

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	4	Date	02/25/2019
		Time In		1:45 PM	
Establishment Dairy Queen Grill & Chill		License/Permit #	19 145		
Street Address 622 W. Mt Vernon Street		Permit Holder	Robert & Jeannette Anderson		
City/State Metamora, IL		ZIP Code	61548		
		No. of Repeat Risk Factor/Intervention Violations	0	Risk Category	II
		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	Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting	X		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	Out	Procedures for responding to vomiting and diarrheal events	X		19	N/A	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	In	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	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X		23	In	Proper date marking and disposition		
10	Out	Adequate handwashing sinks properly supplied and accessible	X		24	N/A	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			Conformance with Approved Procedures				
13	In	Food in good condition, safe, and unadulterated			26	N/A	Pasteurized foods used; prohibited foods not offered		
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
					28	In	Toxic substances properly identified, stored, and used		
					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

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

Food Establishment Inspection Report

Establishment: Dairy Queen Grill & Chill

Establishment #: 19 145

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken tenders/hot-holding	173	Cut lettuce/RIC prep	40		
Gravy/hot-holding unit	165	Sliced tomatoes/RIC prep	40		
Chili sauce/hot-holding unit	151	Shredded cheese/RIC prep	40		
Breaded chicken/hot-holding unit	167	Sliced cheese/RIC prep	40		
Grilled chicken/griddle	178	Hot dogs/RIC prep	38		
Hamburger/hot-holding unit	160	Shredded BBQ/RIC prep	39		
Hot dogs/hot-holding unit	169	Milk/RIC front line	38		
		Cut lettuce/WIC	38		
		Sliced tomatoes/WIC	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
3	2-102.11 (Pf) Observed male person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge and food employees during inspection.
5	2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
9	3-301.11 (P) Observed along front line food prep female food employee used bare hands to handle ready-to-eat food (chocolate cookie of DQ ice cream sandwich). Food employees shall use suitable utensils such as deli tissue, spatulas/tongs, or single-use gloves when handling ready-to-eat foods. Discussed HACCP concept with person-in-charge and food employees during inspection.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees by WIC and 3-compartment sink. Hand washing signs provided during inspection.
36	4-203.12 (Pf) Observed along front line food prep temperature measuring device in RIC not accurate to $\pm 3^\circ$ F. New thermometer provided by person-in-charge during inspection.
38	6-202.15 (C) Observed back door to food establishment with gap along lower left corner of door allowing light and air to penetrate. Exterior doors shall be self-closing and solid & tight-fitting. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Robert Anderson

Robert Anderson 13914231 - ServSafe Exp. 7/2021	Megan Forsythe 13078819 - ServSafe Exp. 12/2020	Emma Opt 15363913 - ServSafe Exp. 7/2022	Samantha Carrigan 13983790 - ServSafe Exp. 8/2021
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HACCP Topic: TCS food temperature requirements, bare hand contact with RTE food requirements, employee health policy requirements

Feb 25, 2019

Person in Charge (Signature)

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

