

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 2	Date 08/12/2024
Establishment Dairy Queen - Grill & Chill		No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:10 PM
Street Address 685 W. Main Street		Permit Holder Seth Campbell Enterprises Inc	Time Out 1:50 PM
City/State El Paso, IL		Risk Category I	
		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					Time/Temperature Control for Safety		
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
Good Hygienic Practices					Consumer Advisory		
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	OUT	Proper hot holding temperatures
Preventing Contamination by Hands					Highly Susceptible Populations		
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	OUT	Proper date marking and disposition
10	IN	Adequate handwashing sinks properly supplied and accessible			24	IN	Time as a Public Health Control; procedures & records
Approved Source					Food/Color Additives and Toxic Substances		
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
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	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					Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control				46	IN	
34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending		
35	Approved thawing methods used				47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
36	Thermometers provided & accurate				48	IN	Warewashing facilities: installed, maintained, & used; test strips
Food Identification					Non-food contact surfaces clean		
37	X	Food properly labeled; original container	X		49	X	
Prevention of Food Contamination					Physical Facilities		
38	Insects, rodents, and animals not present				50	IN	Hot and cold water available; adequate pressure
39	Contamination prevented during food preparation, storage and display				51	IN	Plumbing installed; proper backflow devices
40	Personal cleanliness				52	IN	Sewage and waste water properly disposed
41	Wiping cloths: properly used and stored				53	IN	Toilet facilities: properly constructed, supplied, & cleaned
42	Washing fruits and vegetables				54	IN	Garbage & refuse properly disposed; facilities maintained
Employee Training					Physical facilities installed, maintained, and clean		
57	All food employees have food handler training				55	IN	
58	Allergen training as required				56	IN	Adequate ventilation and lighting; designated areas used

Food Establishment Inspection Report

Establishment: Dairy Queen - Grill & Chill

Establishment #: 24 003

Person in Charge (Signature)

Aug 12, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)