

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	07/19/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:20 AM
Establishment Dairy Queen - Grill & Chill	License/Permit # 22 009	Permit Holder Seth Campbell Enterprises Inc	Risk Category I		
Street Address 685 W. Main Street		Purpose of Inspection Routine Inspection			
City/State El Paso, IL	ZIP Code 61738				

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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In		
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	N/O		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36	X		
Thermometers provided & accurate			
Food Identification			
37	X		X
Food properly labeled; original container			
Prevention of Food Contamination			
38			
Insects, rodents, and animals not present			
39			
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47	X		
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49			
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55	X		
Physical facilities installed, maintained, and clean			
56			
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 #: 22 009

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken strips/hot-holding	189	Rotisserie chicken bites/RIC	35	Sliced cheese/WIC	38
Chili sauce/hot-holding unit	157	Shredded cheese/RIC	40	Milk/WIC	37
Crispy chicken/hot-holding unit	160	Diced tomatoes/RIC	39	Dairy Queen mix/WIC	36
Hot dogs/hot-holding unit	161	Hot dogs/RIC	38	Milk/RIC drive thru	37
Hamburger/hot-holding unit	147	Sliced tomatoes/RIC	40	Milk/RIC front line	35
Grilled chicken/hot-holding unit	156	Cut lettuce/RIC	40		
Queso-cooking/hot-holding unit	112	Sliced cheese/RIC	40		
Gravy/hot-holding unit	151	Gravy/WIC	38		
Hamburger/Nieco broiler	159	Queso/WIC	37		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in food cooking area temperature measuring device not provided in hot-holding unit with chicken tenders. Hot-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
36	4-204.112 (C) Observed in drive-thru area temperature measuring device not provided in RIC (milk). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in food cooking area above fried food hot-holding unit shake-style container of dry white food substance without name identifying contents on container. Identify food storage containers with common name of the food. Dry white food substance was salt according to food employee and labeled by food employee during inspection.
37	3-302.12 (C) Observed in food cooking area liquid food substance without name identifying contents on container in RIC. Identify food storage containers with common name of the food. Liquid food substance was oil for pretzels according to food employee and labeled by food employee during inspection.
47	4-501.11 (C) Observed in ice machine (Hoshizaki) one (1) black fastener bolt not attached to interior upper right side of white plastic ice deflecting flap. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Ensure the black fastener bolt is not in the ice bin. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Chelsea Chiotti

Chelsea Chiotti 22157242 - ServSafe Exp. 5/2027	Seth Campbell 18411583 - ServSafe Exp. 9/2024	Samantha Kucharski 20230333 - Serv Safe Exp. 2/2026	Isaiah Cornell 21557243 - ServSafe Exp. 5/2027
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HACCP Topic: TCS food date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Jul 19, 2022

Person in Charge (Signature)

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

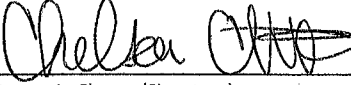
Food Establishment Inspection Report

Establishment: Dairy Queen - Grill & Chill

Establishment #: 22 009

OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
55	<p>6-201.13 (C) Observed floor coving across from hand sink and WIC missing, damaged, and not maintained in good repair. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine inspection.</p>
	<p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</p>
	<p>Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information</p>
	<p>Facility is classified as a Category I food establishment</p>
	<p>At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection</p>
	<p>Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.</p>
	<p>If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, remodeling, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.</p>
	<p>WCHD provides free food safety in-services to establishments & their staff</p>
	<p>Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2022</p>
	<p>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.</p>
	<p>Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.</p>
	<p>Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.</p>



 Person in Charge (Signature)

Jul 19, 2022

 Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____