

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	3	Date	11/15/2018	
				Time In	12:30 PM	
Establishment Dairy Queen - Grill & Chill		License/Permit #	18 008		No. of Repeat Risk Factor/Intervention Violations	0
Street Address 685 W. Main Street		Permit Holder Seth Campbell Enterprises Inc		Risk Category II		
City/State El Paso, IL		ZIP Code 61738	Purpose of Inspection Routine Inspection			

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			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	Out		X	17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	Out		X	19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				23	In		
8	In			Proper date marking and disposition			
Hands clean and properly washed				24	N/A		
9	In			Time as a Public Health Control; procedures & records			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Consumer Advisory			
10	Out		X	25	N/A		
Adequate handwashing sinks properly supplied and accessible				Consumer advisory provided for raw/undercooked food			
Approved Source				Highly Susceptible Populations			
11	In			26	N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	In			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	N/A		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				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		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				44	Utensils, equipment & linens: properly stored, dried, & handled		
31				45	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				46	Gloves used properly		
32				Utensils, Equipment and Vending			
Variance obtained for specialized processing methods				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Temperature Control				48	Warewashing facilities: installed, maintained, & used; test strips		
33				49	Non-food contact surfaces clean		
Proper cooling methods used; adequate equipment for temperature control				Physical Facilities			
34				50	Hot and cold water available; adequate pressure		
Plant food properly cooked for hot holding				51	Plumbing installed; proper backflow devices		X
35				Sewage and waste water properly disposed			
Approved thawing methods used				53	Toilet facilities: properly constructed, supplied, & cleaned		
36				54	Garbage & refuse properly disposed; facilities maintained		
Thermometers provided & accurate				55	Physical facilities installed, maintained, and clean		
Food Identification				56	Adequate ventilation and lighting; designated areas used		
37	X			Employee Training			
Food properly labeled; original container				57	All food employees have food handler training		
Prevention of Food Contamination				58	Allergen training as required		
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							

Food Establishment Inspection Report

Establishment: Dairy Queen - Grill & Chill

Establishment #: 18 008

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	
Chicken tender/hot-holding unit	162		Sliced tomatoes/RIC	38	Ice milk/delivery truck
Chicken breast/griddle	165		Cut lettuce/RIC	39	
Chicken strips/fryer	205		Sliced cheese/RIC	40	
Chili sauce/hot-holding unit	171		Hot dogs/RIC	36	
Hamburger/hot-holding unit	165		Sliced tomatoes/RIC	40	
White gravy/hot-holding unit	150		Cut lettuce/RIC	39	
Queso/hot-holding unit	149		Ice milk/WIC	34	
			Sliced cheese/WIC	39	
			Hot dogs/WIC	40	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
3	2-102.11 (Pf) Observed male person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection.
5	2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at hand washing sink in restrooms used by food employees. Hand washing signs provided during inspection.
37	3-602.11 (C) Observed in RIF (3-door, customer dining area) five (5) pre-packaged in advance of retail sale large frozen ice cream cakes without 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, 5) food allergens, and 6) nutrition labeling on containers. Please correct this violation within 90 days or at least by next routine inspection.
51	5-203.14 (P) Observed black hose from chemical dispensing unit attached to service sink faucet without backflow prevention device attached. Black hose disconnected by male person-in-charge during inspection and informed male person-in-charge to contact licensed IL plumbing contractor to install an approved backflow device per IL Plumbing Code.
55	6-201.11 (C) Observed in food prep area large round hole in wall by food order monitor (left side) electrical cables. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Seth Campbell

Seth Campbell 01650637 - IL FSSMC Exp. 8/2019	Lynn Johnson 21471910 - NRFSP Exp. 5/2023	Jean Roney 21471909 - NRFSP Exp. 5.2023	Alex Poppen 01696381 - IL FSSMC Exp. 12/2020
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HACCP Topic: TCS food hot-holding temperature requirements, employee health requirements

Seth Campbell Nov 15, 2018
Person in Charge (Signature) Date

Paul Wilton Wynn (EL) Follow-up: Yes No (Check one) Follow-up Date: _____
Inspector (Signature)

