

# Food Establishment Inspection Report

Page 1 of 3

|  |  |   |               |                      |            |
|--|--|---|---------------|----------------------|------------|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |  | No. of Risk Factor/Intervention Violations  | 2             | Date                 | 03/22/2023 |
| Establishment<br>Dollar General #14898   |  | License/Permit #                            | 23 123        | Time In              | 11:50 AM   |
| Street Address<br>1508 W. Front Street   |  | Permit Holder                               | DG Retail LLC | Time Out             | 1:15 PM    |
| City/State<br>Roanoke, IL  |  | ZIP Code                                    | 61561         | Risk Category<br>III |            |
|  |  | Purpose of Inspection<br>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 |
|--|-----|---|-----|---|--|-----|--|-----|---|
| <b>Supervision</b>                       |     |   |     |   | <b>Protection from Contamination</b>             |     |  |     |   |
| 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   | In  | Food-contact surfaces; cleaned and sanitized                                     |     |   |
| <b>Employee Health</b>                   |     |   |     |   | <b>Time/Temperature Control for Safety</b>       |     |  |     |   |
| 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   |     |   | 18   | N/A | Proper cooking time and temperatures   |     |   |
| 5  | In  | Procedures for responding to vomiting and diarrheal events                                    |     |   | 19   | N/A | Proper reheating procedures for hot holding                                      |     |   |
| <b>Good Hygienic Practices</b>           |     |   |     |   | <b>Consumer Advisory</b>                         |     |  |     |   |
| 6  | In  | Proper eating, tasting, drinking, or tobacco use  |     |   | 20   | N/A | Proper cooling time and temperature  |     |   |
| 7  | In  | No discharge from eyes, nose, and mouth   |     |   | 21   | N/A | Proper hot holding temperatures  |     |   |
| <b>Preventing Contamination by Hands</b> |     |   |     |   | <b>Highly Susceptible Populations</b>            |     |  |     |   |
| 8  | In  | Hands clean and properly washed   |     |   | 22   | In  | Proper cold holding temperatures   |     |   |
| 9  | N/A | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   |     |   | 23   | N/A | Proper date marking and disposition  |     |   |
| 10                                       | In  | Adequate handwashing sinks properly supplied and accessible                                   |     |   | 24   | N/A | Time as a Public Health Control; procedures & records                            |     |   |
| <b>Approved Source</b>                   |     |   |     |   | <b>Food/Color Additives and Toxic Substances</b> |     |  |     |   |
| 11                                       | In  | Food obtained from approved source  |     |   | 25   | N/A | Consumer advisory provided for raw/undercooked food                              |     |   |
| 12                                       | N/O | Food received at proper temperature   |     |   | 26   | N/A | Pasteurized foods used; prohibited foods not offered                             |     |   |
| 13                                       | Out | Food in good condition, safe, and unadulterated   |     | X | <b>Conformance with Approved Procedures</b>      |     |  |     |   |
| 14                                       | N/A | Required records available: shellstock tags, parasite destruction                             |     |   | 27   | N/A | Food additives: approved and properly used                                       |     |   |
|  |     |   |     |   | 28   | Out | Toxic substances properly identified, stored, and used                           |     | X |
|  |     |   |     |   | 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

