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 07/01/2019

No. of Repeat Risk Factor/Intervention Violations 0

Time In 1:50 PM

Permit Holder Seth Campbell Enterprises Inc.

Time Out 3:50 PM

Purpose of Inspection Routine Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
</tr>
<tr>
<td>1 In</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
</tr>
<tr>
<td>2 In</td>
<td>Certified Food Protection Manager (CFPM)</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Employee Health</td>
<td></td>
</tr>
<tr>
<td>3 In</td>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
</tr>
<tr>
<td>4 In</td>
<td>Proper use of restriction and exclusion</td>
</tr>
<tr>
<td>5 In</td>
<td>Procedures for responding to vomiting and diarrheal events</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Good Hygienic Practices</td>
<td></td>
</tr>
<tr>
<td>6 In</td>
<td>Proper eating, tasting, drinking, or tobacco use</td>
</tr>
<tr>
<td>7 In</td>
<td>No discharge from eyes, nose, and mouth</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Preventing Contamination by Hands</td>
<td></td>
</tr>
<tr>
<td>8 In</td>
<td>Hands clean and properly washed</td>
</tr>
<tr>
<td>9 In</td>
<td>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</td>
</tr>
<tr>
<td>10 In</td>
<td>Adequate handwashing sinks properly supplied and accessible</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Approved Source</td>
<td></td>
</tr>
<tr>
<td>11 In</td>
<td>Food obtained from approved source</td>
</tr>
<tr>
<td>12 N/O</td>
<td>Food received at proper temperature</td>
</tr>
<tr>
<td>13 In</td>
<td>Food in good condition, safe, and unadulterated</td>
</tr>
<tr>
<td>14 N/A</td>
<td>Required records available: shellstock tags, parasite destruction</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Safe Food and Water</td>
<td></td>
</tr>
<tr>
<td>30</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>31</td>
<td>Water and ice from approved source</td>
</tr>
<tr>
<td>32</td>
<td>Variance obtained for specialized processing methods</td>
</tr>
</tbody>
</table>

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 Thermometers provided & accurate

Food Identification

37 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

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 In Proper cooking time and temperature
21 In Proper hot holding temperatures
22 In Proper cold holding temperatures
23 In Proper data 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
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
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

Safe Food and Water

30 Pasteurized eggs used where required
31 Water and ice from approved source
32 Variance obtained for specialized processing methods

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 Food and non-food contact surfaces clean, 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 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 #:** 19 031  
**Water Supply:** ☑ Public ☐ Private  
**Waste Water System:** ☑ Public ☐ Private  
**Sanitizer Type:** Quaternary ammonium/Chlorine  
**PPM:** 200/25-49  
**Heat:** N/A

### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken tender/hot-holding unit</td>
<td>138</td>
<td>Sliced tomatoes/RIC</td>
<td>40</td>
<td>Ice milk/WIC</td>
<td>39</td>
</tr>
<tr>
<td>Chicken breast/hot-holding unit</td>
<td>168</td>
<td>Diced tomatoes/RIC</td>
<td>38</td>
<td>Gravy/WIC</td>
<td>41</td>
</tr>
<tr>
<td>Chicken patty/hot-holding unit</td>
<td>146</td>
<td>Sliced cheese/RIC</td>
<td>40</td>
<td>Sliced cheese/WIC</td>
<td>39</td>
</tr>
<tr>
<td>Chili sauce/hot-holding unit</td>
<td>162</td>
<td>Hot dogs/RIC</td>
<td>39</td>
<td>Ham &amp; cheese/WIC</td>
<td>38</td>
</tr>
<tr>
<td>Hamburger/hot-holding unit</td>
<td>158</td>
<td>Cut lettuce/RIC</td>
<td>39</td>
<td>Cut lettuce salad/WIC</td>
<td>37</td>
</tr>
<tr>
<td>Hot dogs/hot-holding unit</td>
<td>135</td>
<td>Shredded cheese/RIC</td>
<td>40</td>
<td>Milk/RIC</td>
<td>36</td>
</tr>
<tr>
<td>Pork BBQ/hot-holding unit</td>
<td>169</td>
<td>Ham &amp; cheese/RIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Queso/hot-holding unit</td>
<td>168</td>
<td>Chicken/RIC</td>
<td>38</td>
<td></td>
<td></td>
</tr>
<tr>
<td>White gravy/hot-holding unit</td>
<td>165</td>
<td>Cut lettuce/RIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>36</td>
<td>4-204.112 (C) Observed in food prep area temperature measuring device not provided in hot-holding unit (chicken tenders). Hot-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Chicken tenders removed from hot-holding unit by male person-in-charge during inspection.</td>
</tr>
<tr>
<td>37</td>
<td>3-302.12 (C) Observed in food prep area dry white food substances in two (2) separate shake-style containers without name identifying contents on containers. Food substances were pretzel salt and table salt, according to male person-in-charge, and labeled by male person-in-charge during inspection.</td>
</tr>
<tr>
<td>37</td>
<td>3-602.11 (C) Observed in RIF (3-door, customer dining area) pre-packaged in advance of retail sale three (3) 8&quot; frozen ice cream cakes and one (1) 10&quot; frozen ice cream cake without without 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, 5) food allergens, and, 6) nutrition labeling on containers. Pre-packaged in advance of retail sale food must 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 on containers. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>57</td>
<td>750.230 (C) Observed documentation that all food employees without CFPM or IL FSSMC certification have current food handler certification except one (1) female food employee whose food handler certificate expired on 6-30-19. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

**CFPM Verification (name, expiration date, ID#):** Alex Poppen  
Alex Poppen  
01696381 - IL FSSMC  
Exp. 12/2020

**Seth Campbell**  
01656037 - IL FSSMC  
Exp. 8/2019

**Lynn Johnson**  
21471910 - NRFSF  
Exp. 5/2023

**Shannon Brucker**  
17715473 - ServSafe  
Exp. 4/2024

**HACCP Topic:** TCS food temperature requirements, Hepatitis A

**Person in Charge (Signature):** [Signature]  
**Date:** Jul 1, 2019

**Inspector (Signature):** [Signature]  
**Follow-up:** ☑ Yes ☐ No (Check one)  
**Follow-up Date:**
## Observations and Corrective Actions

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 note 1 repeat violation (item #37) was observed during this inspection and a repeat violation fee of $25.00 per repeat violation will be assessed to the establishment by invoice.

Please go to our website to view/print the WCHD Connection quarterly newsletter.

Facility is classified as a Category 1 food establishment.

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.

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 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 offered @ WCHD: October 2019.

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.

Effective January 1, 2015, 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.

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**Person in Charge (Signature)**

**Date**

**Follow-up:** □ Yes  □ No (Check one)  **Follow-up Date:**

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**Inspector (Signature)**