

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 01/31/2024
Establishment Dairy Queen - Grill & Chill		No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:50 PM
		Permit Holder Seth Campbell Enterprises Inc	Time Out 2:15 PM
Street Address 685 W. Main Street		Risk Category I	
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
Supervision				Protection from Contamination		
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				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		Time/Temperature Control for Safety		
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
Good Hygienic Practices				20	N/O	Proper cooling time and temperature
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures
Preventing Contamination by Hands				23	In	Proper date marking and disposition
8	In	Hands clean and properly washed		24	In	Time as a Public Health Control; procedures & records
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		25	N/A	Consumer advisory provided for raw/undercooked food
10	In	Adequate handwashing sinks properly supplied and accessible		Consumer Advisory		
Approved Source				26	N/A	Highly Susceptible Populations
11	In	Food obtained from approved source		27	N/A	Food/Color Additives and Toxic Substances
12	N/O	Food received at proper temperature		28	In	Toxic substances properly identified, stored, and used
13	In	Food in good condition, safe, and unadulterated		29	N/A	Conformance with Approved Procedures
14	N/A	Required records available: shellstock tags, parasite destruction		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

Safe Food and Water		COS	R	Proper Use of Utensils	COS	R	
30	Pasteurized eggs used where required		43	In-use utensils: properly stored	X		
31	Water and ice from approved source		44	Utensils, equipment & linens: properly stored, dried, & handled			
32	Varlance obtained for specialized processing methods		45	Single-use/single-service articles: properly stored and used		X	
Food Temperature Control				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control		47	Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding		48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35	Approved thawing methods used		49	Warewashing facilities: installed, maintained, & used; test strips			
36	Thermometers provided & accurate		Physical Facilities				
Food Identification				50	Hot and cold water available; adequate pressure		
37	Food properly labeled; original container		X	51	Plumbing installed; proper backflow devices		
Prevention of Food Contamination				52	Sewage and waste water properly disposed		
38	Insects, rodents, and animals not present			53	Toilet facilities: properly constructed, supplied, & cleaned		
39	Contamination prevented during food preparation, storage and display			54	Garbage & refuse properly disposed; facilities maintained		
40	Personal cleanliness			55	Physical facilities installed, maintained, and clean		
41	Wiping cloths: properly used and stored			56	Adequate ventilation and lighting; designated areas used		
42	Washing fruits and vegetables			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 #: 24 003

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	140	Diced tomatoes/RIC	35	Cut lettuce/WIC	38
Hamburger/hot-holding unit	155	Cut lettuce/RIC	39	Sliced cheese/WIC	39
Hot dogs/hot-holding unit	162	Sliced cheese/RIC	40	Hot dogs/WIC	39
Chili/hot-holding unit	156	Sliced tomatoes/RIC	40	Milk/WIC	39
Queso/hot-holding unit	144	Hot dogs/RIC	40	DQ ice cream mix/WIC	39
Gravy/hot-holding unit	150	Shredded cheese/RIC	40	Milk/RIC	40
Fish/fryer	190	Queso/WIC	37	Milk (8 fl oz)/RIC drive-thru	40
		Gravy/WIC	38		
		Housemade ranch dressing/WIC	38		

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 front line food prep area plastic container of multi-colored dry 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. Multi-colored dry food substance was crunch topping 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 handle of scoop in direct contact with salt in clear plastic container. 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. Handle of scoop removed from salt by food employee during inspection.
45	4-903.11 (C) Observed in middle kitchen prep area small and large cardboard circles stored directly on slotted shelf. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Cardboard circles placed into clear plastic bag by food employee during inspection.
56	6-202.12 (C) Observed in middle kitchen prep area ceiling HVAC vent grill covers soiled with accumulated debris and peeling material. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Maddisyn Morris

Maddisyn Morris 24553885 - ServSafe Exp. 9/2028	Samantha Kucharski 20230333 - Serv Safe Exp. 2/2026	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


Person in Charge (Signature)

Jan 31, 2024

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Dairy Queen - Grill & Chill

Establishment #: 24 003

Madala J. Non

Person in Charge (Signature)

Jan 31, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Frank
Inspector (Signature)