## **Food Establishment Inspection Report**

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							g	
Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		2	Date	07/11/2022			
Logan County Department of Public Health			,,			Time In	10:30 AM	
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317						Tillie III	10.30 AIVI	
Fatal-Rahmana	F1:/	D it tt	No. of Repeat Risk Factor/Intervention Violation		0	Time Out	11:30 AM	
Establishment	License/I	Permit #				Time out	11/30 / 11/1	
McDonald's of Lincoln 285			Permit Holder		ategory	1		
		MMJ Enterprises, Inc. Medium			Class II			
Street Address	IVIIVIJ EIICEI PITISES, IIIC.	ivieulu	vieululii/ Class II					
1007 Hickox Dr.	Purpose of Inspection							
1007 THEROX DIT								
City/State	ZIP Code	Routine Inspection						
Lincoln, IL	62656	Notific inspection						
,	L							

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

N=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.

		-corrected on-site during inspection - N-repeat violatio	''						
Co	Compliance Status C								
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	Out	Hands clean and properly washed	X						
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							
_	1971	destruction	D						

Co	mpliance Status		cos	R				
Protection from Contamination								
15	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	ln .	Proper cooking time and temperatures						
19	N/O	Proper reheating procedures for hot holding						
20	N/O	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	N/A	Time as a Public Health Control; procedures & records						
		Consumer Advisory						
25	N/A	Consumer advisory provided for raw/undercooked food						
		Highly Susceptible Populations						
26	In	Pasteurized foods used; prohibited foods not offered						
	Foo	d/Color Additives and Toxic Substances						
27	ln In	Food additives: approved and properly used						
28	ln 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

		· · · · · · · · · · · · · · · · · · ·	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		e				
34		Plant food properly cooked for hot holding		<i>-</i>				
35		Approved thawing methods used						
36		Thermometers provided & accurate	1	7:				
		Food Identification						
37		Food properly labeled; original container						
	_	Prevention of Food Contamination	0 0					
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						

			cos	R
		Proper Use of Utensils		
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
		Utensils, Equipment and Vending		
47		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	X	X
56		Adequate ventilation and lighting; designated areas used		
		Employee Training		
57		All food employees have food handler training		
58		Allergen training as required		

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Establishn	nent: McDonald's of Linco	aln			Fe	tablishme	nt #· 285		Page 2 of 2
							. 203		
Water Sup	oply: 🛛 Public 🗌 Priv	ate V	/ast	e Water System: 🔀 Publi	c 📙 Priv	/ate			
Sanitizer T	Гуре: Quat			PPM: 20	0		Heat: _		
				TEMPERATURE OBS	SERVATIO	ONS			
	Item/Location	Temp		Item/Location		Temp		Item/Location	Temp
	All Temps in ∘F			Chicken breast coming dir	ectly o			in walk in cooler	35
All C	Cold Holding Units ≤	41		of fryer		175			
				Eggs in hot holding tr	ays	160			
Sliced C	Cheese in Fridge under			Hashbrowns in Hot ho	lding	150			
con	diment make table	35		French fries in hot holding	g under				
Ham in f	ridge under make table	40		heat light		150			
Pickles i	in top of make table by			Pickles on bottom shelf i	in walk				
	grills	38		in cooler		37			
				packaged eggs on bottor	n shelf				
			0	BSERVATIONS AND COR	RECTIVE	ACTION	S		
Item Number		Viola	atio	ns cited in this report must be	corrected	within the	time frames l	pelow.	
8	Food employees in g	rill area ol	ser	ved handling food without	washing	hands. For	nd employe	es must practice good h	nygiene by
				nanging tasks. Reference se					
	property washing it	Tarias Wile		ianging tasks. Neterence se		01.11011		os, employees washee	Tidiids.
9	Hand washing sink by	grill block	ed b	by trash can . Hand washing	sinks mu	ist be acce	essible at all	times. Reference section	on 5-205.11
	Traina Washing Shink 27	B 213 cm		of Food Code. CO				times nere ende sedin	511.5 205122
				011000 0000.00	5, 114511 6		•		
55	Mop was found sto	red incorr	ectl	y in-between use in Food	Prep Area	. Mops sh	all be place	d in a position that allo	ws them
				ng walls, equipment, or sup		-			Wo them
	35 a 3,			COS, Mop was mov	-				
						, p 3, 11, a, c			
CFPM Vei	 rification (name, expiration	on date, ID	)#):						
	, , ,	,							
Donta	e Washington- on File								
HACCP To	opic: Discussed appropria	ite hand w	/ash	ning procedures in establish	nment				
Ð	1 1								
<i>&amp;\</i> \$\partial \text{\partial}	the Johnighn			Jul 11, 2022					
Person in Ch	arge (Signature)			Date					
(	An Ban			Follow-up:	Yes ⊠ N	lo (Check o	ne) E	ollow-up Date: N/A	
	<u> </u>			1 0110W-up	.c. 🖂 N	io (Circux U	, F0	onow-up Date. 14/7	