

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 3		Date 07/03/2023
Establishment Dollar General #20802		License/Permit # 23 124		Time In 9:00 AM
Street Address 501 W. Parkside Drive		No. of Repeat Risk Factor/Intervention Violations 0		Time Out 10:15 AM
City/State Washburn, IL		Permit Holder DG Retail LLC		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	Out	Person in charge present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>		15	N/A	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			18	N/A	Proper cooking time and temperatures	
Good Hygienic Practices								
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding	
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature	
Preventing Contamination by Hands								
8	In	Hands clean and properly washed			21	N/A	Proper hot holding temperatures	
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures	
10	In	Adequate handwashing sinks properly supplied and accessible			23	N/A	Proper date marking and disposition	
Approved Source								
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records	
12	N/O	Food received at proper temperature			Consumer Advisory			
13	Out	Food in good condition, safe, and unadulterated	<input checked="" type="checkbox"/>		25	N/A	Consumer advisory provided for raw/undercooked food	
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations			
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								
30	Pasteurized eggs used where required			<input type="checkbox"/>		<input type="checkbox"/>		
31	Water and ice from approved source			<input type="checkbox"/>		<input type="checkbox"/>		
32	Variance obtained for specialized processing methods			<input type="checkbox"/>		<input type="checkbox"/>		
Food Temperature Control								
33	Proper cooling methods used; adequate equipment for temperature control			<input type="checkbox"/>		<input type="checkbox"/>		
34	Plant food properly cooked for hot holding			<input type="checkbox"/>		<input type="checkbox"/>		
35	Approved thawing methods used			<input type="checkbox"/>		<input type="checkbox"/>		
36	Thermometers provided & accurate			<input type="checkbox"/>		<input type="checkbox"/>		
Food Identification								
37	Food properly labeled; original container			<input type="checkbox"/>		<input type="checkbox"/>		
Prevention of Food Contamination								
38	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>		<input type="checkbox"/>	
39	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>		<input type="checkbox"/>		
40	Personal cleanliness			<input type="checkbox"/>		<input type="checkbox"/>		
41	Wiping cloths: properly used and stored			<input type="checkbox"/>		<input type="checkbox"/>		
42	Washing fruits and vegetables			<input type="checkbox"/>		<input type="checkbox"/>		
Proper Use of Utensils								
43	In-use utensils: properly stored			<input type="checkbox"/>		<input type="checkbox"/>		
44	Utensils, equipment & linens: properly stored, dried, & handled			<input type="checkbox"/>		<input type="checkbox"/>		
45	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored and used			<input type="checkbox"/>		<input type="checkbox"/>	
46	Gloves used properly			<input type="checkbox"/>		<input type="checkbox"/>		
Utensils, Equipment and Vending								
47	Food and non-food contact surfaces cleanable, properly designed, and used			<input type="checkbox"/>		<input type="checkbox"/>		
48	Warewashing facilities: installed, maintained, & used; test strips			<input type="checkbox"/>		<input type="checkbox"/>		
49	Non-food contact surfaces clean			<input type="checkbox"/>		<input type="checkbox"/>		
Physical Facilities								
50	Hot and cold water available; adequate pressure			<input type="checkbox"/>		<input type="checkbox"/>		
51	Plumbing installed; proper backflow devices			<input type="checkbox"/>		<input type="checkbox"/>		
52	Sewage and waste water properly disposed			<input type="checkbox"/>		<input type="checkbox"/>		
53	Toilet facilities: properly constructed, supplied, & cleaned			<input type="checkbox"/>		<input type="checkbox"/>		
54	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>		<input type="checkbox"/>		
55	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean			<input type="checkbox"/>		<input type="checkbox"/>	
56	Adequate ventilation and lighting; designated areas used			<input type="checkbox"/>		<input type="checkbox"/>		
Employee Training								
57	All food employees have food handler training			<input type="checkbox"/>		<input type="checkbox"/>		
58	Allergen training as required			<input type="checkbox"/>		<input type="checkbox"/>		

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Establishment: Dollar General #20802

Establishment #: 23 124

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.
1	2-103.11 (Pf) Observed person-in-charge did not have a certified food protection manager certificate and priority violation (#28) noted during inspection. Discussed toxic items/cleaning supplies proper storage requirements and HACCP concept with person-in-charge and employee during inspection.
13	3-202.15 (Pf) Observed in Aisle 5 on store display shelf dented cans of Papa Palermo artichoke hearts (3) and Campbell's SpaghettiOs (1). Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from display shelf during inspection.
28	7-301.11 (P) Observed in Aisle 12 on store display shelf multiple containers of Clorox hand soap stored above Glad paper plates. Toxic materials shall be stored and displayed so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (a) 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. Glad paper plates removed from shelf and placed onto upper shelf by employee during inspection.
38	6-202.15 (C) Observed in storage room gap between center of double-doors by floor threshold allowing air/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 Aisle 8 open box of DG foam plates stored directly on floor. Single-use articles shall be stored: 1) in a

Reva Miller

Jul 3, 2023

Person in Charge (Signature)

Date

Paul Wiffen w912

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Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Dollar General #20802

Establishment #: 23 124

Reva Miller

Person In Charge (Signature)

Jul 3, 2023

Date

Paul Wilkins words

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: