

# 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 2		Date 03/15/2023
		Time In 12:30 PM		
Establishment Dollar General #22695		No. of Repeat Risk Factor/Intervention Violations 0		Time Out 1:55 PM
		Permit Holder DG Retail LLC		
Street Address 101 Commercial Street		Risk Category III		
		Purpose of Inspection		
City/State Goodfield, IL		ZIP Code 61742		
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>				

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	N/A	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			8	In	Hands clean and properly washed			19	N/A	Proper reheating procedures for hot holding	9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	N/A	Proper cooling time and temperature	<b>Preventing Contamination by Hands</b>								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	N/A	Proper hot holding temperatures	13	Out	Food in good condition, safe, and unadulterated	X		14	N/A	Required records available: shellstock tags, parasite destruction			22	In	Proper cold holding temperatures	15	N/A	Consumer advisory provided for raw/undercooked food			16	N/A	Pasteurized foods used; prohibited foods not offered			17	N/A	Food/Color Additives and Toxic Substances			18	N/A	Food additives: approved and properly used			19	Out	Toxic substances properly identified, stored, and used	X		20	N/A	Compliance with variance/specialized process/HACCP			<b>GOOD RETAIL PRACTICES</b>								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			COS R			<b>Safe Food and Water</b>								30	Pasteurized eggs used where required					31	Water and ice from approved source					32	Variance obtained for specialized processing methods					<b>Proper Use of Utensils</b>								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					37	Food properly labeled; original container					<b>Food Temperature Control</b>								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					<b>Utensils, Equipment and Vending</b>								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					<b>Physical Facilities</b>								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					<b>Employee Training</b>								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					56	Adequate ventilation and lighting; designated areas used					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 #22695

Establishment #: 23 176

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 shelf dented cans (2) of Swanson beef broth in Aisle 12. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contamination. Dented cans removed from store shelf during inspection.
28	7-301.11 (P) Observed on store shelf dish soap and hand sanitizer stored above paper plates, Gain liquid fabric softener stored next to sandwich bags and above paper plates in Aisle 15, and on Aisle 17 end cap liquid laundry soap, Spectracide wasp & hornet killer, and Rid-A-Bug wasp & hornet killer stored above paper towels. 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 and single-use articles. Person-in-charge and employee moved toxic materials/cleaning supplies to separated shelf during inspection.
45	4-903.11 (C) Observed in Aisle 15 open display box of Jiff Foil all purpose pan with lid stored directly on the floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Open display box placed onto empty container by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Melissa Sullivan

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

Person in Charge (Signature)

Mar 15, 2023

Date

Inspector (Signature)

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

**Follow-up Date:**

4

# Food Establishment Inspection Report

Page 3 of 3

Establishment: Dollar General #22695

Establishment #: 23 176

## OBSERVATIONS AND CORRECTIVE ACTIONS

Melissa  
Person In Charge (Signature)

Mar 15, 2023

Date

### Version of the *Big Data*

Follow-up:  Yes  No (Check one)

Follow-up Date:

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Inspector (Signature)