

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		Time In 11:15 AM
Street Address 622 W. Mt Vernon Street		Permit Holder Amcait Foods Inc		Time Out 12:45 PM
City/State Metamora, IL		Risk Category II		
		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/A	Proper reheating procedures for hot holding	
Good Hygienic Practices						20	N/A	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	N/A	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			Consumer Advisory			
10	IN	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food	
Approved Source						Highly Susceptible Populations		
11	IN	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances			
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	

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	Compliance Status	COS	R	
Safe Food and Water						Proper Use of Utensils		
30	Pasteurized eggs used where required				43	IN	use utensils: properly stored	
31	Water and ice from approved source				44	IN	Utensils, equipment & linens: properly stored, dried, & handled	
32	Variance obtained for specialized processing methods				45	IN	Single-use/single-service articles: properly stored and used	
Food Temperature Control						46	IN	Gloves used properly
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding				47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	Approved thawing methods used				48	IN	Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate				49	IN	Non-food contact surfaces clean	
Food Identification						Physical Facilities		
37	Food properly labeled; original container				50	IN	Hot and cold water available; adequate pressure	
Prevention of Food Contamination						51	IN	Plumbing installed; proper backflow devices
38	Insects, rodents, and animals not present				52	IN	Sewage and waste water properly disposed	
39	Contamination prevented during food preparation, storage and display				53	IN	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness				54	IN	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored				55	IN	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables				56	IN	Adequate ventilation and lighting; designated areas used	
Employee Training						57	IN	All food employees have food handler training
						58	IN	Allergen training as required

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Establishment: Dairy Queen Grill & Chill

Establishment #: 24 082

Tom Mark

Person in Charge (Signature)

May 7, 2024

Date

Paul H.

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: