

Food Establishment Inspection Report

Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317		No. of Risk Factor/Intervention Violations	2	Date	07/11/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:30 AM
Establishment McDonald's of Lincoln	License/Permit # 285	Permit Holder MMJ Enterprises, Inc.	Risk Category Medium/Class II		
Street Address 1007 Hickox Dr.		Purpose of Inspection Routine Inspection			
City/State Lincoln, IL	ZIP Code 62656				

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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				20	N/O	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures	
Preventing Contamination by Hands				23	In	Proper date marking and disposition	
8	Out	Hands clean and properly washed	X	24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Consumer Advisory			
10	Out	Adequate handwashing sinks properly supplied and accessible	X	25	N/A	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In	Food obtained from approved source		26	In	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	In	Food in good condition, safe, and unadulterated		27	In	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction		28	In	Toxic substances properly identified, stored, and used	
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
				29	N/A	Compliance with variance/specialized process/HACCP	

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			COS	R	
Safe Food and Water				Proper Use of Utensils				
30	Pasteurized eggs used where required			43	In-use utensils: properly stored			
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled			
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used			
Food Temperature Control				46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips			
36	Thermometers provided & accurate			49	Non-food contact surfaces clean			
Food Identification				Physical Facilities				
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices			
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed			
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned			
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained			
41	Wiping cloths: properly used and stored			55	X	Physical facilities installed, maintained, and clean	X	X
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used			
Employee Training				Employee Training				
				57	All food employees have food handler training			
				58	Allergen training as required			

