

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	0	Date	03/11/2020
				Time In	1:30 PM
Establishment Dairy Queen - Grill & Chill		License/Permit #	20 006	No. of Repeat Risk Factor/Intervention Violations	0
		Street Address 685 W. Main Street		Permit Holder	Seth Campbell Enterprises Inc
City/State El Paso, IL		ZIP Code	61738	Risk Category	I
		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							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food separated and protected			
Employee Health							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized			
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Proper use of restriction and exclusion							
5	In			Time/Temperature Control for Safety			
Procedures for responding to vomiting and diarrheal events				18	In		
Good Hygienic Practices							
6	In			19	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooking time and temperatures			
7	In			20	N/O		
No discharge from eyes, nose, and mouth				Proper reheating procedures for hot holding			
Preventing Contamination by Hands							
8	In			21	In		
Hands clean and properly washed				Proper cooling time and temperature			
9	In			22	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper hot holding temperatures			
10	In			23	In		
Adequate handwashing sinks properly supplied and accessible				Proper cold holding temperatures			
Approved Source							
11	In			24	N/A		
Food obtained from approved source				Time as a Public Health Control; procedures & records			
12	N/O			Consumer Advisory			
Food received at proper temperature				25	N/A		
13	In			Consumer advisory provided for raw/undercooked food			
Food in good condition, safe, and unadulterated				Highly Susceptible Populations			
14	N/A			26	N/A		
Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances							
27	N/A			Food additives: approved and properly used			
28	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			COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water and ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			Utensils, Equipment and Vending			
36	Thermometers provided & accurate			47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used	X	
Food Identification							
37	X Food properly labeled; original container	X		48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display			Physical Facilities			
40	Personal cleanliness			50	Hot and cold water available; adequate pressure		
41	Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed		
Employee Training							
53	Toilet facilities: properly constructed, supplied, & cleaned			54	Garbage & refuse properly disposed; facilities maintained		
57	All food employees have food handler training			55	Physical facilities installed, maintained, and clean		
58	Allergen training as required			56	X Adequate ventilation and lighting; designated areas used		

Food Establishment Inspection Report

Establishment: Dairy Queen - Grill & Chill

Establishment #: 20 006

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/25-49

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dogs/hot-holding unit	163	White gravy/microwave	166	Chicken breast/RIC	37
BBQ/hot-holding unit	166	Sliced tomatoes/RIC	41	Sliced cheese/WIC	39
Hamburger/hot-holding unit	166	Shredded cheese/RIC	40	Hot dogs/WIC	37
Chicken breast/hot-holding unit	149	Diced tomatoes/RIC	40	Cut lettuce/WIC	38
Cheese curds/fryer	173	Cut lettuce/RIC	41	Chicken breast/WIC	38
White gravy/hot-holding unit	166	Turkey sandwich/RIC	40	Queso/WIC	37
Queso/hot-holding unit	143	Cut lettuce/RIC	40	Housemade ranch dressing/WIC	37
Chicken tenders/hot-holding unit	170	Sliced tomatoes/RIC	37	Sliced tomatoes/WIC	38
Chili sauce/hot-holding unit	178	Sliced cheese/RIC	40	Ice milk/soft serve unit	38

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 on food prep cooler dry white food substance in one (1) shake-style container without name identifying contents on container. Food substance was pretzel salt, according to female person-in-charge, and labeled by female person-in-charge during inspection.
47	4-201.11 (C) Observed in warewashing area on storage shelf one (1) amber-colored lid and one (1) amber-colored small container with cracked corners of lid & container and not maintained in good repair. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Lid and small container removed from storage shelf and use by female person-in-charge during inspection.
56	4-204.11 (C) Observed in kitchen exhaust hood filters above fryers soiled with accumulated debris and grease. Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in center of kitchen by dry storage shelves and back door HVAC exhaust vent grill covers soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Lynn Johnson

Lynn Johnson 21471910 - NRFSP Exp. 5/2023	Shannon Brucker 17715473 - ServSafe Exp. 4/2024	Drew Rose 18954293 - ServSafe Exp. 2/2025	Seth Campbell 18411583 - ServSafe Exp. 9/2024
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HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage

Person in Charge (Signature)

Mar 11, 2020
Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

