

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 06/01/2023
Establishment Dairy Queen Grill & Chill		License/Permit # 23 043	Time In 11:25 AM
Street Address 622 W. Mt Vernon Street		Permit Holder Amcait Foods Inc	Time Out 1:00 PM
City/State Metamora, IL	ZIP Code 61548	Risk Category II	
Purpose of Inspection Routine Inspection			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance Status			COS	R
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
Employee Health				
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		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
18	In	Proper cooking time and temperatures		
19	N/A	Proper reheating procedures for hot holding		
20	N/A	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	N/A	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	N/A	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

<p>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</p>				
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Compliance Status			COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37	X	Food properly labeled; original container	X	
Prevention of Food Contamination				
38	X	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		
Proper Use of Utensils				
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		
Utensils, Equipment and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		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	X	Adequate ventilation and lighting; designated areas used		X
Employee Training				
57		All food employees have food handler training		
58		Allergen training as required		

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Establishment: Dairy Queen Grill & Chill

Establishment #: 23 043

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken tenders/hot-holding	175	Diced tomatoes/RIC	39	Sliced cheese/WIC	35
Hamburger/hot-holding	162	Shredded cheese/RIC	39	Diced tomatoes/WIC	37
Hot dog/hot-holding	195	Rotisserie chicken bites/RIC	39	Chili sauce/WIC	37
Chili sauce/hot-holding	156	Cut lettuce/RIC	39	Milk/RIC	38
Hamburger/flattop	182	Sliced tomatoes/RIC	39	Housemade ranch dressing/RIC	39
Queso/hot-holding	145	Rotisserie chicken bites/WIC	33		
Gravy/hot-holding	173	Cut lettuce/WIC	36		
		Dairy Queen mix/WIC	38		
		Milk/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 cook area clear plastic shake-style container (tan lid) with dry white food substance without name identifying contents on container and on shelf by MenuMaster cooking unit clear plastic shake-style container (yellow lid) with dry white 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. Dry white food substances were pretzel salt (yellow lid) and fry salt (tan lid) according to person-in-charge and both containers labeled with name of food by person-in-charge during inspection.
38	6-202.15 (C) Observed back door (south) to establishment with air and light penetrating along interior left of door jamb. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.
56	6-501.110 (C) Observed in cook area two (2) personal employee cups with lids and straws containing liquid stored incorrectly above single-service items (food container boxes) on slotted shelf. Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions. Employee personal cups moved to separate location to prevent possible contamination of single-service items by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Thomas Martin


Thomas Martin 18183056 - ServSafe Exp. 7/2024	Robert Anderson 20690487 - ServSafe Exp. 6/2026	Grace Oplt 22479346 - ServSafe Exp. 8/2027	Anna Guzman 22479343 - ServSafe Exp. 8/2027
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HACCP Topic: TCS food date marking, proper sanitization/temperature requirements, no bare hand contact with ready-to-eat food


Person In Charge (Signature)

Jun 1, 2023

Date


Inspector (Signature)



Follow-up: ☐ Yes ☒ No (Check one)


Follow-up Date: _____

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Establishment: Dairy Queen Grill & Chill

Establishment #: 23 043

[illegible]


Person in Charge (Signature)

Jun 1, 2023

Date _____

Inspector (Signature) Paul Wilkey wgo

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: