissue

MANAGEMENT
- 16: Management personnel certified

Food handler certification - food employees

Temperature: Temp/PPM Chemical: Chlorine 200 ppm/Quat
Hot Foods: Fish 152° F
Cold Foods: Yogurt parfait 41° F
*Folded eggs 48° F
Chicken nuggets 141° F
Hamburger 165° F
Grilled chicken 165° F
WIC, WIF, RIC, RIF - OK

Manager Certification No. of: 01664537
Full-Time Employee: Dawn Downs Exp. Date 2/20

Sanitation Score: 89 (100 minus demerits)

Date: 13 September 2017

By [Signature of Owner or Representative] (Sanitarian/Environmental Health Inspector)

Received by/Title: [Signature] (Signature of Owner or Representative)
SUPPLEMENTAL INSPECTION REMARKS

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

Date: 13 September 2017

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td></td>
<td></td>
<td>Observed with food temperature measuring device with metal-stem internal temperature of sausage burrito at 50°F and folded eggs 48°F in RIC (2-door, upright, Traulsen). Using thermocouple provided at establishment, internal temperature of sausage burritos at 50°F and folded eggs 48°F. Sausage burritos and folded eggs discarded by female food manager during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>5</td>
<td></td>
<td></td>
<td>Observed in RIC (2-door, upright, Traulsen) temperature measuring device accurate to ± 3°F not provided and conspicuous. Thermometer provided by female food manager during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>7</td>
<td></td>
<td></td>
<td>Observed in RIC (2-door, by cashier) carton of raw eggs stored on upper slotted shelf above covered container of diced onions. Raw eggs moved to bottom shelf of RIC by female food employee during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>23</td>
<td></td>
<td></td>
<td>Observed in RIF (wall-mounted, 2-door) accumulated condensation ice on back wall and bottom shelf.</td>
<td>NRI</td>
</tr>
</tbody>
</table>

Please correct any violations noted above ASAP, but at least by NRI

Facility is still classified as a Category II, Medium Risk establishment

Facilities are provided free food safety in- services to establishments & their staff

Next IL FSSM 8-hour class offered @ WCHD: October 3 & 5, 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: [Signature]

These remarks have been explained to me and are understood: [Signature]

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/ name and date & time of opening of package, in addition to the date & time 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 | |