| Compliance Status                       |   |   | COS | R | Compliance Status                      |   |  | COS | R |
|---|---|---|-----|---|--|---|--|-----|---|
| <b>Safe Food and Water</b>              |   |   |     |   | <b>Proper Use of Utensils</b>          |   |  |     |   |
| 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                                     | X | Single-use/single-service articles: properly stored and used                           |     |   |
| <b>Food Temperature Control</b>         |   |   |     |   | <b>Utensils, Equipment and Vending</b> |   |  |     |   |
| 33                                      |   | Proper cooling methods used; adequate equipment for temperature control |     |   | 46                                     |   | Gloves used properly   |     |   |
| 34                                      |   | Plant food properly cooked for hot holding                              |     |   | 47                                     |   | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |     |   |
| 35                                      |   | Approved thawing methods used   |     |   | 48                                     |   | Warewashing facilities: installed, maintained, & used; test strips                     |     |   |
| 36                                      |   | Thermometers provided & accurate  |     |   | 49                                     |   | Non-food contact surfaces clean  |     |   |
| <b>Food Identification</b>              |   |   |     |   | <b>Physical Facilities</b>             |   |  |     |   |
| 37                                      |   | Food properly labeled; original container                               |     |   | 50                                     |   | Hot and cold water available; adequate pressure  |     |   |
| <b>Prevention of Food Contamination</b> |   |   |     |   | <b>Employee Training</b>               |   |  |     |   |
| 38                                      | X | Insects, rodents, and animals not present                               |     |   | 51                                     |   | Plumbing installed; proper backflow devices  |     |   |
| 39                                      |   | Contamination prevented during food preparation, storage and display    |     |   | 52                                     |   | Sewage and waste water properly disposed   |     |   |
| 40                                      |   | Personal cleanliness  |     |   | 53                                     | X | Toilet facilities: properly constructed, supplied, & cleaned                           |     |   |
| 41                                      |   | Wiping cloths: properly used and stored                                 |     |   | 54                                     |   | Garbage & refuse properly disposed; facilities maintained                              |     |   |
| 42                                      |   | Washing fruits and vegetables   |     |   | 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

Page 2 of 3

Establishment: Dollar General #14898

Establishment #: 23 123

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

## TEMPERATURE OBSERVATIONS

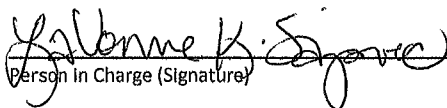
| Item/Location | Temp | Item/Location    | Temp | Item/Location | Temp |
|---------------|------|------------------|------|---------------|------|
|               |      | Milk/RIC         | 35   |               |      |
|               |      | Cream cheese/RIC | 37   |               |      |
|               |      | Block cheese/RIC | 36   |               |      |
|               |      | Bologna/RIC      | 37   |               |      |
|               |      | Hot dogs/RIC     | 33   |               |      |
|               |      | Milk/RIC         | 37   |               |      |
|               |      | Hot dogs/RIC     | 36   |               |      |
|               |      |                  |      |               |      |
|               |      |                  |      |               |      |

## OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.   |
|-------------|---|
| 13          | 3-202.15 (Pf) Observed on store display shelf in Aisle 5 dented can of Clover Valley mixed vegetables. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from shelf during inspection.   |
| 28          | 7-301.11 (P) Observed in "Dollar Deals" Aisle 15 hand soap stored on upper shelves above single-service items (plastic forks and spoons), dish soap stored on upper shelves above paper bowls, cups, and napkins & next to fabric softener in Aisle 15, and on end cap of Aisle 15 automotive cleaners stored above Toastmaster slow cooker. Poisonous or toxic materials shall be stored and displayed for retail sale so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) separating the poisonous or toxic materials by spacing or partitioning; and (B) locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Single-service items and food equipment moved to separate shelf by person-in-charge during inspection. |
| 38          | 6-202.15 (C) Observed back door (interior right-side) to storage room (northeast) with gap along bottom of door allowing air and light to penetrate. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.  |
| 45          | 4-903.11 (C) Observed in corner (northwest) by door open box of 8 7/8" foam plates stored directly on floor. Single-service articles be store at least 15 cm (6 inches) above the floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or  |

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

HACCP Topic: TCS food temperature storage requirements, toxic material/cleaner storage requirements

  
Person in Charge (Signature)

Mar 22, 2023

Date

  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Dollar General #14898

Establishment #: 23 123

[illegible]

Salvatore R. Sijove  
Person In Charge (Signature)

Mar 22, 2023

Date \_\_\_\_\_

Paul Wilson Ward  
Inspector (Signature)

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date: