

Food Establishment Inspection Report

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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	No. of Repeat Risk Factor/Intervention Violations 0	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	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																																																																																																																																																																																																																																																																																																																																																																				
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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																																																																																																																																																																																																																																																																																																																																																																				
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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			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																																																																																						
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	Preventing Contamination by Hands								8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	In	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory				14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations				GOOD RETAIL PRACTICES								26	N/A	Pasteurized foods used; prohibited foods not offered			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								Safe Food and Water								27	N/A	Food additives: approved and properly used			28	In	Toxic substances properly identified, stored, and used			Food/Color Additives and Toxic Substances								29	N/A	Compliance with variance/specialized process/HACCP			Food Temperature Control								Food Identification								30	Pasteurized eggs used where required			Proper Use of Utensils				31	Water and ice from approved source			32	Variance obtained for specialized processing methods			43	In-use utensils: properly stored			Food Temperature Control								33	Proper cooling methods used; adequate equipment for temperature control			34	Plant food properly cooked for hot holding			44	Utensils, equipment & linens: properly stored, dried, & handled			35	Approved thawing methods used			36	Thermometers provided & accurate			45	Single-use/single-service articles: properly stored and used			Food Identification								37	X Food properly labeled; original container	X		Prevention of Food Contamination								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			Utensils, Equipment and Vending								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			Physical Facilities								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			Physical Facilities								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			Employee Training								57	All food employees have food handler training			58	Allergen training as required		
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44	Utensils, equipment & linens: properly stored, dried, & handled																																																																																																																																																																																																																																																																																																																																																																										
45	Single-use/single-service articles: properly stored and used																																																																																																																																																																																																																																																																																																																																																																										
46	Gloves used properly			Physical Facilities								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			Physical Facilities								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			Employee Training								57	All food employees have food handler training			58	Allergen training as required																																																																																																																																																																																																																																																																																																		
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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 Wilson wgn

Inspector (Signature)

EL

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Dairy Queen - Grill & Chill

Establishment #: 23 033

OBSERVATIONS AND CORRECTIVE ACTIONS

S. Kucherski

Person In Charge (Signature)

Feb 23, 2023

Date

Paul Wilkins Wong
Inspector (Signature)

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: