

# 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	02/26/2020
Establishment Dairy Queen Grill & Chill		License/Permit #	0	Time In	1:40 PM
Street Address 622 W. Mt Vernon Street		Permit Holder	0	Time Out	3:45 PM
City/State Metamora, IL		Risk Category	II		
ZIP Code 61548		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	Description	Compliance Status	COS	R	Description
<b>Supervision</b>							
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
<b>Employee Health</b>							
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting	17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
4	In		Proper use of restriction and exclusion	<b>Time/Temperature Control for Safety</b>			
5	In		Procedures for responding to vomiting and diarrheal events	18	In		Proper cooking time and temperatures
<b>Good Hygienic Practices</b>							
6	In		Proper eating, tasting, drinking, or tobacco use	19	N/A		Proper reheating procedures for hot holding
7	In		No discharge from eyes, nose, and mouth	20	N/A		Proper cooling time and temperature
<b>Preventing Contamination by Hands</b>							
8	In		Hands clean and properly washed	21	In		Proper hot holding temperatures
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	22	In		Proper cold holding temperatures
10	In		Adequate handwashing sinks properly supplied and accessible	23	In		Proper date marking and disposition
<b>Approved Source</b>							
11	In		Food obtained from approved source	24	N/A		Time as a Public Health Control; procedures & records
12	N/O		Food received at proper temperature	<b>Consumer Advisory</b>			
13	In		Food in good condition, safe, and unadulterated	25	N/A		Consumer advisory provided for raw/undercooked food
14	N/A		Required records available: shellstock tags, parasite destruction	<b>Highly Susceptible Populations</b>			
<b>Food/Color Additives and Toxic Substances</b>							
27	N/A		Food additives: approved and properly used	26	N/A		Pasteurized foods used; prohibited foods not offered
28	In		Toxic substances properly identified, stored, and used	<b>Conformance with Approved Procedures</b>			
29	N/A		Compliance with variance/specialized process/HACCP	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	Description	Compliance Status	COS	R	Description
<b>Safe Food and Water</b>							
30			Pasteurized eggs used where required	<b>Proper Use of Utensils</b>			
31			Water and ice from approved source	43			In-use utensils: properly stored
32			Variance obtained for specialized processing methods	44			Utensils, equipment & linens: properly stored, dried, & handled
<b>Food Temperature Control</b>							
33			Proper cooling methods used; adequate equipment for temperature control	45			Single-use/single-service articles: properly stored and used
34			Plant food properly cooked for hot holding	46			Gloves used properly
35			Approved thawing methods used	<b>Utensils, Equipment and Vending</b>			
36			Thermometers provided & accurate	47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
<b>Food Identification</b>							
37	X		Food properly labeled; original container	48			Warewashing facilities: installed, maintained, & used; test strips
<b>Prevention of Food Contamination</b>							
38			Insects, rodents, and animals not present	49			Non-food contact surfaces clean
39			Contamination prevented during food preparation, storage and display	<b>Physical Facilities</b>			
40			Personal cleanliness	50			Hot and cold water available; adequate pressure
41			Wiping cloths: properly used and stored	51			Plumbing installed; proper backflow devices
42			Washing fruits and vegetables	52			Sewage and waste water properly disposed
<b>Employee Training</b>							
53				53			Toilet facilities: properly constructed, supplied, & cleaned
54				54			Garbage & refuse properly disposed; facilities maintained
55	X			55			Physical facilities installed, maintained, and clean
56				56			Adequate ventilation and lighting; designated areas used
57				<b>Employee Training</b>			
58				57			All food employees have food handler training
				58			Allergen training as required

# Food Establishment Inspection Report

Establishment: Dairy Queen Grill & Chill

Establishment #: 20 138

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Chicken tenders/hot-holding	169		Gravy/hot-holding	151		Turkey/WIC	40
Hamburger/hot-holding	167		Milk/RIC	39		Turkey BLT/WIC	39
Hot dogs/hot-holding	170		Sliced tomatoes/RIC	36			
Chili/hot-holding	158		Cut lettuce/RIC	37			
BBQ/hot-holding	150		Hot dogs/RIC	38			
Breaded chicken/hot-holding	173		Sliced cheese/RIC	40			
Grilled chicken/hot-holding	165		Cut lettuce/RIC	38			
Hamburger/griddle	175		Turkey BLT/RIC	40			
Gravy/hot-holding	145		Cut tomatoes/WIC	37			

### 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 on shelf dry food substance in plastic container with red lid without name identifying contents on container. Identify working food storage containers with common name of the food. Dry food substance was gravy powder and labeled by male person-in-charge during inspection.
37	3-602.11 (C) Observed in customer seating area in RIF prepackaged in advance of retail sale 2-8" round ice cream cakes and 1-10" ice cream cake without proper labeling. Prepackaged in advance of retail sale food items shall be labeled with: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, 5) food allergens, and 6) nutrition labeling. Ice cream cakes labeled by female food employee during inspection.
55	6-501.11 (C) Observed in center of customer seating area several ceiling tiles with water stain damage and not maintained in good repair. Physical facilities shall be maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.

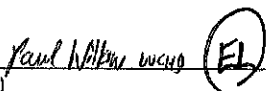
CFPM Verification (name, expiration date, ID#): Thomas Martin

Thomas Martin 18183056 - ServSafe Exp. 7/2024	Robert Anderson 13914231 - ServSafe Exp. 7/2021	Emma Oplt 15363913 - ServSafe Exp. 7/2022	Samantha Carrigan 13983790 - ServSafe Exp. 8/2021
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HACCP Topic: TCS food temperature requirements, allergy signage

  
 Person in Charge (Signature)

Feb 26, 2020  
 Date

  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_


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Establishment #: 20 138

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category II food establishment
	The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: March 2020
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 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 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.
	3-501.19 - Time as a Public Health Control: take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request.

  
 Person in Charge (Signature)

Feb 26, 2020

Date

Paul Wilkerson WCHD

Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_