

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations <b>2</b>		Date <b>03/22/2023</b>
Establishment Dollar General #14898		No. of Repeat Risk Factor/Intervention Violations <b>0</b>		Time In <b>11:50 AM</b>
Street Address 1508 W. Front Street		Permit Holder DG Retail LLC		Time Out <b>1:15 PM</b>
City/State Roanoke, IL		Purpose of Inspection Routine Inspection		III

## 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>																																																																																																																						
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>																																																																																																																						
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			<b>Time/Temperature Control for Safety</b>																																																																																																																	
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			9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			19	N/A	Proper reheating procedures for hot holding	10	In	Adequate handwashing sinks properly supplied and accessible			21	N/A	Proper hot holding temperatures			20	N/A	Proper cooling time and temperature	<b>Good Hygienic Practices</b>								22	In	Proper cold holding temperatures			23	N/A	Proper date marking and disposition			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	N/A	Food additives: approved and properly used			28	Out	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								29	N/A	Compliance with variance/specialized process/HACCP		
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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	X Single-use/single-service articles: properly stored and used			<b>Food Temperature Control</b>			46	Gloves used properly			33	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			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>			51	Plumbing installed; proper backflow devices			38	X Insects, rodents, and animals not present			52	Sewage and waste water properly disposed			39	Contamination prevented during food preparation, storage and display			53	X Toilet facilities: properly constructed, supplied, & cleaned			40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained			41	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean			42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used			<b>Employee Training</b>			<b>Employee Training</b>			57	All food employees have food handler training			58	Allergen training as required		
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# Food Establishment Inspection Report

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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

## 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 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 stored 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

\_\_\_\_\_

Person in Charge (Signature)

El

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**

# Food Establishment Inspection Report

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Establishment #: 23 123

Baronne K. Sijove  
Person in Charge (Signature)

Person In Charge (Signature)

Mar 22, 2023

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

\_\_\_\_\_  
Inspector (Signature)