

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations	0	Date	3/26/2025
			Number of Repeat Risk Factor/ Intervention Violations	0	Time In	12:15 PM
Establishment	Dairy Queen Grill 'n' Chill #13318	Phone (309) 367-2727	Email			
Address 622 W. Mt Vernon Street		City/State Metamora, IL	ZIP Code	61548		
License/Permit # 25 178		Permit Holder KP Metamora LLC	Purpose of Inspection	Routine	Risk Category II	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in the appropriate box for COS and/or R

IN: In compliance OUT: not In compliance N/O: not observed N/A: not applicable

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 is 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 product 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 and 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 are properly supplied and accessible.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
Approved Source				Highly Susceptible Populations			
11	IN	Food obtained from an approved source.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the 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: molluscan shellfish identification, and parasite destruction.		28	IN	Toxic substances are 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.

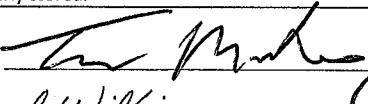
Mark "X" in the box if the numbered item is not in compliance

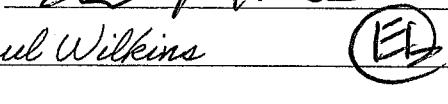
Mark "X" in the appropriate box

COS: Corrected on-site during inspection

R: Repeat violation

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water					Proper Use of Utensils (continued)				
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.		
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.		
32		Variance obtained for specialized processing methods.			46		Gloves used properly.		
Food Temperature Control					Utensils, Equipment, and Vending				
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
34		Plant food properly cooked for hot holding.			48		Warewashing facilities: installed, maintained, and used; test strips.		
35		Approved thawing methods used.			49		Non-food contact surfaces are clean.		
36		Thermometers are provided and accurate.			Physical Facilities				
Food Identification					50		Hot and cold water available; adequate pressure.		
37	✓	Food properly labeled; original container.	✓		51		Plumbing installed; proper backflow devices.		
Prevention of Food Contamination					52		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			55	✓	Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			57		Food handler training 410 ILCS 625/3.06.		
Proper Use of Utensils					58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
43		In-use utensils: properly stored.			59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature)  Date: 3/26/2025

Inspector (Signature)  Follow-up: YES NO (Check one) Follow-up Date: _____

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Establishment: Dairy Queen Grill 'n' Chill #13318

Establishment #: 25 178

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 100/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hamburger/flattop	173	Sliced tomatoes/RIC prep	33	Dairy Queen mix/WIC	39
Hot dogs/hot-holding	178	Diced tomatoes/RIC prep	33	Queso/WIC	35
Chili sauce/hot-holding	151	Sliced cheese/RIC prep	30	Sliced cheese/WIC	36
Fish/hot-holding	169	Shredded cheese/RIC prep	36	Hot dogs/WIC	35
Chicken tenders/hot-holding	183	Cut lettuce/RIC prep	34	Chili sauce/WIC	35
Queso/hot-holding	152	Milk (gallon)/RIC	39	Milk (8 fl oz)/WIC	33
Pepper gravy/hot-holding	166	Milk (8 fl oz)/RIC drive-thru	40		
Pepper gravy/hot-holding	165	Milk (gallon)/WIC	38		

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category II food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free

CFPM Verification (name, expiration date, ID#): Thomas Martin

Thomas Martin 25315796 - ServSafe Exp. 3/2029	Grace Opti 22479346 - ServSafe Exp. 8/2027	George Colburn 22479340 - ServSafe Exp. 8/2027	Mackinsey Level 21622888 - ServSafe Exp. 1/2027
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HACCP Topic: TCS food temperatures, sanitizer concentration/temperatures, no bare hand contact with ready-to-eat food, employee health

Illinois Requirements: Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**
 Appropriate default beverage for children's meal **410 ILCS 620/21.5.**

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 food cooking area shake-style container of dry white food substance without name identifying contents on container and in front food prep area multi-colored dry food substances in plastic cups and plastic containers without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Dry white food substance was fry salt, multi-colored food substances were candy sprinkles, crunch topping, and malt powder according to food employees

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