



Food Establishment Inspection Report

Header section containing Date (9/12/22), Establishment Name (Dairy Queen), Permit # (08980), Purpose of Inspection (1-Permit/Renewal), Contact/Owner Name (Patrick Chatman), Physical Address (6310 N IH 35), and Compliance Status (Out - not in compliance).

Mark the appropriate points in the OUT box for each numbered item. Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS. Mark an asterisk '*' in appropriate box for R.

Table with 2 columns for Compliance Status (O, U, T) and rows for Priority Items (3 Points) including Time and Temperature for Food Safety, Employee Health, Preventing Contamination by Hands, Highly Susceptible Populations, Chemicals, and Water/Plumbing.

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Table with 2 columns for Compliance Status (O, U, T) and rows for Priority Foundation Items including Demonstration of Knowledge/Personnel, Safe Water, Record Keeping and Package Labeling, Conformance with Approved Procedures, Consumer Advisory, Food Temperature Control/Identification, Permit Requirement, Pre-requisite for Operation, and Utensils, Equipment, and Vending.

Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Table with 2 columns for Compliance Status (O, U, T) and rows for Core Items including Prevention of Food Contamination, Proper Use of Utensils, and Food Identification.

Signature section with Received by, Inspected by, Print names (Patrick Chatman, Scott Lewis), Title (Manager), and Permit Expires (9/22).

Notes: (18) sanitizers in buckets, not labeled. COS-labeled.

A) Taw meat in electric steamer @ 171°F.
A copy of this inspection report furnished to the owner/permit holder/person in charge serves as written notice.



Establishment: Dairy Queen	Permit #: 08980	Date: 9-12-22
Address: 6310 N. IH 35	City: Lakeview	Zip Code: 76705

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F **B) Cheese in walkin @ 37 °F.**

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.

- 19 No air gap for Ice machine ice bin & 3 compartment sink.
- 45 Waste pipes from ice bin and 3 comp. sink on floor. Needs to be raised off floor to allow cleaning.
- * 45 A) Floor drain cover ~~cover~~ missing by syrup dispensers. Repeat violation.
B) Missing drain cover by ice cream machine.
- 34 Back door rusted at bottom and door frame with visible light coming in various areas.
- 46 Leak under waste pipe @ 3 compartment sink.
- 44 Dumpster is on soil and gravel. Place on proper pad.

You will need a reinspection due to your repeat violation and other violations that need corrected.

Pay reinspection fee of **85⁰⁰** due by **9/19/22 ~~9-20-22~~ 4:00 pm.**

Received by: (signature)	Print: Patrick Chatman	Title: Manager
Inspected by:	Print: Scott Lewis	Kess Elliott