

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	05/07/2024
Establishment Dairy Queen Grill & Chill		License/Permit #	24 082	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 622 W. Mt Vernon Street		Permit Holder Amcalt Foods Inc		Risk Category II	
City/State Metamora, IL		ZIP Code 61548		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
Supervision			
1	In		
2	In		
Employee Health			
3	In		
4	In		
5	In		
Good Hygienic Practices			
6	In		
7	In		
Preventing Contamination by Hands			
8	In		
9	In		
10	In		
Approved Source			
11	In		
12	N/O		
13	In		
14	N/A		

Compliance Status		COS	R
Protection from Contamination			
15	In		
16	In		
17	In		
Time/Temperature Control for Safety			
18	In		
19	N/A		
20	N/A		
21	In		
22	In		
23	In		
24	N/A		
Consumer Advisory			
25	N/A		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	N/A		
28	In		
Conformance with Approved Procedures			
29	N/A		

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

Compliance Status		COS	R
Safe Food and Water			
30			
31			
32			
Food Temperature Control			
33			
34			
35			
36			
Food Identification			
37			
Prevention of Food Contamination			
38			
39			
40			
41			
42			

Compliance Status		COS	R
Proper Use of Utensils			
43			
44			
45			
46			
Utensils, Equipment and Vending			
47			
48			
49			
Physical Facilities			
50			
51			
52			
53			
54			
55	X		
56			
Employee Training			
57			
58			

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Establishment #: 24 082

Heat: N/A

[illegible]

Tom Martin 25315796 - ServSafe Exp. 3/2029	Robert Anderson 20690487 - ServSafe Exp. 6/2026	Mackinzey Level 21622888 - ServSafe Exp. 1/2027	Caitlin Anderson 21448740 - ServSafe Exp. 12/2026
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HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Date _____

Follow-up Date:

Food Establishment Inspection Report

Establishment: Dairy Queen Grill & Chill

Establishment #: 24 082

[illegible]

Person in Charge (Signature)

May 7, 2024

Date _____

Paul W. King, Wang
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: