

Food Establishment Inspection Report

Jackson County Health Department PO Box 307 – 415 Health Department Rd Murphysboro IL 62966 (618) 684-3143 ext. 128		No. of Risk Factor/Intervention Violations 0	Date 4/12/19
Establishment Dairy Queen	License/Permit # 0081	No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:50
Street Address 508 South ILLINOIS Avenue		Permit Holder MARK Waicukowski	Time Out 12:40
City/State Carbondale, Illinois	ZIP Code 62901	Purpose of Inspection Routine	

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	<input checked="" type="radio"/> In <input type="radio"/> Out			15	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	<input checked="" type="radio"/> In <input type="radio"/> Out, <input type="radio"/> N/A			16	<input checked="" type="radio"/> In <input type="radio"/> Out, <input type="radio"/> N/A		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	<input checked="" type="radio"/> In <input type="radio"/> Out			17	<input checked="" type="radio"/> In <input type="radio"/> Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	<input checked="" type="radio"/> In <input type="radio"/> Out			18	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	<input checked="" type="radio"/> In <input type="radio"/> Out			19	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				Consumer Advisory			
6	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/O			20	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	<input checked="" type="radio"/> In <input type="radio"/> Out, <input type="radio"/> N/O			21	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				Highly Susceptible Populations			
8	<input checked="" type="radio"/> In <input type="radio"/> Out, <input type="radio"/> N/O			22	<input checked="" type="radio"/> In <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Hands clean and properly washed				Pasteurized foods used; prohibited foods not offered			
9	<input checked="" type="radio"/> In <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Food/Color Additives and Toxic Substances			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				27	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
10	<input checked="" type="radio"/> In <input type="radio"/> Out			Food additives: approved and properly used			
Adequate handwashing sinks properly supplied and accessible				28	<input checked="" type="radio"/> In <input type="radio"/> Out, <input type="radio"/> N/A		
Approved Source				Conformance with Approved Procedures			
11	<input checked="" type="radio"/> In <input type="radio"/> Out			29	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
Food obtained from approved source				Compliance with variance/specialized process/HACCP			
12	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input checked="" type="radio"/> N/O			GOOD RETAIL PRACTICES			
Food received at proper temperature				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			
13	<input checked="" type="radio"/> In <input type="radio"/> Out			Safe Food and Water			
Food in good condition, safe, and unadulterated				30	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
14	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, <input type="radio"/> N/O			Pasteurized eggs used where required			
Required records available: shellstock tags, parasite destruction				31	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
GOOD RETAIL PRACTICES				Water and ice from approved source			
Safe Food and Water				Variance obtained for specialized processing methods			
30	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Food Temperature Control			
Proper cooling methods used; adequate equipment for temperature control				33	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
31	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Plant food properly cooked for hot holding			
Water and ice from approved source				34	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
32	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Approved thawing methods used			
Variance obtained for specialized processing methods				35	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Food Identification				Thermometers provided & accurate			
33	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Food Identification			
Proper cooling methods used; adequate equipment for temperature control				37	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
34	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Food properly labeled; original container			
Plant food properly cooked for hot holding				Prevention of Food Contamination			
35	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			38	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Approved thawing methods used				Insects, rodents, and animals not present			
36	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			39	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Thermometers provided & accurate				Contamination prevented during food preparation, storage and display			
Food Identification				40	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
37	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Personal cleanliness			
Food properly labeled; original container				41	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Prevention of Food Contamination				Wiping cloths: properly used and stored			
38	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			42	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Insects, rodents, and animals not present				Washing fruits and vegetables			
39	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Proper Use of Utensils			
Contamination prevented during food preparation, storage and display				43	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
40	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			In-use utensils: properly stored			
Personal cleanliness				44	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
41	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Utensils, equipment & linens: properly stored, dried, & handled			
Wiping cloths: properly used and stored				45	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
42	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Single-use/single-service articles: properly stored and used			
Washing fruits and vegetables				46	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
GOOD RETAIL PRACTICES				Gloves used properly			
Safe Food and Water				Utensils, Equipment and Vending			
30	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			47	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Pasteurized eggs used where required				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
31	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			48	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Water and ice from approved source				Warewashing facilities: installed, maintained, & used; test strips			
32	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			49	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Variance obtained for specialized processing methods				Non-food contact surfaces clean			
Food Temperature Control				Physical Facilities			
33	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			50	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Proper cooling methods used; adequate equipment for temperature control				Hot and cold water available; adequate pressure			
34	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			51	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Plant food properly cooked for hot holding				Plumbing installed; proper backflow devices			
35	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			52	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Approved thawing methods used				Sewage and waste water properly disposed			
36	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			53	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Thermometers provided & accurate				Toilet facilities: properly constructed, supplied, & cleaned			
Food Identification				54	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
37	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Garbage & refuse properly disposed; facilities maintained			
Food properly labeled; original container				55	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Prevention of Food Contamination				Physical facilities installed, maintained, and clean			
38	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			56	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
Insects, rodents, and animals not present				Adequate ventilation and lighting; designated areas used			
39	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Employee Training			
Contamination prevented during food preparation, storage and display				57	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
40	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			All food employees have food handler training			
Personal cleanliness				58	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
41	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			Allergen training as required			
Wiping cloths: properly used and stored				GOOD RETAIL PRACTICES			
42	<input type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			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			
Washing fruits and vegetables				Safe Food and Water			

Food Establishment Inspection Report

Establishment: Dairy Queen - Carbondale Establishment #: 0081

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat PPM: 200 Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
<u>Walk-In Cooler</u>	<u>32.7°</u>		<u>Novelty Freezer</u>	<u>-2°</u>			
<u>Stand Up Freezer</u>	<u>-5°</u>						
<u>Ice Cream Dispenser</u>	<u>33.3°</u>						
<u>Toppings Cooler</u>	<u>17.4°</u>						

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	<u>No Violations</u>

CFPM Verification (name, expiration date, ID#):
MARK Waicukowski
#14850651
exp. 3/11/22

HACCP Topic: Handwashing

Fandra Bolefi 4/12/19
 Person in Charge (Signature) Date

Allyssa E. Williams
 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____