

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 <u>0</u>	Date <u>9/27/21</u>
Establishment <u>Dairy Queen</u>		License/Permit # <u>81</u>		No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>3:00</u>
Street Address <u>508 S. Illinois Ave.</u>		City/State <u>Carbondale, IL</u>		Permit Holder <u>Mark Ubicukauski</u>	Time Out <u>4:15</u>
City/State <u>Carbondale, IL</u>		ZIP Code <u>62901</u>		Purpose of Inspection <u>Routine</u>	Risk Category <u>II</u>

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

Compliance Status	COS	R
Protection from Contamination		
15 <u>In, Out, N/A, N/O</u>		
Food separated and protected		
16 <u>In, Out, N/A</u>		
Food-contact surfaces; cleaned and sanitized		
17 <u>In, Out</u>		
Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety		
18 <u>In, Out, N/A, N/O</u>		
Proper cooking time and temperatures		
19 <u>In, Out, N/A, N/O</u>		
Proper reheating procedures for hot holding		
20 <u>In, Out, N/A, N/O</u>		
Proper cooling time and temperature		
21 <u>In, Out, N/A, N/O</u>		
Proper hot holding temperatures		
22 <u>In, Out, N/A, N/O</u>		
Proper cold holding temperatures		
23 <u>In, Out, N/A, N/O</u>		
Proper date marking and disposition		
24 <u>In, Out, N/A, N/O</u>		
Time as a Public Health Control; procedures & records		
Consumer Advisory		
25 <u>In, Out, N/A</u>		
Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations		
26 <u>In, Out, N/A</u>		
Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances		
27 <u>In, Out, N/A</u>		
Food additives: approved and properly used		
28 <u>In, Out, N/A</u>		
Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures		
29 <u>In, Out, N/A</u>		
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
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 <u>X</u>		
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	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 <u>X</u>		
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 <u>X</u>		
Physical facilities installed, maintained, and clean		
56 <u>X</u>		
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 Establishment #: 81

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat PPM: 400 Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ice Cream	33°				
freezer	4°				
freezer	4°				
Beverage air	37°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
39	Provide coverage to protect food items from potential Contamination. Upon inspection, Buster Buns pre-made, left open to air. Employee covering with saran wrap!	NR1
49	Clean toppings rack in back of facility. Food debris noted.	NR1
49	Clean up spill in walk in cooler on shelf. yogurt busted & not yet cleaned up.	NR1
49	Clean spillage near Sanitize bucket @ front of facility. Food debris/spillage noted.	NR1
49	Defrost freezers & clean up spillage inside of freezers.	NR1
49	Clean top portion of topping order where spillage occurred. Toppings have been spilled & in hard to reach [See areas] this will attract pests & needs cleaned.	NR1

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

HACCP Topic: 2, 8, 16, 26, 28

Person in Charge (Signature): [Signature] Date: 9/27/21

Inspector (Signature): [Signature] Follow-up: Yes No (Check one) Follow-up Date: _____

