## **Food Establishment Inspection Report**

							Pag	e 1	of 3		
Local Health Department Name and Address			No	No. of Risk Factor/Intervention Violations 0 Date 08/0							
Woodford County Health Department			INC	No. of Risk Factor/Intervention Violations 0 Time In 1:35							
1831 S. Main Street, Eureka, IL 61530					o. of						
Establishment License/F			/Permit #				peat Risk Factor/Intervention Violations 0 Time Out 3:25	PM			
Dairy Queen Grill & Chill 21 123					Permit Holder Risk Category Amcait Foods Inc II						
Street Address							oods Inc  of Inspection				
622 W. Mt Vernon Street			٦, ۵	ii po	3E 01	or mapeculon					
City/State ZIP Code			Ro	utir	e In	nspection					
Metamora, IL		61548									
	FOODBORNE II	LNESS RISK FA	сто	RS A	<i>INI</i>	) P	PUBLIC HEALTH INTERVENTIONS				
Circle designa	ted compliance status (IN, OUT, N,	/O, N/A) for each nur	mbere	d iter	m		Piel feet and the state of the				
IN=in compliance	•	•	/A=no	t app	licak	ole	Risk factors are important practices or procedures identified as the prevalent contributing factors of foodborne illness or injury. Public				
COS	Mark "X" in appropriate box fo	•					interventions are control measures to prevent foodborne illness or				
W. C.	corrected on-site during inspection	n R=repeat violat			-			ju			
Compliance Status			CO:	S R	╛	Con	mpliance Status	cos	R		
	Supervision						Protection from Contamination				
1 In	Person in charge present, demonstra performs duties	tes knowledge, and				15	ln Food separated and protected		Ī		
2 In		CD14)		+-	┦ [	16	In Food-contact surfaces; cleaned and sanitized				
2 In	Certified Food Protection Manager (C	FPIVI)				17	In Proper disposition of returned, previously served,				
	Employee Health	- distance la contra	т	т	4		reconditioned and unsafe food				
3 In	Management, food employee and co knowledge, responsibilities and repo		1				Time/Temperature Control for Safety				
4 In	Proper use of restriction and exclusion			+	1 1	18	In Proper cooking time and temperatures		<b></b>		
5 In	Procedures for responding to vomiting		-	+	1 1	19	N/A Proper reheating procedures for hot holding				
	Good Hygienic Practices	S arra ararrirear events			∭ ⊦	20	N/A Proper cooling time and temperature				
6 In	Proper eating, tasting, drinking, or to	hacco use	<del>-  </del>	Т	1 1	21	In Proper hot holding temperatures				
7 In	No discharge from eyes, nose, and m		_	+	1 1	22	In Proper cold holding temperatures				
7 11					1	23	In Proper date marking and disposition				
8 In	Preventing Contamination by I	natius	т-	Т	4	24	N/A Time as a Public Health Control; procedures & records				
0 111	Hands clean and properly washed  No bare hand contact with RTE food			+	-		Consumer Advisory				
9 In	alternative procedure properly allow			1		25	N/A Consumer advisory provided for raw/undercooked food				
10 ln	Adequate handwashing sinks properl		ie i	<del> </del>	1		Highly Susceptible Populations				
	Approved Source			1		26	N/A Pasteurized foods used; prohibited foods not offered				
11 In	Food obtained from approved source		П	Т	1		Food/Color Additives and Toxic Substances				
12 N/O	Food received at proper temperature		_	-	1 [	27	N/A Food additives: approved and properly used				
13 In	Food in good condition, safe, and una		-	+	1 [	28	In Toxic substances properly identified, stored, and used				
	Required records available: shellstock		+	+	1 [		Conformance with Approved Procedures				
14 N/A	destruction			-	╁	29-	N/A Compliance with variance/specialized process/HACCP				
		GOOI	D RE	TAII	P	RAC	CTICES				
	Good Retail Practices are prevent		20220000000	******	*******		of pathogens, chemicals, and physical objects into foods.				
Mark "X" in box if nur	mbered item is not in compliance	Mark "X" in appr	opriat	e box	for	cos	S and/or R COS=corrected on-site during inspection R=repeat vio	latio	n		
			cos		Т			cos			
	Safe Food and Water		1				Proper Use of Utensils				
30 Pasteurized eggs u	sed where required				43	ПТ	In-use utensils: properly stored				
31 Water and ice from	n approved source			$\exists$	44	Н	Utensils, equipment & linens: properly stored, dried, & handled				
	for specialized processing methods			_	45	$\vdash \vdash$	Single-use/single-service articles: properly stored and used				
- 1 - 1	Food Temperature Control				46	$\vdash$	Gloves used properly				
33 Proper cooling me	thods used; adequate equipment for te	emperature control		-		11	Utensils, Equipment and Vending				
	y cooked for hot holding	, 2. 2. 2. 3. 0 00.10101		$\dashv$	-	(J	Food and non-food contact surfaces cleanable, properly designed, constructed	<del></del> 1			
35 Approved thawing					47		and used				
<del>-1, , </del>			$\forall$		48		Warewashing facilities: installed, maintained, & used; test strips				
36 X Thermometers pro	Food Identification		$\sim$ 1		49		Non-food contact surfaces clean		_		
37 X Food properly labe	eled; original container	Т	—т				Physical Facilities	- 1			
2/   \   Loon broberly labe		1			50		Hot and cold water available; adequate pressure	T			
20	Prevention of Food Contaminat	IUII	— т		51		Plumbing installed; proper backflow devices	$\neg$			
	nd animals not present			_	52	$\Box$	Sewage and waste water properly disposed				
<del></del>	vented during food preparation, storag	ge and display		$\dashv$	53	П	Toilet facilities: properly constructed, supplied, & cleaned				
40 Personal cleanlines				_	54	-	Garbage & refuse properly disposed; facilities maintained	$\neg$	_		
+ +	perly used and stored				55	-	Physical facilities installed, maintained, and clean				
42 Washing fruits and	vegetables				56	<del>  </del> -	Adequate ventilation and lighting; designated areas used				
							Employee Training				
					57	П	All food employees have food handler training	Т			
					$\vdash$	├┼	. ,				

## **Food Establishment Inspection Report**

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Establish	ment: Dairy Queen Grill 8	k Chill		Esta	blishme	nt #: 21 123		
Water Su	pply: 🛛 Public 🗌 Pri	vate Wa	aste Water System:	Public 🗌 Priva	ite			
Sanitizer Type: Quaternary ammonium PPM: 400			л: <u>400</u>	Heat: N/A				
			TEMPERATURE	OBSERVATION	NS		The second secon	
	Item/Location Temp			ion 1	Temp		Item/Location	Temp
Chicke	Chicken tenders/hot-holding		136 Sliced cheese,		37		Milk/WIC	38
Pulled pork/hot-holding		156	Shredded chee	ese/RIC	34	Rotiss	39	
Chili sauce/hot-holding		167	Diced tomator	es/RIC	38	Di	ced tomatoes/WIC	37
Grilled	d chicken/hot-holding	154	Rotisserie chicken	bites/RIC	38	Sli	ced tomatoes/WIC	37
Breade	ed chicken/hot-holding	168	Hot dogs/RIC		39	Housen	nade ranch dressing/RIC	39
G	iravy/hot-holding	168	Cut lettuce/RIC		39			
Но	t dogs/hot-holding	150	Sliced tomator	es/RIC	39			
Ham	nburger/hot-holding	153	Milk/RIC		39			
Q	ueso/hot-holding	155	Shredded chee	se/RIC	39			
			OBSERVATIONS AND	CORRECTIVE A	ACTIONS	3		-
Item Number		Violati	ons cited in this report mu	st be corrected wi	ithin the t	ime frames be	elow.	
36	4-204.112 (C) Observed	in food prep	o area temperature mea	suring device no	ot provid	ed in hot-ho	lding unit (chicken tende	rs, Hatco)
	by fryers. Hot-holding	equipment (	used for Time/Temperat	ture Control for	Safety fo	od shall have	e at least one thermome	er in an
	easily viewed location. Thermometer provided by person-in-charge during inspection.							
37								
	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	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							
			ance was salt according				_	
47	to be be becaused a serior and a serior a comparament 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.							
				***************************************		· · · · · · · · · · · · · · · · · · ·	The same and the s	
					····			
ļ	rification (name, expiration	<del>,                                      </del>	·			· · · · · · · · · · · · · · · · · · ·		
Thomas Martin 18183056 - ServSafe		Robert Anderson 13914231 - ServSafe		George Colburn 15464606 - ServSafe			Tabitha Seils 17572050 - ServSafe	
Exp. 7/2024		1	Exp. 7/2021		Exp. 8/2022		Exp. 3/2024	
НАССР То	pic: TCS food temperatu	re requirem	ents, proper sanitizatior	n requirements/1	tempera	ture, allergy	signage, wearing masks	
	112 1							
The War Aug 4, 2021								
Person in Charge (Signature) Date								
Paul hAlks, weup (Check one) Follow-up Date:								
Inspector (Sig	•	ry_	Follow-up:	Yes No	(Check on	e) <b>Foll</b>	ow-up Date:	

## **Food Establishment Inspection Report**

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Establishment: Dairy Queen Grill & Chill Establishment #: 21 123

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 FSSM 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: Spring 2022			
	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.			
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.			
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection			
	- M L-			
To	Aug 4, 2021			
Person in Cha	rge (Signature) Date			
	faul Willis wans Follow-up: Yes No (Check one) Follow-up Date:			
nspector (Sigi				