

Food Establishment Inspection Report

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	09/20/2021
Establishment Dairy Queen - Grill & Chill		License/Permit #	0	Time In	12:10 PM
Street Address 685 W. Main Street		Permit Holder	Seth Campbell Enterprises Inc		
City/State El Paso, IL		ZIP Code	61738		
		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		15	In	
Person in charge present, demonstrates knowledge, and performs duties			Food separated and protected		
2	In		16	In	
Certified Food Protection Manager (CFPM)			Food-contact surfaces; cleaned and sanitized		
Employee Health			17	In	
3	In		Proper disposition of returned, previously served, reconditioned and unsafe food		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety		
4	In		18	In	
Proper use of restriction and exclusion			Proper cooking time and temperatures		
5	In		19	N/O	
Procedures for responding to vomiting and diarrheal events			Proper reheating procedures for hot holding		
Good Hygienic Practices			20	In	
6	In		Proper cooling time and temperature		
Proper eating, tasting, drinking, or tobacco use			21	In	
7	In		Proper hot holding temperatures		
No discharge from eyes, nose, and mouth			22	In	
Preventing Contamination by Hands			Proper cold holding temperatures		
8	In		23	In	
Hands clean and properly washed			Proper date marking and disposition		
9	In		24	N/A	
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Time as a Public Health Control; procedures & records		
10	In		Consumer Advisory		
Adequate handwashing sinks properly supplied and accessible			25	N/A	
Approved Source			Consumer advisory provided for raw/undercooked food		
11	In		Highly Susceptible Populations		
Food obtained from approved source			26	N/A	
12	In		Pasteurized foods used; prohibited foods not offered		
Food received at proper temperature			Food/Color Additives and Toxic Substances		
13	In		27	N/A	
Food in good condition, safe, and unadulterated			Food additives: approved and properly used		
14	N/A		28	In	
Required records available: shellstock tags, parasite destruction			Toxic substances properly identified, stored, and used		
GOOD RETAIL PRACTICES			Conformance with Approved Procedures		
			29	N/A	
			Compliance with variance/specialized process/HACCP		

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

Food Establishment Inspection Report

Establishment: Dairy Queen - Grill & Chill

Establishment #: 21 013

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/25

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Chicken breast/fryer	165		Dairy Queen mix/delivery	40	Housemade ranch dressing/WIC
Pulled pork/hot-holding unit	166		Gravy-cooling/ice bath	110	Gravy/WIC
Chicken breast/hot-holding unit	156		Sliced tomatoes/RIC	40	Sliced tomatoes/WIC
Hot dog/hot-holding unit	162		Sliced cheese/RIC	41	Sliced cheese/WIC
Hamburger/hot-holding unit	148		Chicken breast/RIC	29	Shredded cheese/WIC
Chili sauce/hot-holding unit	168		Hot dogs/RIC	38	Hot dogs/WIC
Chicken tenders/hot-holding	185		Rotisserie chicken bites/RIC	40	Dairy Queen mix/soft serve unit
Gravy/hot-holding unit	135		Shredded cheese/RIC	41	Milk/RIC
Queso/hot-holding unit	152		Cut lettuce salad/RIC	41	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
44	4-904.11 (C) Observed in warewashing area on shelf clean utensils (spoon scoops) stored incorrectly in plastic container with food-contact surface in "up" position. Clean utensils and single-service articles shall be handled, displayed, and dispensed so that food- and lip-contact surfaces are protected from contamination. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in food prep area ceiling, wall, and pipe between fryer and RIF soiled with accumulated debris and food particles. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed across from WIC and hand sink floor tile coving missing, not attached, and not maintained in good repair. The floor and wall junctures shall be coved and closed to no larger than 1mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in center of back food prep area ceiling HVAC exhaust air vents (3) with peeling paint and not maintained in good repair. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Seth Campbell

Seth Campbell 18411583 - ServSafe Exp. 9/2024	Samantha Kucharski 20230333 - Serv Safe Exp. 2/2026	Shannon Brucker 17715473 - ServSafe Exp. 4/2024	Drew Rose 18954293 - ServSafe Exp. 2/2025
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HACCP Topic: TCS food date marking requirements, no bare hand contact with ready-to-eat food, employee health policy, wearing masks

Seth Campbell

Sep 20, 2021

Person in Charge (Signature)

Date

Paul Wilson EL

Follow-up: Yes No (Check one)

Follow-up Date: _____

Inspector (Signature)

