

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	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 501 W. Parkside Drive		Permit Holder	DG Retail LLC	Risk Category	III
City/State Washburn, IL		ZIP Code	61570	Purpose of Inspection	Routine Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance Status			COS	R
Supervision				
1	Out	Person in charge present, demonstrates knowledge, and performs duties	X	
2	N/A	Certified Food Protection Manager (CFPM)		
Employee Health				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	Proper use of restriction and exclusion		
5	In	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	In	Hands clean and properly washed		
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		
Approved Source				
11	In	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	Out	Food in good condition, safe, and unadulterated	X	
14	N/A	Required records available: shellstock tags, parasite destruction		

Compliance Status			COS	R
Protection from Contamination				
15	N/A	Food separated and protected		
16	N/A	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	N/A	Proper cooking time and temperatures		
19	N/A	Proper reheating procedures for hot holding		
20	N/A	Proper cooling time and temperature		
21	N/A	Proper hot holding temperatures		
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		
Consumer Advisory				
25	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	N/A	Food additives: approved and properly used		
28	Out	Toxic substances properly identified, stored, and used	X	
Conformance with Approved Procedures				
29	N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

<p>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</p>				
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Compliance Status			COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38	X	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		

Compliance Status			COS	R
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45	X	Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment and Vending				
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		
Physical Facilities				
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	X	Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
Employee Training				
57		All food employees have food handler training		
58		Allergen training as required		

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Establishment: Dollar General #20802

Establishment #: 23 124

Water Supply: ☒ Public ☐ PrivateWaste 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 - storage room	39		
		Milk/RIC - north wall	36		
		Smoked sausage/RIC - north wall	34		
		Deli ham/RIC - north wall	35		
		Block cheese/RIC - north wall	35		

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

CFPM Verification (name, expiration date, ID#): Riva Miller

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

Riva Miller

Person In Charge (Signature)

Jul 3, 2023

Date

Paul W. Miller

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Dollar General #20802

Establishment #: 23 124

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Rever Mill
Person In Charge (Signature)

Jul 3, 2023
Date

Inspector (Signature) Paul Williams wcpd

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: