

# 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	3/10/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	12:05 PM
Establishment	Dairy Queen Grill 'n' Chill	Phone (309) 527-6460	Email		
Address 685 W. Main Street		City/State El Paso, IL	ZIP Code 61738		
License/Permit # 25 006	Permit Holder Seth Campbell Enterprises Inc		Purpose of Inspection	Routine	Risk Category

## 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

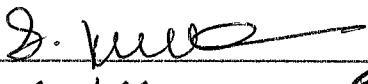
COS: corrected on-site during inspection

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		
<b>Supervision</b>				<b>Protection from Contamination</b>					
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.			
<b>Employee Health</b>				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	IN	Time/Temperature Control for Safety			
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper cooking time and temperatures.			
5	IN	Procedures for responding to vomiting and diarrheal events.		20	IN	Proper reheating procedures for hot holding.			
<b>Good Hygienic Practices</b>				21	IN	Proper cooling time and temperature.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper hot holding temperatures.			
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper cold holding temperatures.			
<b>Preventing Contamination by Hands</b>				24	IN	Proper date marking and disposition.			
8	IN	Hands clean and properly washed.		<b>Consumer Advisory</b>					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	N/A	Consumer advisory is provided for raw/undercooked food.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		<b>Highly Susceptible Populations</b>					
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.		27	N/A	Food/Color Additives and Toxic Substances			
13	IN	Food in good condition, safe, and unadulterated.		28	IN	Food additives: approved and properly used.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		29	N/A	Toxic substances are properly identified, stored and used.			
<b>GOOD RETAIL PRACTICES</b>									
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 for COS and/or R			COS: Corrected on-site during inspection	R: Repeat violation		
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils (continued)</b>					
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.			
<b>Food Temperature Control</b>				<b>Utensils, Equipment, and Vending</b>					
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.		50		<b>Physical Facilities</b>			
<b>Food Identification</b>				51		Hot and cold water available; adequate pressure.			
37	✓	Food properly labeled; original container.		52		Plumbing installed; proper backflow devices.			
<b>Prevention of Food Contamination</b>				53		Sewage and wastewater properly disposed.			
38		Insects, rodents, and animals not present.		54		Toilet facilities: properly constructed, supplied, and cleaned.			
39		Contamination is prevented during food preparation, storage, and display.		55	✓	Garbage and refuse are properly disposed; facilities are maintained.			
40		Personal cleanliness.		56		Physical facilities installed, maintained, and cleaned.			
41		Wiping cloths: properly used and stored.		57		Adequate ventilation and lighting; designated areas used.			
42		Washing fruits, vegetables, and other plant food.		58		<b>Food Handler and Allergen Awareness</b>			
<b>Proper Use of Utensils</b>				59		Food handler training 410 ILCS 625/3.06.			
43		In-use utensils: properly stored.				Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			
						Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature)  Date: 3/10/2025

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

# Food Establishment Inspection Report

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Establishment: **Dairy Queen Grill 'n' Chill**

Establishment #: **25 006**

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: **Quaternary ammonium/Chlorine**

PPM: **400**

Heat: **N/A**

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken tenders/hot-holding	177	Shredded cheese/RIC prep	39	Sliced cheese/WIC	39
Queso/hot-holding	136	Sliced cheese/RIC prep	39	Cut lettuce/WIC	39
Gravy/hot-holding	151	Diced tomatoes/RIC prep	41	Housemade ranch dressing/WIC	39
Hot dogs/hot-holding	157	Cut lettuce/RIC prep	41	Gravy-cooling/ice bath	57
Chili/hot-holding	144	Hot dogs/RIC prep	37	DQ mix/WIC	39
Hamburger/broiler	158	Queso/WIC	37	Milk/WIC	39
		Gravy/WIC	38	Milk/RIC	39
		Shredded cheese/WIC	40	Milk (8 fl oz)/RIC drive-thru	38

## NOTES

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

Facility is classified as a Category I 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#):

Samantha Kucharski 20230333 - Serv Safe Exp. 2/2026	Mackenzie Joyal 26201632 - ServSafe Exp. 9/2029	Maddisyn Morris 24553885 - ServSafe Exp. 9/2028	Seth Campbell 18411583 - ServSafe Exp. 9/2024
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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 kitchen on slotted shelf large squeeze containers on red tray containing red liquid food substance without name identifying contents on containers and large containers of orange/brown liquid food substance 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. Red liquid food substance was ketchup and orange/brown liquid food substance was cooking oil, according to food employee. Please correct this violation within 90 days

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