

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	2/26/19
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:15am
Establishment	License/Permit #	Permit Holder	Risk Category		
Dairy Queen - M'boro	82	Gary Mills	II		
Street Address		Purpose of Inspection			
1700 Walnut St.		Routine			
City/State	ZIP Code				
Murphysboro, IL	62914				

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	Description	COS	R
Supervision			
1	Person in charge present, demonstrates knowledge, and performs duties	In	
2	Certified Food Protection Manager (CFPM)	In	
Employee Health			
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	In	
4	Proper use of restriction and exclusion	In	
5	Procedures for responding to vomiting and diarrheal events	In	
Good Hygienic Practices			
6	Proper eating, tasting, drinking, or tobacco use	In	
7	No discharge from eyes, nose, and mouth	In	
Preventing Contamination by Hands			
8	Hands clean and properly washed	In	
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	In	
10	Adequate handwashing sinks properly supplied and accessible	In	
Approved Source			
11	Food obtained from approved source	In	
12	Food received at proper temperature	In	
13	Food in good condition, safe, and unadulterated	In	
14	Required records available: shellstock tags, parasite destruction	In	

Compliance Status	Description	COS	R
Protection from Contamination			
15	Food separated and protected	In	
16	Food-contact surfaces; cleaned and sanitized	In	
17	Proper disposition of returned, previously served, reconditioned and unsafe food	In	
Time/Temperature Control for Safety			
18	Proper cooking time and temperatures	In	
19	Proper reheating procedures for hot holding	In	
20	Proper cooling time and temperature	In	
21	Proper hot holding temperatures	In	
22	Proper cold holding temperatures	In	
23	Proper date marking and disposition	In	
24	Time as a Public Health Control; procedures & records	In	
Consumer Advisory			
25	Consumer advisory provided for raw/undercooked food	In	
Highly Susceptible Populations			
26	Pasteurized foods used; prohibited foods not offered	In	
Food/Color Additives and Toxic Substances			
27	Food additives: approved and properly used	In	
28	Toxic substances properly identified, stored, and used	In	
Conformance with Approved Procedures			
29	Compliance with variance/specialized process/HACCP	In	

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

Compliance Status	Description	COS	R
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 cleanable, 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 - N'boro Establishment #: 82

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: QUAT / 3-compart QUAT PPM: ≈ 200 / 300 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Blizzard Make Table (AA)	5.6°		Salad Make Table		Chili (warmer)
Smoothie Make Table (AA)	28.3°		AA	39.3°	mushrooms (warmer)
Ice cream machine (near window)	31.8°		Sliced tomatoes	39.8°	chicken patty (hot held)
Ice cream machine #2	36.2°		Diced tomatoes	37.3°	Burger patty (hot held)
3-Door Cake Cooler	16.2°		Burger make table		Hotdog (hot held)
Walk-In Cooler	41.4°F		AA	32.2°	
Master Bill Flash Freezer	26.0°		Sliced tomatoes	39.6°	
Single Door Cooler (hot dogs)	32.3°		Lettuce	38.4°	
Beverage air freezer (cookie brownie)	13.8°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number: _____ Violations cited in this report must be corrected within the time frames below.

* No Repeat violations.

* No New violations.

Note

- good handwashing observed
- cleanliness was good throughout facility

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

Kenneth Stuart Scott
01690267
exp: 10/20

HACCP Topic: 8, 22, 4, 5

Gary Mills _____
 Person in Charge (Signature) Date: 2/26/19

Buttany Jones / Albert E. Williams
 Inspector (Signature)

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