

Food Establishment Inspection Report

Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317		No. of Risk Factor/Intervention Violations	2	Date	05/11/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:15AM
Establishment Atlanta Dairy Queen	License/Permit # 333	Permit Holder Atlanta Treats, Inc.	Risk Category Medium/Class II		
Street Address 102 Empire St		Purpose of Inspection Routine/30 Day Inspection			
City/State Atlanta, IL	ZIP Code 61723				

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	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In	Hands clean and properly washed	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
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	

Compliance Status		COS	R
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	N/O	Proper cooking time and temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	N/A	Proper cooling time and temperature	
21	Out	Proper hot holding temperatures	X
22	In	Proper cold holding temperatures	
23	Out	Proper date marking and disposition	X
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	In	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

		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	<input checked="" type="checkbox"/> Thermometers provided & accurate	X	
Food Identification			
37	<input checked="" type="checkbox"/> Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	<input checked="" type="checkbox"/> Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		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	<input checked="" type="checkbox"/> 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: Atlanta Dairy Queen

Establishment #: 333

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quat

PPM: 300

Heat: _____

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
All Temps in °F			
All Cold Holding Units ≤	41		
Tomatoes in sandwich table	35		
Pulled pork below sandwich table	38		
Ranch in walk-in	38		
strawberry sauce in ice cream area	36		
snickerdoodle cream in ice cream tray	38		
		Chicken strip in hot holding	158
		Hamburger in tray	168
		Cheese Sauce	92

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
21	Cheese Sauce was holding at 92°F. Time/Temperature Control for Safety Food is not maintained at 135°F, or above. Reviewed hot holding requirements and discussed HACCP concept with person in charge. Inadequately held food was rapidly reheated to above 165°F. Reference Section 3-501.16(A)(1) of the 2017 FDA Food Code.
23	Ranch dressing in walk-in observed not marked with a use-by date. Food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Discussed applicable sections of Food Code and reviewed HACCP concepts with person in charge. Ranch, made yesterday, was labeled. Reference Section 3-501.17 of the Food Code.
36	Cooling unit under sandwich table observed to be without a proper thermometer. All cooling units must have a thermometer properly functioning and easily accessible for proper temperature checks. Thermometer moved from cooling unit with 2 thermometers to unit without. Reference Section 4-204-112 of the Food Code.
37	Various food items throughout the kitchen and walk-in cooler, out of original container, observed without a label of common name of item. All food out of its original container must be properly labeled with the name of the item and date of expiration

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

Bishop Patel 19831663 Exp: 09/27/2025			
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HACCP Topic: Discussed proper heating and hot holding procedures in kitchen.

B Bishop _____ 5/11/21
 Person in Charge (Signature) Date

[Signature]
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: N/A

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	(cont.) Reference Section 3-202.17 of the Food Code.
39	Ice cream cakes in cake freezer not covered during storage. All food must be covered and protected from possible contamination
	during food preparation and food storage. Reference Section 3-307.11 of the Food Code.
49	Soil residue present on door of cake freezer, crumbs found inside and around edges of cooling units. Clean all non-food contact
	surfaces frequently to prevent soil accumulation. Reference Section 4-602.13 of the Food Code.

BBPawlo
Person in Charge (Signature)

5/11/21
Date

[Signature]
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: N/A