

# Food Establishment Inspection Report

Page 1 of 3

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	02/23/2023
Establishment Dairy Queen - Grill & Chill		License/Permit #	23 033	Time In	12:20 PM
Street Address 685 W. Main Street		Permit Holder	Seth Campbell Enterprises Inc	Time Out	2:10 PM
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
<b>Supervision</b>			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>			
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			
<b>Good Hygienic Practices</b>			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In		
Adequate handwashing sinks properly supplied and accessible			
<b>Approved Source</b>			
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			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
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			
<b>Time/Temperature Control for Safety</b>			
18	In		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	In		
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	In		
Time as a Public Health Control; procedures & records			
<b>Consumer Advisory</b>			
25	N/A		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided & accurate			
<b>Food Identification</b>			
37	X		X
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
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			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
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			
<b>Utensils, Equipment and Vending</b>			
47			
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		
Non-food contact surfaces clean			
<b>Physical Facilities</b>			
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			
Physical facilities installed, maintained, and clean			
56			
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

Page 2 of 3

Establishment: Dairy Queen - Grill & Chill

Establishment #: 23 033

Water Supply: ☒ Public ☐ Private      Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/25

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken strips-TPHC/hot-holding	131	Rotisserie chicken bites/RIC	34	Cut lettuce/RIC	40
Fish/hot-holding unit	150	Shredded cheese/RIC	38	Gravy-cooling/WIC	49
Hamburger/hot-holding unit	150	Diced tomatoes/RIC	40	Gravy-cooling/WIC	111
Hot dogs/hot-holding unit	163	Cut lettuce/RIC	38	Sliced cheese/WIC	38
Chili/hot-holding unit	151	Sliced cheese/RIC	40	Queso/WIC	37
Queso/hot-holding unit	137	Sliced tomatoes/RIC	40	Queso/WIC	37
Gravy/hot-holding unit	149	Shredded cheese/RIC	41	Milk/RIC	37
Chicken tenders/fryer	171	Cut lettuce salad/RIC	40	Milk (8 fl oz)/RIC	40
Chicken tenders/fryer	188	Hot dogs/RIC	40	DQ ice cream mix/WIC	39

## 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 cooking area by 4-slot toaster yellow liquid food substance without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Yellow liquid food substance was butter according to person-in-charge and labeled by food employee during inspection.
37	3-302.12 (C) Observed in front line food prep area two (2) plastic containers of multi-colored dry food substances without name identifying contents on containers. Identify food storage containers with common name of the food. Multi-colored dry food substances were candy sprinkles according to person-in-charge and labeled by food employee during inspection.
37	3-602.11 (C) Observed in RIF (3-door, Master-Bilt, Cakes and Treats) large rectangle DQ sheet cake without proper labeling. Food packaged in a food establishment shall be labeled with: (1) the common name of the food; (2) if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) an accurate declaration of the net quantity of contents; (4) the name and place of business of the manufacturer, packer, or distributor; and (5) the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. (6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403(q)(3) -(5), nutrition labeling as specified in 21 CFR 101 -Food Labeling and 9 CFR 317 Subpart B Nutrition Labeling. Label with all requirements provided and affixed to food package by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Samantha Kucharski

Samantha Kucharski 20230333 - Serv Safe Exp. 2/2026	Seth Campbell 18411583 - ServSafe Exp. 9/2024	Isaiah Cornell 21557243 - ServSafe Exp. 5/2027	Mark Campbell 21603107 - ServSafe Exp. 1/2027
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HACCP Topic: TCS food date marking & temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

*S. Kucharski*

Person In Charge (Signature)

Feb 23, 2023

Date

*Paul Wilkins*

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Dairy Queen - Grill &amp; Chill

Establishment #: 23 033

[illegible]

S. Kucharski  
Person in Charge (Signature)

Feb 23, 2023

Date \_\_\_\_\_

Paul Wilkins  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: