

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 3	Date 02/08/2019
Establishment Dollar General #2519		No. of Repeat Risk Factor/Intervention Violations 0	Time In 9:50 AM
Street Address 1613 S. Main Street		Permit Holder Dollar General Retail Corporation LLC	Time Out 11:35 AM
City/State Eureka, IL		Risk Category III	Purpose of Inspection Routine Inspection
License/Permit # 19 137			
ZIP Code 61530			

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	Out		X
2	N/A		
Employee Health			
3	In		
4	In		
5	In		
Good Hygienic Practices			
6	In		
7	In		
Preventing Contamination by Hands			
8	In		
9	N/A		
10	In		
Approved Source			
11	In		
12	N/O		
13	Out		X
14	N/A		

Compliance Status		COS	R
Protection from Contamination			
15	In		
16	In		
17	In		
Time/Temperature Control for Safety			
18	N/A		
19	N/A		
20	N/A		
21	N/A		
22	In		
23	In		
24	N/A		
Consumer Advisory			
25	N/A		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	N/A		
28	Out		X
Conformance with Approved Procedures			
29	N/A		

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	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		

		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		X
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		X
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

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Establishment #: 19 137

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Block cheese/RIC south wall	39	RIC/south wall	37	RIF/west wall	-10
Ham/RIC south wall	40	RIC/south wall	31	RIF/back storage room	-4
Hot dogs/RIC south wall	39	RIC/south wall	36	RIC/back storage room	36
Bacon/RIC south wall	39	RIC/south wall	37		
		RIF/south wall	-3		
		RIF/south wall	-1		
		RIF/south wall	-1		
		RIF/south wall	9		
		RIF/west wall	0		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed female person-in-charge did not demonstrate knowledge of proper procedures for toxic items/cleaning supplies display & storage and priority violation (#28) noted during inspection. Proper toxic items/cleaning supplies storage procedures discussed with person-in-charge and employees during inspection.
13	3-202.15 (Pf) Observed in Aisle 5 dented cans of Margaret Holmes blackeye peas (1) and Armour Treet ham (2). Dented cans removed from store display shelf by male employee during inspection.
28	7-301.11 (P) Observed along north wall personal care items (baby oil gel, petroleum jelly, and Desitin diaper cream) stored above Pedialyte electrolyte and DG Health electrolyte food containers. Food containers moved to upper shelf by male employee during inspection.
28	7-301.11 (P) Observed in "Dollar Deals" aisle 19 air spray freshners and gel air freshners stored above single-service items (paper plates, paper towels, and plastic cutlery). Single-service items removed and placed onto adjacent shelf by male employee during inspection.
45	4-903.11 (C) Observed at end of Aisle 6 large aluminum foil baking pans stored directly on floor. Baking pans removed to top shelf by male employee during inspection.
55	6-501.16 (C) Observed in service sink room wet mop stored in mop strainer in mop bucket. Wet mop removed from mop strainer and placed onto top of mop strainer to air dry by female person-in-charge during inspection.

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

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HACCP Topic: TCS food proper storage procedures, toxic items/cleaning supplies proper storage procedures, employee health policy

Amanda Purlee Feb 8, 2019
 Person in Charge (Signature) Date

Paul Wilson WEND (EL) Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category III food establishment
	Please note if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure. If any events occur that cause damage to the establishment (flood, water damage, fire, etc.), please contact the WCHD to ensure compliance and that required inspections occur prior to re-opening.

[Handwritten Signature]
Person in Charge (Signature)

Feb 8, 2019
Date

Paul Wilkins WCHD
Inspector (Signature)

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