

Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530			No. of Risk Factor/Intervention Violations 1	Date 03/07/2023
Establishment Dollar General #8610			No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:35 PM
Street Address 675 N. Chestnut Street			Permit Holder DG Retail LLC	Time Out 1:45 PM
City/State Minonk, IL			Risk Category III	
			Purpose of Inspection Routine Inspection	

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	Compliance Status	COS	R																																																																																																																				
Supervision																																																																																																																											
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																				
2	N/A	Certified Food Protection Manager (CFPM)			16	N/A	Food-contact surfaces; cleaned and sanitized																																																																																																																				
Employee Health																																																																																																																											
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																				
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																						
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/A	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/A	Proper cooling time and temperature	9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	N/A	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	N/A	Proper date marking and disposition	12	In	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	Out	Food in good condition, safe, and unadulterated	X		Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations			26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances			28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures		
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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

Safe Food and Water			COS	R	Proper Use of Utensils	COS	R																																																																																																				
30	Pasteurized eggs used where required				43	In-use utensils: properly stored																																																																																																					
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled																																																																																																					
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used																																																																																																					
Food Temperature Control					46	Gloves used properly																																																																																																					
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending																																																																																																						
34	Plant food properly cooked for hot holding				35	Approved thawing methods used			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	X Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification					37	Food properly labeled; original container			49	Non-food contact surfaces clean			Prevention of Food Contamination					Physical Facilities			38	Insects, rodents, and animals not present				39	Contamination prevented during food preparation, storage and display			50	Hot and cold water available; adequate pressure			40	Personal cleanliness			51	Plumbing installed; proper backflow devices			41	Wiping cloths: properly used and stored			52	Sewage and waste water properly disposed			42	Washing fruits and vegetables			53	X Toilet facilities: properly constructed, supplied, & cleaned			Employee Training					54	Garbage & refuse properly disposed; facilities maintained			55	Physical facilities installed, maintained, and clean			56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required			58			
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Establishment: Dollar General #8610

Establishment #: 23 122

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

ITEM/ITEM LOCATION		ITEM/ITEM LOCATION		ITEM/ITEM LOCATION	
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Milk/RIC storage	36		
		Sliced cheese/RIC storage	37		
		Bologna/RIC storage	38		
		Milk/delivery	37		
		Butter/RIC	38		
		Milk/RIC	39		
		Hot dogs/RIC	39		
		Bacon/RIC	40		
		Block cheese/RIC	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

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

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

Person in Charge (Signature)

Mar 7, 2023

Date

Person in Charge (signature):
Paul Miller, we

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Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Establishment: Dollar General #8610

Establishment #: 23 122

Bonita Upts

Person In Charge (Signature)

Mar 7, 2023

Paul Ning Wong

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: