

# 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 <b>0</b>	Date 03/25/2019
Establishment Dairy Queen - Grill & Chill		License/Permit # 19 031	Time In 1:55 PM
Street Address 685 W. Main Street		Permit Holder Seth Campbell Enterprises Inc	Time Out 4:10 PM
City/State El Paso, IL		ZIP Code 61738	Risk Category 1
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
<b>Supervision</b>					<b>Protection from Contamination</b>				
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		
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>				
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		
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>				
6	In	Proper eating, tasting, drinking, or tobacco use			20	In	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures		
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>				
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition		
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records		
<b>Approved Source</b>					<b>Food/Color Additives and Toxic Substances</b>				
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			<b>Conformance with Approved Procedures</b>				
13	In	Food in good condition, safe, and unadulterated			26	N/A	Pasteurized foods used; prohibited foods not offered		
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
					28	In	Toxic substances properly identified, stored, and used		
					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
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
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	X	Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			<b>Physical Facilities</b>				
35		Approved thawing methods used			47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36		Thermometers provided & accurate			48		Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>					49	X	Non-food contact surfaces clean		
37	X	Food properly labeled; original container			<b>Employee Training</b>				
<b>Prevention of Food Contamination</b>					50		Hot and cold water available; adequate pressure		
38		Insects, rodents, and animals not present			51		Plumbing installed; proper backflow devices		
39		Contamination prevented during food preparation, storage and display			52		Sewage and waste water properly disposed		
40		Personal cleanliness			53		Toilet facilities: properly constructed, supplied, & cleaned		
41	X	Wiping cloths: properly used and stored			54		Garbage & refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55		Physical facilities installed, maintained, and clean		
					56	X	Adequate ventilation and lighting; designated areas used		
					<b>Employee Training</b>				
					57		All food employees have food handler training		
					58		Allergen training as required		

# Food Establishment Inspection Report

Establishment: Dairy Queen - Grill & Chill

Establishment #: 19 031

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: <200/50

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken tender/hot-holding unit	172	Sliced tomatoes/RIC	39	Ice milk/WIC	38
Chicken breast/hot-holding unit	172	Cut lettuce/RIC	41	Queso/WIC	35
Chicken patty/hot-holding unit	180	Sliced cheese/RIC	40	Shredded cheese/WIC	38
Chili sauce/hot-holding unit	167	Hot dogs/RIC	38	Turkey/WIC	39
Hamburger/hot-holding unit	176	Diced tomatoes/RIC	39	White gravy/ice bath	120
White gravy/hot-holding unit	164	Shredded cheese/RIC	40		
Queso/hot-holding unit	167	Hot dogs/RIC	39		
Hot dogs/hot-holding unit	160	Sliced cheese/WIC	40		
		Hot dogs/WIC	40		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in food prep area dry white food substance in shake-style container without name identifying contents on container. Food substance was pretzel salt, according to male person-in-charge, and labeled by female food employee during inspection.
37	3-602.11 (C) Observed in RIF (3-door, customer dining area) pre-packaged in advance of retail sale one (1) 8" frozen ice cream cake and two (2) 10" 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.
41	3-304.14 (C) Observed with test kit concentration of quaternary ammonium sanitizing solution in red sani-pail bucket with white wiping cloth indicated less than 200 ppm. Using test kit provided at establishment, concentration also indicated less than 200 ppm of quaternary ammonium. New sanitizing solution created by male person-in-charge during inspection. Recheck = 200 ppm - OK.
41	3-304.14 (C) Observed by fryer and open hot-holding unit white cloths stored incorrectly under hot-holding unit and also between fryer and hot-holding unit. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) (C) Observed on slotted shelf along wall by WIC/WIF small cardboard food trays and deli tissue paper stored uncovered and not protected from contamination. Single-service items shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Alex Poppen

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

Mar 25, 2019  
 Person in Charge (Signature) Date

Inspector (Signature) (FL)
Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_

