

# 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 08/29/2023
Establishment Dairy Queen - Grill & Chill		No. of Repeat Risk Factor/Intervention Violations 0	Time In 1:15 PM
Street Address 685 W. Main Street		Permit Holder Seth Campbell Enterprises Inc	Time Out 2:45 PM
City/State El Paso, IL		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
<b>Supervision</b>				<b>Protection from Contamination</b>		
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
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		18	In	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding
<b>Employee Health</b>						
6	In	Proper eating, tasting, drinking, or tobacco use		20	In	Proper cooling time and temperature
7	In	No discharge from eyes, nose, and mouth		21	In	Proper hot holding temperatures
<b>Good Hygienic Practices</b>						
8	In	Hands clean and properly washed		22	In	Proper cold holding temperatures
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		23	In	Proper date marking and disposition
10	In	Adequate handwashing sinks properly supplied and accessible		24	In	Time as a Public Health Control; procedures & records
<b>Preventing Contamination by Hands</b>						
11	In	Food obtained from approved source		25	N/A	Consumer advisory provided for raw/undercooked food
12	N/O	Food received at proper temperature		26	N/A	Pasteurized foods used; prohibited foods not offered
13	In	Food in good condition, safe, and unadulterated		27	N/A	Food additives: approved and properly used
14	N/A	Required records available: shellstock tags, parasite destruction		28	In	Toxic substances properly identified, stored, and used
<b>Approved Source</b>						
29	N/A	Compliance with variance/specialized process/HACCP				
<b>GOOD RETAIL PRACTICES</b>						
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	Compliance Status	COS	R	
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			38	<b>Utensils, Equipment and Vending</b>		
35	Approved thawing methods used			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
37	Food properly labeled; original container		X	49	Non-food contact surfaces clean		
<b>Food Temperature Control</b>							
<b>Food Identification</b>							
38	Insects, rodents, and animals not present			50	Hot and cold water available; adequate pressure		
39	Contamination prevented during food preparation, storage and display			51	Plumbing installed; proper backflow devices		
40	Personal cleanliness			52	Sewage and waste water properly disposed		
41	Wiping cloths: properly used and stored			53	Toilet facilities: properly constructed, supplied, & cleaned		
42	Washing fruits and vegetables			54	Garbage & refuse properly disposed; facilities maintained		
<b>Prevention of Food Contamination</b>							
55	Physical facilities installed, maintained, and clean			56	Adequate ventilation and lighting; designated areas used		
<b>Physical Facilities</b>							
57	All food employees have food handler training			57	Employee Training		
58	Allergen training as required			58			

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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	178	Sliced cheese/RIC	39	Shredded cheese/WIC	36
Hamburger/hot-holding unit	140	Shredded cheese/RIC	38	Hot dogs/WIC	36
Hot dogs/hot-holding unit	166	Sliced tomatoes/RIC	37	Milk/RIC	38
Onion rings/hot-holding unit	155	Cut lettuce/RIC	39	Milk (8 fl oz)/RIC	36
Chili/hot-holding unit	141	Hot dogs/RIC	39	DQ ice cream mix/WIC	34
Queso/hot-holding unit	140	Diced tomatoes/RIC	40		
Gravy/hot-holding unit	142	Queso-cooling/WIC	42		
		Gravy/WIC	38		
		Sliced cheese/WIC	37		

## 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 back food storage area on slotted shelving dry white food substance in clear plastic container 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 substance was salt according to food employee and labeled by food employee during inspection.
37	3-302.12 (C) Observed in front line food prep area plastic container of multi-colored dry food substance without name identifying contents on containers. Identify food storage containers with common name of the food. Multi-colored dry food substance was candy sprinkles according to person-in-charge and labeled by food employee during inspection.
43	3-304.12 (C) Observed in back food storage area on slotted shelving DQ cup without handles stored in direct contact with dry white food substance. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. DQ cup removed and discarded by food employee during inspection.
56	4-204.11 (C) Observed in food prep area exhaust hood filters above fryers and above Nieco oven 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.

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

Samantha Kucharski 20230333 - Serv Safe Exp. 2/2026	Sarina Steidinger 19945040 - ServSafe Exp. 10/2025	Seth Campbell 18411583 - ServSafe Exp. 9/2024	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)

Aug 29, 2023

Date

Paul Miller, WIC

Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

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Establishment #: 23 033

## OBSERVATIONS AND CORRECTIVE ACTIONS

S. Kress

Person in Charge (Signature)

Aug 29, 2023

Date

Paul Wilkins warr

Inspector (Signature)

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**