

# Food Establishment Inspection Report

|                                                                                                                                                           |  |                                                 |                                                        |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------------------------------------|--------------------------------------------------------|
| Local Health Department Name and Address<br>Logan County Department of Public Health<br>109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317 |  | No. of Risk Factor/Intervention Violations<br>2 | Date<br>09/09/2022                                     |
| Establishment<br>Atlanta Dairy Queen                                                                                                                      |  | License/Permit #<br>333                         | No. of Repeat Risk Factor/Intervention Violations<br>0 |
| Street Address<br>201 Empire St                                                                                                                           |  | Permit Holder<br>Bishop Patel                   | Risk Category<br>Medium/Class II                       |
| City/State<br>Atlanta IL                                                                                                                                  |  | ZIP Code<br>61723                               | Purpose of Inspection<br>Routine Inspection            |

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

|                                                                                                                                                                                                                                                                                                                                                       |                                                                                                                                                                                                                                                 |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item<br/> <b>IN</b>=in compliance    <b>OUT</b>=not in compliance    <b>N/O</b>=not observed    <b>N/A</b>=not applicable<br/>         Mark "X" in appropriate box for COS and/or R<br/> <b>COS</b>=corrected on-site during inspection    <b>R</b>=repeat violation</p> | <p><b>Risk factors</b> 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.</p> |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

| Compliance Status                        |     | COS                                                                                           | R |
|------------------------------------------|-----|-----------------------------------------------------------------------------------------------|---|
| <b>Supervision</b>                       |     |                                                                                               |   |
| 1                                        | In  | Person in charge present, demonstrates knowledge, and performs duties                         |   |
| 2                                        | Out | Certified Food Protection Manager (CFPM)                                                      |   |
| <b>Employee Health</b>                   |     |                                                                                               |   |
| 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                                    |   |
| <b>Good Hygienic Practices</b>           |     |                                                                                               |   |
| 6                                        | In  | Proper eating, tasting, drinking, or tobacco use                                              |   |
| 7                                        | In  | No discharge from eyes, nose, and mouth                                                       |   |
| <b>Preventing Contamination by Hands</b> |     |                                                                                               |   |
| 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                                   |   |
| <b>Approved Source</b>                   |     |                                                                                               |   |
| 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 |
|--------------------------------------------------|-----|----------------------------------------------------------------------------------|---|
| <b>Protection from Contamination</b>             |     |                                                                                  |   |
| 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 |   |
| <b>Time/Temperature Control for Safety</b>       |     |                                                                                  |   |
| 18                                               | N/O | Proper cooking time and temperatures                                             |   |
| 19                                               | N/O | Proper reheating procedures for hot holding                                      |   |
| 20                                               | N/O | Proper cooling time and temperature                                              |   |
| 21                                               | In  | Proper hot holding temperatures                                                  |   |
| 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                            |   |
| <b>Consumer Advisory</b>                         |     |                                                                                  |   |
| 25                                               | N/A | Consumer advisory provided for raw/undercooked food                              |   |
| <b>Highly Susceptible Populations</b>            |     |                                                                                  |   |
| 26                                               | N/A | Pasteurized foods used; prohibited foods not offered                             |   |
| <b>Food/Color Additives and Toxic Substances</b> |     |                                                                                  |   |
| 27                                               | In  | Food additives: approved and properly used                                       |   |
| 28                                               | In  | Toxic substances properly identified, stored, and used                           |   |
| <b>Conformance with Approved Procedures</b>      |     |                                                                                  |   |
| 29                                               | N/A | Compliance with variance/specialized process/HACCP                               |   |

## GOOD RETAIL PRACTICES

| <p>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.<br/>         Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    <b>COS</b>=corrected on-site during inspection    <b>R</b>=repeat violation</p> |                                                                         |     |   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------|-----|---|
|                                                                                                                                                                                                                                                                                                                                            |                                                                         | COS | R |
| <b>Safe Food and Water</b>                                                                                                                                                                                                                                                                                                                 |                                                                         |     |   |
| 30                                                                                                                                                                                                                                                                                                                                         | Pasteurized eggs used where required                                    |     |   |
| 31                                                                                                                                                                                                                                                                                                                                         | Water and ice from approved source                                      |     |   |
| 32                                                                                                                                                                                                                                                                                                                                         | Variance obtained for specialized processing methods                    |     |   |
| <b>Food Temperature Control</b>                                                                                                                                                                                                                                                                                                            |                                                                         |     |   |
| 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                                        |     |   |
| <b>Food Identification</b>                                                                                                                                                                                                                                                                                                                 |                                                                         |     |   |
| 37                                                                                                                                                                                                                                                                                                                                         | Food properly labeled; original container                               |     |   |
| <b>Prevention of Food Contamination</b>                                                                                                                                                                                                                                                                                                    |                                                                         |     |   |
| 38                                                                                                                                                                                                                                                                                                                                         | Insects, rodents, and animals not present                               |     |   |
| 39                                                                                                                                                                                                                                                                                                                                         | X Contamination prevented during food preparation, storage and display  | X   |   |
| 40                                                                                                                                                                                                                                                                                                                                         | Personal cleanliness                                                    |     |   |
| 41                                                                                                                                                                                                                                                                                                                                         | Wiping cloths: properly used and stored                                 |     |   |
| 42                                                                                                                                                                                                                                                                                                                                         | Washing fruits and vegetables                                           |     |   |

|                                        |                                                                                        | COS | R |
|----------------------------------------|----------------------------------------------------------------------------------------|-----|---|
| <b>Proper Use of Utensils</b>          |                                                                                        |     |   |
| 43                                     | In-use utensils: properly stored                                                       |     |   |
| 44                                     | Utensils, equipment & linens: properly stored, dried, & handled                        |     |   |
| 45                                     | X Single-use/single-service articles: properly stored and used                         | X   |   |
| 46                                     | Gloves used properly                                                                   |     |   |
| <b>Utensils, Equipment and Vending</b> |                                                                                        |     |   |
| 47                                     | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |     |   |
| 48                                     | Warewashing facilities: installed, maintained, & used; test strips                     |     |   |
| 49                                     | X Non-food contact surfaces clean                                                      |     |   |
| <b>Physical Facilities</b>             |                                                                                        |     |   |
| 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                               |     |   |
| <b>Employee Training</b>               |                                                                                        |     |   |
| 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 ☐ PrivateWaste Water System: ☒ Public ☐ Private

Sanitizer Type: Quat

PPM: 200

Heat:

## TEMPERATURE OBSERVATIONS

| Item/Location                    | Temp | Item/Location                      | Temp | Item/Location | Temp |
|----------------------------------|------|------------------------------------|------|---------------|------|
| All Temps in °F                  |      | Sliced tomatoes in bottom of       |      |               |      |
|                                  |      | topping make table on left         | 38   |               |      |
| Cheese Slices in top of topping  |      | Gravy in hot holding warmer        | 170  |               |      |
| Make table on right side         | 38   | Pitcher of ranch in walk in cooler | 35   |               |      |
| Diced tomatoes in top of topping |      | Strawberries in topping cooler     |      |               |      |
| make table on left side          | 37   | in ice cream area                  | 38   |               |      |
| Bacon in bottom of topping       |      |                                    |      |               |      |
| make table on right side         | 40   |                                    |      |               |      |
| Queso dip in warmer              | 140  |                                    |      |               |      |

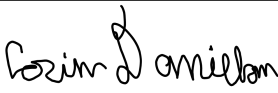
## OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.                                                                                                                                                                                                                                                                                                                                                                                                        |
|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 2           | The food establishment is not under the operational supervision of a Certified Food Service Sanitation Manager that is present at appropriate times. Provide an adequate number of staff with approved training. Reference section 750.540 of Food Code.                                                                                                                                                                                                                               |
|             | To be corrected by next routine inspection.                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| 23          | Several food items observed not date marked. Food shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41 deg F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). Reference section 3-501.17 of Food Code. COS, items labeled. |
| 39          | Food Boxes observed sitting on ground. Food shall be protected from contamination at all times. Reference section 3-307.11 of Food Code. COS, items picked up.                                                                                                                                                                                                                                                                                                                         |
| 45          | Single service such as to go containers articles observed on ground. Single-Use Articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Reference 4-903.11(A) and (C) of Food Code. COS, items picked up.                                                                                                                                                                   |

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

|              |  |  |  |
|--------------|--|--|--|
| None present |  |  |  |
|--------------|--|--|--|

HACCP Topic: Discussed storage and labeling of Toxic materials in establishment

  
Person in Charge (Signature)

Sep 9, 2022

Date

  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: N/A

# Food Establishment Inspection Report

Establishment: Atlanta Dairy Queen

Establishment #: 333

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number

Violations cited in this report must be corrected within the time frames below.

49

|                                                                                                                                                                                                                                                     |  |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| Soil residue build up present on sides and fronts of equipment in food prep area. Clean all non-food contact surfaces frequently to prevent soil accumulation. Reference section 4-602.13 of Food Code. To be corrected by next routine inspection. |  |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|

to prevent soil accumulation. Reference section 4-602.13 of Food Code. To be corrected by next routine inspection.

Corin Danielson

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Person in Charge (Signature)

Sep 9, 2022

Date \_\_\_\_\_

Jan 18

Inspector (Signature)

**Follow-up:** ☐ Yes ☒ No (Check one)

**Follow-up Date:** N/A