

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	08/04/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:35 PM
Establishment Dairy Queen Grill & Chill	License/Permit # 21 123	Permit Holder Amcait Foods Inc	Risk Category II		
Street Address 622 W. Mt Vernon Street		Purpose of Inspection Routine Inspection			
City/State Metamora, IL	ZIP Code 61548				

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
Supervision						
1	In		Person in charge present, demonstrates knowledge, and performs duties	15	In	
2	In		Certified Food Protection Manager (CFPM)	16	In	
Employee Health						
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting	17	In	
4	In		Proper use of restriction and exclusion	Time/Temperature Control for Safety		
5	In		Procedures for responding to vomiting and diarrheal events	18	In	
Good Hygienic Practices						
6	In		Proper eating, tasting, drinking, or tobacco use	19	N/A	
7	In		No discharge from eyes, nose, and mouth	20	N/A	
Preventing Contamination by Hands						
8	In		Hands clean and properly washed	21	In	
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	22	In	
10	In		Adequate handwashing sinks properly supplied and accessible	23	In	
Approved Source						
11	In		Food obtained from approved source	24	N/A	
12	N/O		Food received at proper temperature	Consumer Advisory		
13	In		Food in good condition, safe, and unadulterated	25	N/A	
14	N/A		Required records available: shellstock tags, parasite destruction	Highly Susceptible Populations		
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						
Safe Food and Water						
30			Pasteurized eggs used where required	Proper Use of Utensils		
31			Water and ice from approved source	43		
32			Variance obtained for specialized processing methods	44		
Food Temperature Control						
33			Proper cooling methods used; adequate equipment for temperature control	45		
34			Plant food properly cooked for hot holding	46		
35			Approved thawing methods used	Utensils, Equipment and Vending		
36	X		Thermometers provided & accurate	47	X	
Food Identification						
37	X		Food properly labeled; original container	48		
Prevention of Food Contamination						
38			Insects, rodents, and animals not present	49		
39			Contamination prevented during food preparation, storage and display	Physical Facilities		
40			Personal cleanliness	50		
41			Wiping cloths: properly used and stored	51		
42			Washing fruits and vegetables	52		
Employee Training						
53			Hot and cold water available; adequate pressure	53		
54			Plumbing installed; proper backflow devices	54		
55			Sewage and waste water properly disposed	55		
56			Toilet facilities: properly constructed, supplied, & cleaned	56		
57			Garbage & refuse properly disposed; facilities maintained	Employee Training		
58			Physical facilities installed, maintained, and clean	57		
			Adequate ventilation and lighting; designated areas used	58		
				Employee Training		
				57		
				58		

Food Establishment Inspection Report

Establishment: Dairy Queen Grill & Chill

Establishment #: 21 123

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 400

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken tenders/hot-holding	136	Sliced cheese/RIC	37	Milk/WIC	38
Pulled pork/hot-holding	156	Shredded cheese/RIC	34	Rotisserie chicken bites/WIC	39
Chili sauce/hot-holding	167	Diced tomatoes/RIC	38	Diced tomatoes/WIC	37
Grilled chicken/hot-holding	154	Rotisserie chicken bites/RIC	38	Sliced tomatoes/WIC	37
Breaded chicken/hot-holding	168	Hot dogs/RIC	39	Housemade ranch dressing/RIC	39
Gravy/hot-holding	168	Cut lettuce/RIC	39		
Hot dogs/hot-holding	150	Sliced tomatoes/RIC	39		
Hamburger/hot-holding	153	Milk/RIC	39		
Queso/hot-holding	155	Shredded cheese/RIC	39		

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 prep area temperature measuring device not provided in hot-holding unit (chicken tenders, Hatco) by fryers. Hot-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by person-in-charge during inspection.
37	3-302.12 (C) Observed on shelf by WIF 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 person-in-charge during inspection.
37	3-302.12 (C) Observed on top of hot-holding unit (Hatco) metal shake-style container with dry white food substance without name identifying contents on container. Identify working food storage containers with common name of the food. Dry white food substance was salt according to food employee and person-in-charge.
47	4-101.19 (C) Observed left front corner of prep counter below cabinet and across from 3-compartment sink with rough surface exposed and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosioin-resistant, nonabsorbent, and smooth material. 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	George Colburn 15464606 - ServSafe Exp. 8/2022	Tabitha Seils 17572050 - ServSafe Exp. 3/2024
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HACCP Topic: TCS food temperature requirements, proper sanitization requirements/temperature, allergy signage, wearing masks


Person in Charge (Signature)

Aug 4, 2021
Date

 
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

