

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 06/01/2023
		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:25 AM
Establishment Dairy Queen Grill & Chill		License/Permit # 23 043		Time Out 1:00 PM
		Permit Holder Amcait Foods Inc		Risk Category II
Street Address 622 W. Mt Vernon Street		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	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																																																																																																																																						
Employee Health																																																																																																																																													
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/A	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/A	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	N/A	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			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		
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Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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30	Pasteurized eggs used where required				43	Proper Use of Utensils																																																																																																																																																																																					
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				44	In-use utensils: properly stored				34	Plant food properly cooked for hot holding				45	Utensils, equipment & linens: properly stored, dried, & handled				35	Approved thawing methods used				46	Single-use/single-service articles: properly stored and used				36	Thermometers provided & accurate				Food Identification								37	Food properly labeled; original container		X		Prevention of Food Contamination								38	Insects, rodents, and animals not present				47	Gloves used properly				39	Contamination prevented during food preparation, storage and display				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				40	Personal cleanliness				49	Warewashing facilities: installed, maintained, & used; test strips				41	Wiping cloths: properly used and stored				50	Non-food contact surfaces clean				42	Washing fruits and vegetables				Physical Facilities								51	Hot and cold water available; adequate pressure				52	Plumbing installed; proper backflow devices				53	Sewage and waste water properly disposed				54	Toilet facilities: properly constructed, supplied, & cleaned				55	Garbage & refuse properly disposed; facilities maintained				56	Physical facilities installed, maintained, and clean				Employee Training								57	Adequate ventilation and lighting; designated areas used		X		58	All food employees have food handler training				Employee Training								59	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	Homemade 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 Optl 22479346 - ServSafe Exp. 8/2027	Anna Guzman 22479343 - ServSafe Exp. 8/2027
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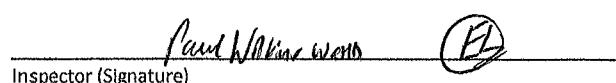
HACCP Topic: TCS food date marking, proper sanitization/temperature requirements, no bare hand contact with ready-to-eat food



Person in Charge (Signature)

Jun 1, 2023

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

Establishment: Dairy Queen Grill & Chill

Establishment #: 23 043

OBSERVATIONS AND CORRECTIVE ACTIONS

Tom Matti

Person In Charge (Signature)

Jun 1, 2023

Date

Paul Wiffers w/ 200

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: